

*Dear Guests,*

*May I wish you a very warm welcome to the Park-Restaurant.*

*Cooking is a great passion of mine but not my only one. Many years ago I also discovered my love for fishing.*

*In my search for suitable fishing grounds I became continually fascinated with Norway and the beauty of its countryside; it is so multi-faceted that it conveys a special kind of harmony, despite its many extremes.*

*So when I travel to the fjords or the coastal islands it is not only a time of recreation for myself but a time of inspiration to develop new ideas for the cuisine at the Park-Restaurant.*

*Norway's coastal waters, which are cold, clear and often extremely deep, are home to a plethora of seafood treasures, all of the highest quality.*

*Exclusively for our guests, I have created a special Seafood Menu comprising of some of the region's most interesting dishes. They are prepared only with seafood from Norway and the northern coasts of Ireland and Scotland.*

*I hope you will enjoy your culinary voyage of the northern European coasts, fjords and islands.*

*Andreas Knudsen* *Your head chef of the Park-Restaurant*

## *Seafood Menu*

*Raw marinated "Trollhummer"*

*Wild Ossietra caviar, cucumber, oytser herb  
Iced yoghurt*

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*Warm "Loch Duart" salmon with coriander-lemongrass  
flavouring and fruity curry stew*

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*Caramelized "Stort Kamskjell" with ceps  
Pumpkin sweet-sour and bacon crunch of nuts*

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*Fillet of „Piggvar“ panco crust  
Veal tail jus with salted lemon, beans  
Beans*

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*Delice of plum with white almond nougat parfait*

€120

*Chef Andreas Krolik recommends you to our seafood menu  
the Norwegian spring water VOSS.*

€14.50