# LOUISE

Louise was Aker Brygge's first restaurant. After 40 years and a major renovation, Louise has become smaller and more refined, with an entirely new menu developed together with four of the world's most acclaimed chefs – all Bocuse d'Or medallists. Here, classic Nordic flavours meet a modern expression, made with ingredients of the finest quality.

## MENU & ORDERING

For parties of 7 or more, we ask you to pre-order the menu – so that we can take good care of you throughout the evening. Smaller parties are of course free to order at the table, but we always appreciate a pre-order where possible. Simply use the link you receive from us once your table booking is confirmed. During the Christmas season, we ask for 14 days' notice, so that we have time to prepare everything before you arrive.

# GROUP MENU

*3 courses – with halibut: 945,- / with chicken: 845,-*

## *Starter*

*Ørjan Johannessen*
SALMON CRUDO WITH YUZU VINAIGRETTE,
POMELO AND PUFFED VENERE RICE
*Fish, sulphites*

## *Main courses*

*Christopher Davidsen*
STERLING HALIBUT WITH PICKLED BEETROOT, ASPARAGUS,
VIN JAUNE SAUCE AND FRIED MORENE POTATOES
*Fish, sulphites, milk, gluten (wheat), nuts*

or

*Ørjan Johannessen*
PAN-FRIED CHICKEN BREAST WITH MORENE POTATOES, CELERIAC,
HAZELNUTS AND VIN JAUNE SAUCE WITH RØROS BUTTER
*Fish, sulphites, milk, gluten (wheat), celery, nuts*

## *Dessert*

*Sebastian Gibrand*
TIRAMISU WITH ORGANIC MASCARPONE FROM GRØNDALEN IN NES,
RASPBERRIES AND GALLIANO
*Milk, sulphites, egg, gluten (wheat)*

## ALLERGIES & DIETARY NEEDS

We want everyone to enjoy their visit – please get in touch, and we will do our best to accommodate allergies and other needs.

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