

### MENU RECOMMENDATION

#### BROCCOLI SOUP

Broccoli soup, pickled cauliflower, parsley oil, parsnips and beetroot juice  
*sulfite, milk*

#### WHALE TATAKI

Lightly grilled whale steak, radish, sesame and avocado cream  
*milk, sulfite, sesame*

#### DRY-RIPENED TENDERLOIN

Grilled dry-ripened pork tenderloin, carrot, squash, baked shallots and creamy red wine sauce  
*sulfite, milk*

#### CHEESE & PROSCIUTTO

Gruyère, prosciutto, olive tapenade and tomato compote  
*sulfite, milk*

#### CHEESECAKE

Cheesecake, oat biscuits and red currant  
*milk, wheat, oats*

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

### TODAYS SPECIAL 3-COURSE

SERVED FROM 16:00 TO 18:00

380,-

## STARTERS

#### WHALE TATAKI

Lightly grilled whale steak, radish, sesame and avocado cream  
*milk, sulfite, sesame*  
175,-

#### CAULIFLOWER

Grilled cauliflower, purée, browned butter emulsion and cress  
*sulfite, eggs, rye, milk*  
145,-

#### BROCCOLI SOUP

Broccoli soup, pickled cauliflower, parsley oil, parsnips and beetroot juice  
*sulfite, milk*  
145,-

#### SHELLFISH SOUP

Creamy shellfish soup, smoked haddock, dill oil, delicacy onion and cress  
*milk, fish, shellfish, sulfite*  
175,-

#### COD TONGUES

Crispy cod tongues with tarragon mayonnaise, watercress and sprouts  
*fish, wheat, eggs, sulfite*  
115,-

#### CURED MEATS & OLIVES

60 gr. Cured meats "Vulkan" & "Inkognito" from Metervare and marinated olives  
125,-

#### MUSSELS

Steamed and creamy mussels, chili, garlic and ginger  
*sulfite, milk, molluscs*  
125,-

## MAINS

#### SHARING

300gr Rib-eye & 180gr tenderloin, grilled coleslaw with lemon and Västerbotten cheese, cherry tomatoes, fries, bearnaise and red wine sauce. Prepared to share  
*sulfite, melk, egg*  
445,- pr. person. (min 2. person)

#### DRY-RIPENED TENDERLOIN

Grilled dry-ripened pork tenderloin, carrot, squash, baked shallots, potatoes and creamy red wine sauce  
*sulfite, milk*  
335,-

#### RIB-EYE

300gr Grilled rib-eye, portobello mushroom, garlic cream, onions, potatoes and red wine sauce  
*We recommend medium sulfite, milk*  
Bearnaise or fries as well? 20,- pr  
395,-

#### TENDERLOIN

180gr. grilled beef tenderloin, aroma mushrooms, garlic puree, salt-baked onion, potatoes and red wine sauce  
*Inneholder: sulfite, melk*  
Bearnaise eller fries i tillegg? 20,- pr  
385,-

#### HALIBUT

Pan-fried halibut, squash, baked shallots, carrot, mashed potatoes, mussel sauce  
*fish, molluscs, sulfite, milk*  
355,-

#### MOULES-FRITES

Steamed and creamy mussels, chilli, garlic, ginger, fries and tarragon mayo  
*milk, eggs, molluscs, sulfite*  
260,-

#### BARLEY AND HALLOUMI

Vegetarian  
Pea puree with barley groats, halloumi and asparagus beans  
*milk, barley, sulfite*  
275,-

## DESSERT

#### PARSNIPS & BEER ICE CREAM

Parsnips & white chocolate puree, Beer ice cream  
*milk, eggs, wheat*  
155,-

#### CHEESECAKE

Cheesecake, oat biscuits and red currant  
*milk, wheat, oats*  
155,-

#### VANILLA ICE CREAM

2 scoops of vanilla ice cream, crushed chocolate biscuits and stirred berries  
*milk, eggs*  
95,-

#### "GÂTEAU MARCEL"

2 layers of chocolate cake, variety of strawberries, milk ice cream and chocolate chip cookies  
*milk, eggs*  
155,-

