

Business Lunch

From the 7 to the 18 of September 2026

Starters

Confit leeks with cured ham and summer truffle,
tarragon hollandaise foam

or

Fjord trout gravlax, mashed roasted cauliflower,
trout pearls and chlorophyll dressing

Main courses

GRTA chicken ballotine, mashed Agria potato,
seasonal vegetables, creamy poultry reduction and
rich juice

or

Olive oil confit cod, black rice risotto, courgette
ribbons & spheres, yuzu-infused shellfish
reduction

Desserts

Light chocolate and praline mousse, cocoa crumble
and salted butter caramel crisp

or

Plum clafoutis, vanilla ice cream and toasted
almonds

