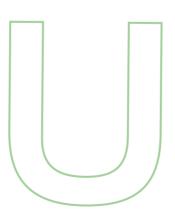
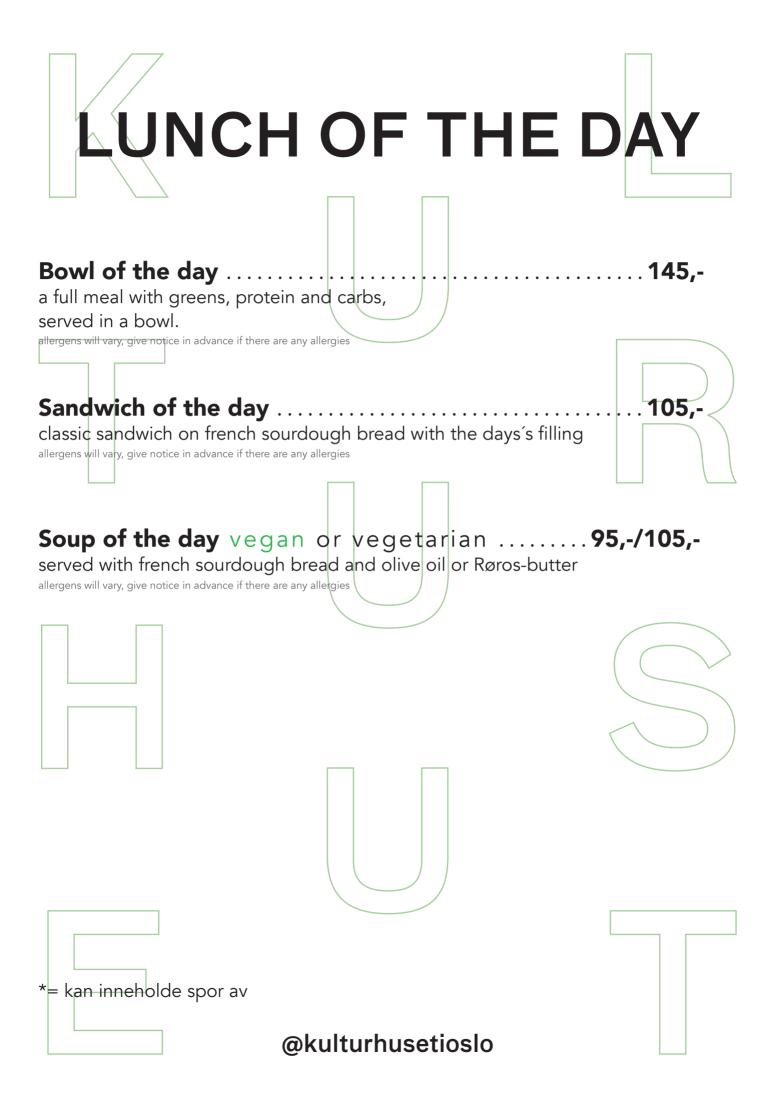


EVENTMENU winter 2020

All food orders must be placed within one week off the event Changes in menu or prices may occur – all prices include MVA Any allergies? - ask us about adjustments to the menu



BREAKFAST
Early bird sandwich
organic egg and mayo oat, wheat, rye, sesame, egg, mustard, sulphite Italian salami and Røros-butter
oat, wheat, rye, sesame, milk prosciutto cotto and Røros-butter
avocado and hummus vegan
banana and roasted almonds vegan pat, wheat, rye, sesame pat, wheat, rye, sesame, almond
mature Jarlsberg cheese and Røros-butter
Norwegian brown cheese and Røros-butter
Multiple of Droductor
Kulturhuset Breakfast
1/4 avocado, prosciutto cotto, organic egg with parmesan salt,
1/4 avocado, prosciutto cotto, organic egg with parmesan salt, matured Jarlsberg, house made jam, freshly baked bread and Røros-butter. Røros-yogurt with house made jam and granola served on the side. egg, melk, hvete, rug, havre, *sesam, *soya Rørosyogurt and house made granola. 47,-
1/4 avocado, prosciutto cotto, organic egg with parmesan salt, matured Jarlsberg, house made jam, freshly baked bread and Røros-butter. Røros-yogurt with house made jam and granola served on the side. egg, melk, hvete, rug, havre, *sesam, *soya
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LUNCH & MUNCH BUFFET

