

THON HOTEL SNØ

BANQUET MENU

Our set menus can be served in our restaurant or in one of our private event venues. The same menu must be selected for the entire group.

We are committed to reducing food waste, so it is important that we receive information about any allergies or dietary requirements no later than two days before the event. Unannounced menu adjustments may result in an additional charge on the final invoice



MENU 1

STARTER

Glazed Salmon with a Japanese Twist

Glazed salmon bite with ponzu sauce, seaweed salad, and pickled ginger

Contains: Fish, Wheat, Soy, Sesame, Sulphites

MAIN COURSE

Herb-Crusted Beef Tenderloin

Served with garlic-roasted broccolini, thyme roasted potatoes, caramelized celeriac purée, tomato compote, and a rich port wine and beef reduction

Contains: Wheat, Milk, Sulphites

DESSERT

Chocolate Délice with a Nordic Touch

Silky chocolate délice with ganache, fresh blueberry sorbet, and delicate blueberry gelée

Contains: Egg, Wheat, Milk

Served in our restaurant

895,-

Served in a private function room

1045,-

Extra for guests on full board

400,-

RECOMMENDED DRINKS

Starter

L'Authentique Chardonnay

Vin de France

Frankrike

675,-

Van Volxem VV Riesling

Mosel

Tyskland

790,-

Main Course

Ardechois Terrasses Rouge

Rhône

Frankrike

675,-

Ch. Antonins Bordeaux Superieur

Bordeaux

Frankrike

785,-

Dessert

Marengo Brachetto d'Aqui Pineto

Piemonte

Italia

985,-

Coffee with free refills per person

49,-

All wines contain sulfites

MENU 2

STARTER

Beetroot & Chevre Salad

Salad of red and yellow beets with organic chèvre, honey glaze, crispy pancetta, and toasted pine nuts

Contains: Milk, Pine nuts, Sulphites

MAIN COURSE

Mountain Trout with Nordic Accents

Pan-seared mountain trout on a bed of cauliflower purée, served with fondant potato, chive beurre blanc sauce, sautéed haricots verts, and wild spinach

Contains: Fish, Milk, Sulphites

DESSERT

Warm Chocolate Fondant

Molten chocolate fondant served with blackberry compote and creamy hazelnut

Contains: Egg, Hazelnuts, Wheat, Milk

Served in our restaurant

745,-

Served in a private function room

895,-

Extra for guests on full board

400,-

RECOMMENDED DRINKS

Starter

L'Authentique Chardonnay	Vin de France	Frankrike	675,-
Mosbacher Riesling Trocken Blue Label	Pfalz	Tyskland	695,-

Main Course

Ardechois Terrasses Rouge	Rhône	Frankrike	675,-
François-Xavier Barc Altitude Pinot Noir	Vin de France	Frankrike	730,-

Dessert

Mas Amiel Vintage 2023	Roussillon, Maury	Frankrike	1 500,-
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Coffee with free refills per person			49,-
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All wines contain sulfites

MENU 3

STARTER

Wild Prawns with Tropical Salsa

Argentinian wild prawns with mango–chili–coriander salsa, served with avocado and lime cream

Contains: Egg, Fish, Shellfish, Sulphites

SECOND COURSE

Lemon & Mojito Sorbet

A refreshing sorbet of lemon and mojito to cleanse the palate

Contains: Sulphites

MAIN COURSE

Roasted Duck with Pumpkin and Port Wine

Seared duck breast with pommes Anna, pumpkin purée, raspberry-braised red cabbage, crispy Jerusalem artichoke chips, and a citrus, redcurrant & port wine reduction

Contains: Milk, Sulphites

DESSERT

Almond Cake with a Norwegian Twist

Moist almond cake with brown cheese cream, raspberry gelée, and toasted almonds.

Contains: Egg, Almonds, Milk

Served in our restaurant

855,-

Served in a private function room

1005,-

Extra for guests on full board

400,-

RECOMMENDED DRINKS

Starter

L'Authentique Chardonnay	Vin de France	Frankrike	690,-
Quinta da Lixa Pouco-Comum Alvarinho Minho		Portugal	695,-

Main Course

Ardechois Terrasses Rouge	Rhône	Frankrike	675,-
Giovanni Rosso Barbera d Alba	Piemonte	Italia	715,-

Dessert

Dom. Tariquet Les Dernières Grives	Gascogne	Frankrike	1170,-
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Coffee with free refills per person			49,-
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All wines contain sulfites

MENU 4 - VEGAN MENU

STARTER

Baked beets

Beetroot cream, marinated baby leaves, hazelnut and raspberry vinaigrette

Contains: Hazelnuts

MAIN COURSE

Terrine of vegetables

Grilled vegetables with Jerusalem artichoke puree, seasonal sprouts and baked Jerusalem artichoke

Contains: Sulphites

DESSERT

Coconut cream

Mango sorbet, passion fruit sauce and roasted pistachios

Contains: Pistachios

Served in our restaurant

645,-

Served in a private function room

795,-

Extra for guests on full board

400,-

RECOMMENDED DRINKS

Starter

L'Authentique Chardonnay
Eric Louis Sancerre

Vin de France
Loire

Frankrike
Frankrike

675,-
895,-

Main Course

Ardechois Terrasses Rouge
Alligrini Valpolicella

Rhône
Veneto

Frankrike
Italia

690,-
695,-

Dessert

Dom. Tariquet Les Dernières Grives

Gascogne

Frankrike

1 170,-

Coffee with free refills per person

49,-

All wines contain sulfites