

CHRISTMAS MENU 2026

Where Christmas meets the sea air

CHRISTMAS BUFFET

NOK 945 per person

Traditional hot and cold dishes with a tempting Christmas dessert table.

HOT DISHES

Crispy roast pork belly

Pork patties and pork sausage

milk

Pinnekjøtt — cured and steamed lamb ribs

Vossakorv — smoked lamb sausage

Red cabbage and sauerkraut

Mashed swede

milk

Almond potatoes

Apples and prunes, stirred lingonberries

milk

Christmas gravy

wheat, milk, celery

DESSERT

Cloudberry cream

milk

Homemade caramel pudding with whisky cream

egg, milk

Rice cream with red berry sauce and toasted almonds

milk, almonds

Selection of small Christmas biscuits

egg, wheat, milk, nuts

Marinated fruit salad

COLD DISHES

Selection of cured meats with flatbread, scrambled egg and sour cream

egg, milk, wheat

Rakfisk — fermented trout — with traditional accompaniments: leek, red onion, boiled egg, sour cream, beetroot, lefse and butter

egg, wheat, milk, fish, mustard

Platter of cured and smoked salmon

fish

Roast turkey with Waldorf salad

egg, milk, mustard, celery

Christmas cold cuts — Christmas ham, pressed pork belly roll and pressed lamb roll — with coarse mustard and prunes

celery

Roast beef with pickled red onion and pickled cucumber

mustard

Homemade potato salad

egg, mustard, celery

Freshly baked bread, lefse, flatbread and butter

wheat, egg, milk

Allergens are listed in italics. Please tell us about any allergies or dietary preferences when you book, and the kitchen will make arrangements.

Havna Hotel & Sjøbad · Havnaveien 50, 3145 Tjøme, Norway
(+47) 333 030 00 · service@havnatjome.no · havnatjome.no

CHRISTMAS BY HAVNA

SET MENUS

Served to the table — for groups and parties

CHRISTMAS 3-COURSE

NOK 859

Rakfisk tartare — fermented trout — with pickled red onion, cured egg yolk and potato lefse crisps

milk, egg, fish, wheat

— or salmon tartare —

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Crispy pork belly with Christmas gravy, red cabbage, marinated apples and almond potatoes

milk, wheat, celery

— or —

Pinnekjøtt and vossakorv — cured lamb ribs and smoked lamb sausage — with root vegetable mash and almond potatoes

milk

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Cloudberry crème brûlée with brown cheese ice cream

egg, milk

SEASONAL 3-COURSE

2 courses NOK 535 · 3 courses NOK 715

Cured duck breast with five spice, pickled carrot and yuzu glaze

wheat, soy, mustard

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Asian-inspired pork belly with crisp crackling, soy jus, ginger red cabbage and roast baby potatoes

wheat, soy, milk, celery

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Caramel pudding with whisky cream

egg, milk

CHRISTMAS PLATE

NOK 435 / 545

Christmas plate for lunch and dinner

NOK 435 per person

Christmas plate with rice cream and red berry sauce

NOK 545 per person

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