

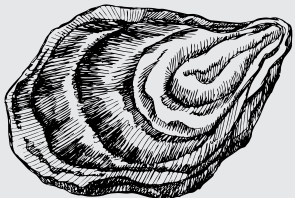
MENY

DELIKATESSER FRA



FORRETTER & SNACKS

STARTERS AND SNACKS



ØSTERS REGAL 59,- PR. STK

Asia

Ponzu, chili, ingefær
Ponzu, chili, ginger

INNEHOLDER: HVETE, SOYA, BLØTDYR

Moi

Moscatel Mignonette
Moscatel Mignonette

INNEHOLDER: SULFITT, BLØTDYR

KALIX LØJROM | 275,-

Potetchips av Hesnespoteter,
Åmli rømme, rødløk, gressløk
Kalix Løjrom, Potato chips from Hesnes
potatoes, Åmli sour cream, red onion, chives

INNEHOLDER: FISK, MELK

DAGENS FORRETT | 215,-

Today's Starter | 215,-

INNEHOLDER: SPØR DIN SERViTØR

KALV FRA SKÅRE GÅRD | 215,-

Tartar, syltet sennep, persillemajones,
potetchips, gravet eggeplomme, karse
Veal from Skåre Farm, tartar, Pickled mustard
seeds, Parsley mayo, Potato chips,
Cured egg yolk, Garden cress

INNEHOLDER: SULFITT, SENNEP, EGG

SASHIMI | 235,-

Vårløk, koriander, chili, ingefær, ponzu, lime
Spring onion, coriander, chili, ginger, ponzu, lime

INNEHOLDER: FISK, HVETE, SOYA, SESAM

SØRLANDSMOZZARELLA | 225,-

Tomat, pistou, pinjekjerner, evoo
Southern Norway Mozzarella, tomato,
pistou, pine nuts, Evoo

INNEHOLDER: MELK, SULFITT, PINJEKJERNER

SMØRSTEKT KAMSKJELL | 295,-

Beurre blanc, fritert kapers,
ørretrogn, gressløk
Scallops pan-fried in butter, Beurre blanc,
fried capers, Trout roe, chives

INNEHOLDER: BLØTDYR, SULFITT, MELK

HOVEDRETTER

MAINS

DAGENS KJØTT | 465,-

Dagens tilberedning og tilbehør
Seasonal meat, ask your waiter

INNEHOLDER: SPØR DIN SERViTØR

DAGENS FANGST | 385,-

Dagens tilberedning og tilbehør
Fish of the day. Ask your waiter

INNEHOLDER: SPØR DIN SERViTØR

CURRYDAMPET MOULES ASIA | 295,-

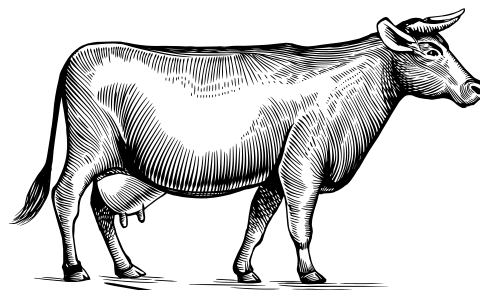
Sitrongress, vårløk, koriander, lime,
pommes frites med lime aioli
Curry-steamed, lemongrass, spring onion,
coriander, lime, French fries with lime aioli

INNEHOLDER: BLØTDYR, EGG, SENNEP, SULFITT

SMØRSTEKT PIGGVAR | 495,-

Kremet blåskjell veloute med rogn,
gulrotpure, dill og pepperrot
Turbot pan-fried in butter, Creamy mussel velouté
with roe, carrot purée, dill and horseradish

INNEHOLDER: FISK, BLØTDYR, MELK, SELLERI, SULFITT



Steak Frites

NORSK ENTRECÔTE | 525,-

GREATER OMAHA ENTRECÔTE | 995,- 350 gr – Perfekt for deling

Aspargesbønner, sopp, confit tomat,
pommes frites, bearnaisesaus og urtesalat
350 grams Greater Omaha Entrecôte, perfect for
sharing! Green beans, mushrooms, confit tomato,
French fries, Béarnaise sauce, herb salad

INNEHOLDER: EGG, SULFITT, MELK

• INKLUDERT •

Til alle retter er snacks og brød inkludert!

