



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: shellfish, 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



We accommodate allergies and dietary preferences.

Vegetarian options are also available.

Please inform us of any requirements when booking.