minimum 11 persons per dish

Small Meze vegan	185,-
a selection of vegan dishes from our larger meze-menu	
allergens will vary, give notice in advance if there are any allergies	
Free Range Chicken	195,-
served with two salads, dressing, hummus, bread and Røros-butter wheat, rye, milk, allergens may occur, please let us know in advance if there are any allergies	
Chili	225,-
chuck steak slowcooked with a mexican lager from Grünerløkka Brygg	hus, chicken
stock, guaillo and ancho chili. Served with pico de gallo, guacamole,	
Røros-sour cream, cheddar, rice and tortilla chips.	
Fish Chowder	175,-
American style fish soup with a homemade fish stock base and cream.	
Served with salmon, fennel, leeks, potato, onions and charred corn. Fr	
sourdough bread and Røros-butter served on the side.	
fish, milk, wheat, rye barley	

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PASTRIES, FRUIT & SNACKS

pastries from Åpent Bakeri

Croissant	43
wheat, milk, egg	
Pain au chocolatwheat, milk egg, soy	43,-
Triple Chocolate Scones	52,-
Whole grain scones	43,-
wheat, milk, walnut, almond	
Cinnamon roll	43,-
wheat, milk, egg	
Fruitplatter	42,-
todays selection of fresh fruit	
Con also	
Snacks	AE
Trufflechips	
Root veggie chips	
Japanese chilipopcorn	20,-
Spanish Gordal-olives	50 -
Hummus & Pita Chips	45,-
Classic chilinuts	50,-
wheat, peanut Classic peanuts	
peanut	
Kulturhusets Five Spice nuts	50,-
Kulturhusets Spicy peanuts, Er du nøtts?	50,-
peanut	
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ANTIPASTI

minimum 11 persons



Tomato Tonnato

tunamayo, tomatoes, capers and bonito egg, mustard, sulphite, fish

House made Ricotta

with chili and pickled pepper

Parma ham, Passe and Pablo salami

salami from Ask

Grilled Cheese

with olive oil and Fontina cheese

Baked Broccoli

with garlic and almonds

Taleggio

with pear salad and fig vinaigrette

Olives & Cornichons

mustard, sulphite

Aioli & Sourdough bread wheat, rye, barley, egg, mustard, sulphite

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Hummus & Pita Chips sesame, wheat, rye, barley

Tuna in Tahini and Fattoush

lebanese salad, sesame and sumac

Braised Lamb Harissa

with feta

Labneh with Beetroot and Dukkah

drained yogurt with a nut and spiceblend

Grilled bread

with garlic and za'atar

Tabbouleh

classic couscous salad

Babaganoush

eggplant dip

Muhammara

bell pepper- and walnut dip

Baked Broccoli

with garlic and almonds

French Sourdough bread

with tahini and herb dip

wheat, rye, barley, sesame



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ALCOHOL FREE DRINKS

DRINKS	
Coffee 5 I	500,-
Coffee 3 Iequivalent to 12 cups	300,-
Teapotequivalent to 6 cups	60,-
Orangejuice 1,5 l	
Sparkling Mineral water	
Soft drinks	48,-
Ringi 0,75 Iequivalent to 5 glasses	
Ringi 0,25 I apple/rhubarb/elderflower Coconut water 0,52 I	61,-
Coconut water 0,52 l	61,-
Kombucha 0,33 I	69,-
Ginger beer	45,-
Clausthaler	
BrewDog	57,-
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BEER / CIDER / WINE we have more than 300 beers and a selection of wines at

we have more than 300 beers and a selection of wines at Kulturhuset i Oslo, let us know if you want to have a look at our separate beer and wine lists

Hansa Pilsner 0,5 I.	94,-
Draft beer 0,4 l	fra 104,-
Bottled beers	fra 99,-
Bulmers cider 0,5 l	123,-
Hooper's Ginger Brew 0,5 I	123,-
House wine: glass	98,-
House wine: bottleequivalent to 5 glasses	470,-