Gi oss gjerne beskjed om allergier eller andre behov ved ankomst
Snacks and bread are included, let us know about allergies or other special needs



Aperitifs

CHANDON GARDEN SPRITZ 149,-

Tradisjonell metode musserende vin med
appelsinbitter likør laget med naturlige
ekstrakter og krydder

PREMIUM GIN TONICS 189,-

Nordic River Citrus

Sitron, Premium Fever-Free Tonic

Harahorn Pink

Bringebær, Appelsin, Premium
Fever-Tree Raspberry & Rhubarb Tonic

Monkey 47

Rød Grapefrukt, Premium Fever-Tree
Mediterranean Tonic

Sesongens MENY

Våre kokker tilbereder sesongens
råvarer og matcher dette med
utvalgt vinpakke

The chefs prepare a menu with our best
seasonal ingredients. Wine pairing available

For best mulig opplevelse, serveres 5 retters
til hele bordet. Bestilles før kl 21:00

For the best experience, the 5-course menu
is served to the whole table. Must be ordered
before 21:00.

3 retter kr 695,- · Vinpakke kr 495,-
5 retter kr 895,- · Vinpakke kr 795,-

DESSERTER

DESSERT

DAGENS DESSERT | 175,-

Spør din servitør

Today's dessert, ask your waiter

INNEHOLDER: SPØR DIN SERViTØR

SITRONTERTE | 175,-

Italiensk marengs, sitronkrem,
chantilly og bringebær

Lemon tart, chantilly creme, Italian meringue, raspberries

INNEHOLDER: HVETE, MELK, EGG

PIKEYYSS | 175,-

Luftig vaniljecreme, jordbærsorbet,
rabarbra, pistasjkrokan

Whipped vanilla custard, strawberry sorbet,
rhubarb, pistachio brittle

INNEHOLDER: EGG, MELK, PISTASJNØTTER

VALRHONA & KAFFE | 195,-

Kirsebær, sorbet, smuler

Cherries, sorbet, crumble

INNEHOLDER: EGG, MELK, MANDLER

OSTER

CHEESE

TRE OSTER | 215,-

Med tilhørende kompott, glasserte
valnøtter, honning og nøttebrød
Three cheeses with compote, glazed walnuts,
honey and nut bread

MELK, MANDLER, VALNØTTER, HASSELNØTTER, EGG, SESAM

VÅRT LILLE VINKART

ALLE VÅRE VINER INNHOLDER SULFITT

MUSSERENDE

CHAMPAGNE

2015 Dom Pérignon, Brut Vintage	6495,-
N.V. Krug, Grande Cuvée 172ème Édition	3795,-
N.V. Moët & Chandon, 'Impérial'	1795,-
N.V. Ruinart, 'R'	1695,-
N.V. Ruinart, Blanc de Blancs	2195,-
N.V. Ruinart, Rosé	2495,-
N.V. Bruno Paillard, Premier Cuvée Extra Brut	2195,-

BEST OF THE REST

2019 Gusbourne, Blanc de Noirs	1895,-
2019 Gusbourne, Blanc de Blancs	1595,-
2021 Caves des Hautes Côtes de Chastenay, Crémant de Bourgogne Brut Millésimé	895,-
N.V. Le Contesse, Prosecco Brut	695,-

STORFLASKER

N.V. Gaston Révolte, 'Selection Moi' 150cl	2595,-
N.V. Gaston Révolte, 'Selection Moi' 300cl	6995,-
N.V. Gaston Révolte, 'Selection Moi' 600cl	15.995,-
N.V. Gaston Révolte, 'Selection Moi' 900cl	22.995,-
N.V. Gaston Révolte, 'Selection Moi' 1200cl	29.995,-
N.V. Ruinart, 'R' 150cl	4595,-
N.V. Ruinart, Blanc de Blancs 150cl	6995,-
N.V. Ruinart, Blanc de Blancs 300cl	14.995,-

ROSÉVIN

N.V. Berne Inspiration Rosé	945,-
N.V. Berne Inspiration Rosé 150cl	1995,-
N.V. Berne Inspiration Rosé 300cl	4595,-
N.V. Berne Inspiration Rosé 600cl	9995,-

HVITVIN

ARGENTINA

2023 Terrazas de los Andes, Chardonnay	895,-
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FRANKRIKE

CHABLIS

2023 Chablis Sainte Marie	895,-
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BORDEAUX / BERGERAC

2021 Château de la Jaubertie, Bergerac Sauvignon Blanc	795,-
2021 Château de la Jaubertie, 'Mirabelle' Blanc	995,-

BURGUND

2022 Domaine Borgeot, Bourgogne Cote D'or Chardonnay	1095,-
2018 Domaine Thibert, Pouilly-Fuissé Héritage	1395,-
2022 Domaine Borgeot, Saint-Aubin 1.Cru 'Derrière chez Edouard'	2095,-
2022 Domaine Borgeot, Chassagne Montrachet Vieilles Vignes	2495,-
2022 Domaine Borgeot, Puligny Montrachet Vieilles Vignes	2495,-

