VINE & OLIVES

WHERE GREECE MEETS OSLO

Christmas Menu

A MODERN GREEK CHRISTMAS EXPERIENCE

FIRST COURSE

Warm Greek Pita & Tzatziki

Warm Greek pita bread served with traditional homemade tzatziki.

Allergens: Gluten, milk

SECOND COURSE

Scampi Saganaki Tartare

Scampi tartare inspired by the classic Greek saganaki.

Allergens: Crustaceans, milk

THIRD COURSE

Grilled Lamb Carré

Miso-infused celeriac purée, grilled cabbage, lamb jus with plums and chestnuts.

Allergens: Gluten, milk

FOURTH COURSE

Melomakarona & Red Wine-Poached Pear

Traditional Greek honey biscuit crumble, red wine-poached pear and vanilla mascarpone Chantilly.

Allergens: Gluten, milk

NOK 850

PER PERSON

We accommodate allergies and dietary preferences.
Vegetarian options are also available.
Please inform us of any requirements when booking.