NORRBY TINYHOUSE

Private Dinner in the Glass House

A cozy, romantic evening in our orangery, with your own private chef

Raclette or Cheese Fondue, with accessories

100 € per person

The Four-Course Dinner

100 € per person

Starter

CHOOSE ONE

Gratinated snails, garlic or blue cheese butter
Seasonal green salad, balsamic dressing
Chanterelle soup, chili cream
Crayfish skagen or salmon tartare on toast

Intermezzo

Raspberry or citrus sorbet with sparkling wine

Main Course

CHOOSE ONE

Home-smoked salmon, fresh vegetables, potato cake
Home-smoked shrimp, chili mayonnaise, baguette
Lamb fillet, red wine sauce, fresh vegetables, potato cake
Grilled pork belly, red wine sauce, fresh vegetables, potato cake

Dessert

Pavlova with fresh berries
Coffee or tea

Bring your own drinks · Please tell us about allergies in advance