LOIRE

2023 Henry Natter, Sancerre	945,-
2020 Domaine Vacheron, 'Paradis'	1795,-

JURA

2021 Caves Jean Bourdy, Cotes du Jura Blanc	995,-
2022 Domaine du Pélican, Arbois Chardonnay	1295,-

ITALIA

2024 Pieropan, Soave Classico	795,-
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NEW ZEALAND

2024 Cloudy Bay, Sauvignon Blanc	1095,-
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PORTUGAL

2022 Niepoort, 'Docil' Loureiro	695,-
2023 Soalheiro, 'Granit'	795,-
2019 Niepoort, 'Conciso' Branco	995,-

TYSKLAND

2022 Weingut Heiligenblut, 'Wienheimer Melaphyr, Riesling Trocken	895,-
2021 Weingut Saalwächter, Auxerrois	1095,-
2022 Weingut Saalwächter, Grauer Burgunder	1195,-
2022 Egon Müller, Scharzhof Riesling Qba	1695,-

USA

2023 Brick & Mortar, Sonoma Coast Chardonnay	895,-
2022 Presqu'île, Santa Barbara County Chardonnay	995,-
2022 Anthill Farms, 'Campbell Ranch Vineyard' Chardonnay	1695,-

ØSTERRIKE

2023 Domäne Wachau, Grüner Veltliner Federspiel 'Loiben'	795,-
2021 Weingut Heidi Schröck & Söhne, Weissburgunder	895,-

STORFLASKER

2022 Egon Müller, Scharzhof Riesling Qba 150cl	4495,-
2022 Egon Müller, Scharzhof Riesling Qba 300cl	8995,-
2022 Domaine de L'Enclos, Chablis 300cl	5495,-
2022 Domaine de L'Enclos, Chablis 'Val de Vey' 1. Cru 300cl	6495,-

RØDVIN

ARGENTINA

2022 Terrazas de Los Andes, Malbec	895,-
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FRANKRIKE

BEAUJOLAIS

2021 Domaine Yohan Lardy, Moulin-A-Vent 'Les Michelons'	995,-
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BURGUND

2022 Domaine Borgeot, Santenay V.V. Rouge	1195,-
2022 Domaine Michel Juillot, Mercurey 'Clos Tonnerre' 1.Cru	1395,-
2018 Domaine Nicolas Rossignol, Pommard	2195,-

BORDEAUX / BERGERAC

2019 Château Haut Madrac	995,-
2010 Château Citran	1495,-

ITALIA

PIEMONTE

2021 Azienda Brandini, 'Rocche Del Santo' Barbera D Alba Superiore	795,-
2022 Poderi e Cantine Oddero, Langhe Nebbiolo	1095,-
2019 Renato Ratti Barolo 'Marcenasco'	1495,-

TOSCANA

2022 Fèlsina, 'Berardenga' Chianti Classico	995,-
2018 Poggio di Sotto, Rosso di Montalcino	2295,-

NEW ZEALAND

2022 Cloudy Bay, Pinot Noir	1395,-
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PORTUGAL

2018 Niepoort, 'Lagar De Baixo' Tinto	895,-
2017 Niepoort, 'Redoma' Tinto	1295,-

SPANIA

2019 C.V.N.E., 'Cune' Rioja Reserva	895,-
2018 C.V.N.E., 'Cune' Rioja Gran Reserva	1095,-

TYSKLAND

2021 Weingut Saalwächter, Spätburgunder	1195,-
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USA

2022 Presqu'île Santa Barbara County Pinot Noir	995,-
2022 Anthill Farms, Sonoma Coast Pinot Noir	1395,-

ØSTERRIKE

2020 Weingut Dorli Muhr, Prellenkirchen 'Samt & Seide' Blaufränkisch	995,-
2021 Markus Huber, Pinot Noir 'Rosenweg'	995,-

STORFLASKER

2020 Fèlsina, 'Berardenga' Chianti Classico 150cl	2395,-
2020 Domaine Borgeot, Santenay V.V. Rouge 150cl	2495,-
2011 Contino, Gran Reserva 150cl	3595,-
2010 Château Citran 150cl	3995,-
2018 Macán, Clásico 150cl	4595,-
2019 Poggio di Sotto, Rosso di Montalcino 150cl	4995,-
2019 Domaine de Bellene Bourgogne, Côte-D'Or Maison Dieu V.V. 600cl	9995,-

