

Emilies
ELD
RESTAURANT & BAR

TODAYS SPECIAL 3-COURSE
Served from 16:00 to 18:00
350,-

APÉRITIF

GINGER X

Xante, Lemon & Ginger
134,-

GL. CHAMPAGNE

Legras & Haas, Blanc de Blancs Grand Cru Brut
129,-

DRY MARTINI

Bombay Sapphire Gin, Dry Vermuth & Olive
146,-

HENDRICKS SPECIAL

Hendrick's Gin, Cucumber, Lemon & Tonic
155,-

MENU RECOMMENDATION

FISH MOSAIC

Cured halibut and salmon, leek ashes, cucumber, cream and lovage

CRAB

Crab cake of brown crab, carrot, shellfish bullion and sprouts

BRISKET

Omaha brisket, shallots, cabbage, creamed porcino sauce

CHEESE

Gruyère, raspberries, brioche

MILK CHOCOLATE & BLUEBERRIES

Milk chocolate ganache, blueberries and smash

3-course 550,- Wine pairing 445,-
4-course 650,- Wine pairing 555,-
5-course 750,- Wine pairing 655,-

STARTERS

BEETROOT

Baked beetroot, barley, tarragon emulsion and raspberries
165,-

FISH MOSAIC

Cured halibut and salmon, leek ashes, cucumber, cream and lovage
175,-

ASPARAGUS

Cauliflower soup with bacon, lovage and roasted cauliflower
135,-

CRAB

Crab cakes made of brown crab, carrot, shellfish bullion and sprouts
175,-

MAINS

SHARING

Côte de Boeuf from Prima Jæren
Grilled little gem with lemon and Västerbottens cheese, bearnaise and bone marrow sauce
395,- pr. pers. (min 2. people)

WHITE FISH

Pan-fried white fish, fennel, broccolini, cassava, beetroot and beurre blanc
345,-

DUCK

Breast and leg of duck, broccolini, shallots and porcini sauce
385,-

RIB-EYE

Grilled rib-eye, roasted onion, onion creame, broccolini and bone marrow sauce
200 gr. 345,- / 300 gr. 390,-

BRISKET

Omaha brisket, shallots, cabbage and creamed porcino sauce
375,-

DESSERT

MILK CHOCOLATE & BLUEBERRIES

Milk chocolate ganache, blueberries and smash
155,-

RED- & BLACK CURRANT

Redcurrant curd, blackcurrant granité, milk sherbet and malt biscuit
155,-

SALTY CARAMEL

Salty caramel cream, raspberry, pumpkin seed biscuits and caramelized white chocolate
155,-

CHEESE

Selection of cheeses, yoghurt bread and apple puree
175,-

BEVERAGES

THIS IS JUST A SELECTION OF OUR DRINKS
ASK OUR WAITERS FOR BEER AND WINE LIST

Sparkling

Legras & Haas, Blanc de Blancs Grand Cru Brut, Champagne, Frankrike	kr 749,-	kr 129,-
Ca di Rajo, Prosecco Treviso Extra Dry, Veneto, Italia	kr 525,-	kr 109,-
Equilibri Natural, Cava Funambul Brut Reserva, Penedés, Spania	kr 575,-	kr 114,-
Lucie Thiéblemont, Cremant de Bourgogne Brut, Bourgogne, Frankrike	kr 599,-	kr 119,-

White Wine

Umani Ronchi, Verdicchio dei Castelli di Jesi Classico 2017, Marche, Italia	kr 499,-	kr 105,-
Henry Pellé, Sancerre 2017 "la croix au garde", Loire, Frankrike	kr 675,-	kr 139,-
Charly Nicolle, Chablis "Per Aspera" 2017, Bourgogne, Frankrike	kr 625,-	kr 130,-
Grans Fassian, Mineralschiefer Riesling Trocken 2017, Mosel, Tykland	kr 549,-	kr 115,-

Red Wine

Alfiero Boffa, Barbera d'Asti Superiore "Cua Longa" 2013, Piemonte, Italia	kr 685,-	kr 142,-
Château Moulinat 2014, Bordeaux, Frankrike	kr 595,-	kr 125,-
Cune Reserva 2014, Rioja, Spania	kr 650,-	kr 135,-
J. Vidal-Fleury, Côtes du Rhône 2015, Rhône, Frankrike	kr 565,-	kr 118,-
Tedeschi, Valpolicella Classico "Lucchine" 2017, Veneto, Italia	kr 549,-	kr 115,-
Poliziano, Rosso di Montepulciano 2015, Toscana, Italia	kr 595,-	kr 125,-

See our wine menu for a bigger selection

Draught Beer

Dahls Pils 0,33	75,-	Brooklyn Defender IPA 0,3	99,-
Dahls Pils 0,5	95,-	Brooklyn Defender IPA 0,5	140,-
Dahls Bolt IPA 0,3	99,-	Kronenbourg 1664 Blanc 0,33	92,-
Dahls Bolt IPA 0,5	140,-	Kronenbourg 1664 Blanc 0,5	125,-
Brooklyn Lager 0,3	96,-		
Brooklyn Lager 0,5	135,-		

See our beer menu for the complete selection

Non-Alcoholic

SOFT DRINKS	53,-
Coca Cola, Coca Cola Zero, Fanta, Sprite, Farris, Ginger	
SELECTED JUICES	75,-
CARLSBERG NON-ALCOHOLIC 0,33l	69,-
MUNKHOLM BAYER 0,33l	76,-
BROOKLYN HOPPY LAGER 0,335l	69,-
ERDINGER, WHEAT BEER 0,5l	76,-

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Har du det fint hos oss?
Gjerne del opplevelsen med andre!