03. January – 31. March

Winter menu at The Mini Bottle Gallery 2026

Here are our menus from Restaurant Statholdergaarden.
All food and catering is provided by our good neighbors.

Please note that only one menu selection can be made per event,
Where we of course make individual adaptations if necessary.

Menu 1

Beetroot & Jerusalem Artichoke
Beetroot tartare, roasted Jerusalem artichoke, pomegranate, caramelised onion and gastrique
Jerusalem artichoke espuma
(M,Su,Sen)

Duck Breast From holte gård
Honey- and lime-glazed duck breast, quince purée, spinach and root vegetables
Shallot sauce
(Su,Se)

Hazelnut Mousse
Blackcurrant sorbet, coffee ganache and toasted hazelnuts
(M,Gh,E,Nh)

3 courses: ***NOK 1200,-***

Husets vinpakke kr 870,-
Selectio Privata kr 1040,-
Gallery Grand Cru kr 1450,-

Menu 2

Arctic Char
Lightly smoked Arctic char, pickled zucchini, red pepper purée and red onion
Tarragon espuma
(F,Su,E,M)

Venison
Onion compote, kale and roasted scorzonera
Creamy game sauce
(Su,Se,M)

Milk Chocolate
Chocolate mousse, raspberry sorbet and almond crunch
(E,M,Nm,Gh)

3 courses: ***NOK 1200,-***

Husets vinpakke kr 870,-
Selectio Privata kr 1040,-
Gallery Grand Cru kr 1450,-

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Today's menu

Today's menu from Restaurant Statholdergaarden

Statholdergaarden composes a menu based on the best ingredients the season has to offer.

This is served as 3, 4, 5 or 6 courses & always consists of:

1.Appetizer with fish and shellfish

2.Small soup with shellfish / vegetable dish

3.Small fish dish

4.Meat main course

5.Assorted cheeses

6.Dessert

3 courses: NOK 1200,-
4 courses: NOK 1310,-
5 courses: NOK 1430,-
6 courses: NOK 1550,-

Tapas Menu

(Can be served as a sharing platter at the table or as a buffet)

Pinxos with crab salad (S,Gh,E,M)
Pinxos with aioli and tomato (Gh,E,M)
Pinxos with smoked mackerel cream and chili emulsion (F,Gh,M,E)
Beef tartare on flatbread (Gh,E,M)
Halibut ceviche with avocado cream (F)
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Serrano ham and chorizo with melon
Grilled romaine lettuce, bacon, and pomegranate gastrique (M)
Ensaladilla Rusa with grilled tuna (Vegetable salad) (F,E,M)
Brandade croquettes (F,E,M)
***
Garlic-fried wild shrimp in tomato salsa (S,M)
Barbecue chicken wings (So)
Albondigas with smoked tomato sauce (Gh,M)
Oven-roasted baby potatoes with sun-dried tomatoes and olives (M)
***
Manchego cheese and apricot compote (M)
***
Crispy choux pastry with pistachio cream (Gh, M, E, Npi)
Mascarpone and coffee mousse (M, E)
Blueberry macaron (Nm, E, M)

NOK 975,-
Without dessert: NOK 885,-

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AFTER MIDNIGHT

(Sometimes there is a need for late-night snacks...)

Hot dogs with shrimp salad, fried onions, mustard & ketchup. Eat as much as you like!

(S,E,M,Sen,Gh,Su)

NOK 225,-

Allergens

Dear Guest,

We can customize most of our dishes to meet your allergy needs and food preferences. .

Please let us know prior to the event, this will ensure that we can provide you with the best culinary experience!

Abbreviations- Allergens

M: Dairy products
E: Egg
P: Peanuts
Nh: Hazelnuts
Nv: Walnuts
Np: Pecans
Nm: Almonds
Npi: Pistachio
So: Soya
Gh: Flour, gluten
Gr: Rye flour
Gb: Barley flour
F: Fish
S: Shellfish
B: Molluscs
Se: Celery
Sen: Mustad
Ses: Mustard seeds
L: Lupine
Su: Sulfite