ØL & CIDER

FATØL INNEHOLDER: BYGG, HVETE

CB 0,3l / 0,5l	102,- / 145,-
MOIPA, Hunsfos 0,4l	139,-

NØGNE Ø INNEHOLDER: BYGG

Asian Pale Ale 0,33l	139,-
Brown Ale 0,33l	139,-
Saison 0,33l	139,-
Ginger Juice 0,33l	139,-

BOERENERF INNEHOLDER: BYGG, HVETE

Oude Gueuze Lambiek 2023.2 0,375l	255,-
Kriek Lambiek 2023.1 0,375l	255,-

ANNET

CB Lite 0,5l INNEHOLDER: BYGG	145,-
Heineken 0,33l INNEHOLDER: BYGG	115,-
Sol 0,33l INNEHOLDER: BYGG	115,-
Weihenstephaner 0,5l INNEHOLDER: HVETE	159,-
Big Nose Sider 0,33l INNEHOLDER: SULFITT	139,-

Premium ALKOHOLFRITT

APERITIF

Copenhagen Sparkling Tea Company Blå Jasmine, White Tea, Darjeeling	395,-
ALT Sparkling Organic Rosé Tempranillo	245,-

TIL MATEN

Ambijus Clearly Confused 0,7l Fermented Apple, Spruce Needle, Elderflower, Angelica Root, Juniper Berry, Oakwood	395,-
Ambijus Act Naturally 0,7l Gooseberry, Fermented tea, Toasted Oakwood, Norwegian Sea Salt, Peach, Lemon	395,-
Ambijus Real Fantasy 0,7l Elderberry, Fermented Tea, Toasted Oakwood, Wild Blueberry, Grape, Raspberry	395,-
Villbrygg Skog 03 0,7l Granskudd, Ryllik, Bjørkeblader	395,-

ALKOHOLFRITT ØL INNEHOLDER: BYGG

Nix & Nada, Homborsund 0,33l	95,-
Nøgne Ø Himla Humle 0,3l	95,-

MINERALVANN

PURE WATER

Med og uten bobler så mye du vil gjennom hele måltidet	45,-
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MINERALVANN & SAFT

Bergamott & Lime, Grimstad Brusfabrikk	85,-
Sitron-Ingefær, Grimstad Brusfabrikk	85,-
Appelsin, Grimstad Brusfabrikk	85,-
Rabarbrasaft fra Skraastad	85,-
Bringebaersaft fra Skraastad	85,-
Punternvold Hageepler 0,33l	85,-
Coca-Cola	79,-
Coca-Cola uten sukker	79,-

COCKTAILS

BELVEDERE CRANBERRY ROYAL 189,-

Belvedere Vodka, Cointreau, cranberry juice, lime, sukkerlake

VERMONT MULE 189,-

10yo Whistlepig whisky, lime juice, Fever-Tree Ginger Beer

CINNAMON & PLUM INFUSED EMINENTE 189,-

Plum infused Eminente Reserva Rum, brun sukkerlake

LIMONCELLO SOUR 189,-

Luxardo Limoncello, Sitronjuice, sukkerlake, eggehvite
INNEHOLDER: EGG

PASSIONATE ORANGE 189,-

Harahorn Orange Gin, Aperol, pasjonsfruktpuree, sukkerlake, lime

ESPRESSOTINI 189,-

Vodka, Kahlua, sukkerlake, espresso

ALKOHOLFRIE COCKTAILS 125,-

Spør din servitør om vårt utvalg

VIN PÅ GLASS

MUSSERENDE

N.V. Krug, Grande Cuvée 172ème Édition	650,- / 3795,-
N.V. Champagne Gaston Révolte, 'Selection Moi' Brut	230,- / 1295,-
2019 Juvé Y Camps, 'Reserva De La Familia' Brut Nature Cava	160,- / 795,-

HVIT

2022 Benjamin Leroux, Bourgogne Chardonnay	280,- / 1395,-
2023 Weingut Schloss Lieser, Riesling Qba Trocken	185,- / 895,-
2023 Charles Eusèbe, Anjou Chenin Blanc	155,- / 795,-
2022 Le Grand Noir, Sauvignon Blanc	145,- / 695,-

RØD

2018 Château Haut Madrac	200,- / 995,-
2022 Terrazas de los Andes, Malbec	185,- / 895,-
2022 Le Grand Noir, Pinot Noir	155,- / 795,-
2022 Vignerons Ardéchois, 'Les Terrasses' Rouge	145,- / 695,-

ROSÉ

N.V. Champagne Ruinart, Rosé	450,- / 2495,-
2023 Château Berne, 'Romance'	145,- / 695,-

SNACKS

Den lille Chipsfabrikken, Jalapeño Oliven	75,-
	75,-