



Anniversary menu

As we celebrate the 150th anniversary of our esteemed hotel, we're excited to take you on a culinary journey back to 1907 with this special edition menu. Paying tribute to our rich history, this menu offers a taste of the unique flavors and traditions that have shaped our story.

In preparation, we delved into our archives and found several special menus from significant events throughout the years. Some of these historical menus are proudly displayed in the Othilia lobby bar, and we encourage you to take a look before or after dinner. Interestingly, past menus featured dishes quite different from what we serve in 2024, such as turtle soup, reflecting the diverse culinary trends of those times.

We hope this glimpse into our gastronomic heritage enhances your dining experience. Enjoy your meal and the journey through time!

GRAND
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Anniversary menu

3-course menu
950 NOK (drinks not included)

POACHED NORWEGIAN TROUT POSJERT NORSK ØRRET

Butter sauce, ramson emulsion, potato espuma, trout roe
Smørsaus, ramsløkemulsjon, potet-espuma, ørretrogn
FISH/FISH, MILK/MELK, SULPHITES/SULFITTER

Wine suggestions:

Riesling Charm Georg Breuer *Rheingau, Germany* 166,- / 815,-
Furmint Dry The Royal Tokaj Wine Company *Hungary* 192,- / 945,-

TOURNEDOS FROM NORWEGIAN BEEF FILET TOURNEDOS AV NORSK OKSEFILET

Eldhus bacon, potato fondant, cream of parsley root, red wine sauce
Eldhus bacon, potetfondant, krem av persillerot, rødvinsaus
MILK/MELK, SULPHINES/SULFITTER, CELERIAC/KNOLLSELLERI

Wine suggestions:

Zinfandel Three Finger Jack Lodi *California, USA* 176,- / 865,-
Le Volte dell'Ornellaia *Toscana, Italy* 201,- / 980,-

HAZELNUT CAKE HASSELNØTTKAKE

**Based on Granny Smith apple sorbet, with hazelnut
whipped cream, hazelnut gel, lemon caramel**
Basert på Granny Smith eplesorbet, pisket hasselnøttkrem,
hasselnøttgelé, sitronkaramell
HAZLENUTS/HASSELNØTTER, WHEAT/HVETE, MILK/MELK

Wine suggestions:

Moscatel de Setúbal Alambre *Portugal* 70,-

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