



LILLE HERBERN
SJØRESTAURANT & UTESERVERING

SHARING MENUS

At Lille Herbern, all groups of 8 people and above must gather around one shared menu.

Menu choices and any information regarding allergies/other dietary restrictions should be sent via email no later than 1 week before the visit.

The deadline for reducing the number of guests is three days before the visit, after which the number of ordered menus will be charged.

Recommended aperitif

Champagne Theophile, France, Champagne	1225,-
Marcel Cabalier Cremant de Jura Brut, France, Jura	975,-
Abbazia Prosecco Extra Dry, Italy	725,-

Snacks

ALMONDS & OLIVES	<i>per person</i>	55,-
BLINIS WITH KALIX LÖJROM	<i>1 pc per person</i>	75,-
(Fish, Wheat, Milk, Egg)	<i>2 pc per person</i>	140,-
	<i>3 pc per person</i>	200,-
OYSTERS WITH RED ONION VINAIGRETTE	<i>1 pc per person</i>	55,-
(Mollusks, Sulfites)	<i>2 pc per person</i>	100,-
	<i>3 pc per person</i>	140,-

LILLE HERBERNS GRILL PLATTER

855,- per person

MANGO- AND MUSTARD-GLAZED SMOKED SALMON

SMOKED PORK NECK

JERK CHICKEN

BEEF TENDERLOIN

CORN ON THE COB WITH LIME AND CHILI SALT

PIMIENTOS DE PADRON WITH SALT AND LEMON

ASPARAGUS

POTATO SALAD

COLESLAW

PICKLES

AIOLI AND BARBECUE SAUCE

BREAD

(Fish, Wheat, Soy, Milk, Egg, Mustard, Sulfites)

Price inc. dessert – 980,- pp

Wine recommendations

Von Winning Riesling Trocken, <i>Germany, Pfalz</i>	850,-
Maison Champy Bourgogne Blanc Cuvee Edme, <i>France, Burgund</i>	1025,-
Aix Rosé <i>France, Provence</i>	825,-

LILLE HERBERNS SHELLFISH PLATTER

1095,- per person

SHRIMP

CRAB CLAWS

LOBSTER

NORWEGIAN LOBSTER

SNOW CRAB

SKAGEN MIX

AIOLI

BREAD

(Shellfish, Wheat, Egg, Mustard, Sulfites)

Would you like to add oysters? 55,- pp

Price inc. dessert – 1200,- pp

Wine recommendations

André Brunel Le Petit Tracteur <i>France, Rhône</i>	725,-
Bernabeleva Navaherreros <i>Spain, Madrid</i>	975,-
Maison Champy Bourgogne Pinot Noir Cuvee Edme <i>France, Burgund</i>	1075,-