#### CHEESE

Fried Chevre, Tallegio and Edel Blå  
Fruit compote and honey biscuits  
*milk, wheat, oats, sulfite, eggs*  
175,-



- This is an excerpt of what we have to offer of drinks. Feel free to ask us for recommendations -

## Sparkling Wine

Ayala Brut Majeur, Champagne, France	849,-	150,-
Biscardo Prosecco «White Label» Extra Dry 2018, Italy	575,-	109,-
Equilibri Natural, Cava Funambul Brut Reserva, Penedés, Spain	600,-	114,-
Lucie Thiéblemont, Cremant de Bourgogne Brut, Bourgogne, France	624,-	119,-

## White Wine

Domaine Vacheron, Sancerre 2018, Loire, France	745,-	154,-
Baron de Ley, Tres Viñas Reserva Blanco 2015, Rioja, Spain	675,-	140,-
Anselmann Riesling Trocken 2018, Pfalz, Germany	574,-	120,-
Regnard, Chablis «Saint Pierre» 2016, Bourgogne, France	749,-	155,-

## Red Wine

Moccagatta, Barbera d'Alba 2017, Piemonte, Italy	725,-	150,-
Château Moulin Bel-Air 2015, Bordeaux, France	620,-	129,-
J. Vidal-Fleury, Côtes du Rhône 2015, Rhône, France	590,-	123,-
Santi, Valpolicella Classico "Le Caselle" 2016, Veneto, Italy	589,-	123,-
Cune Reserva 2015, Rioja, Spain	700,-	145,-
Régnard Bourgogne Pinot Noir 2018, France	735,-	152,-

-for a wider selection see our wine list where you can choose from over 500 wines-

## Draft Beer

Dahls Pils 0,3	76,-	Brooklyn Defender IPA 0,3	99,-
Dahls Pils 0,5	99,-	Brooklyn Defender IPA 0,5	148,-
Dahls Bolt IPA 0,3	99,-	Kronenbourg 1664 Blanc 0,3	92,-
Dahls Bolt IPA 0,5	149,-	Kronenbourg 1664 Blanc 0,5	125,-
Brooklyn Lager 0,3	96,-	Grimbergen Blonde 0,33	105,-
Brooklyn Lager 0,5	135,-	Grimbergen Blonde 0,5	152,-
Dahls Ramp Pale Ale 0,3	98,-		

Dahls Ramp Pale Ale 0,5	135,-
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-see the beer map for our large selection of bottled beers-

## Non-Alcoholic

mineral water	58,-
Coca Cola, Coca Cola Zero, Fanta, Sprite, Farris, Ginger beer	
Juice from Safteriet	75,-
Carlsberg Non-Alcoholic 0,33l	69,-
Munkholm Bayer 0,33l	66,-
Erdinger, wheatebeer 0,5l	76,-
Brooklyn Hoppy Lager 0,335l	69,-



We have several separate rooms suitable for all occasions  
Contact us for info and a small tour  
Suitable for 8 - 36 people

We have our own menu for children under 12 years

Share the experience with your friends!



## COCKTAILS

### APERITIFF & PRE DINNER COCKTAILS

These are excellent pre meal, and will help you awaken the taste buds

#### **PORNSTAR MARTINI** -eggs

Vanilla Vodka, Passoa, Lemon & Passion Fruit

Served with a shot of Prosecco 134,-

#### **GINGER X**

Xante, Lemon, & Fresh Ginger 134,-

#### **HENDRICKS SPECIAL** -eggs

Hendricks Gin, Cucumber, Lemon & Tonic 155,-

#### **SOUTHERN SOUR** -eggs

Bourbon, Southern Comfort, Lemon 127,-

#### **WHISKEY SOUR** -eggs

Bourbon, Bitters & Sitron 132,-

### AFTER DINNER COCKTAILS

After a better meal, you deserve a good ending or continuation

#### **ESPRESSO MARTINI** -eggs

Vodka, coffee Liqueur & Espresso 129,-

#### **NEGRONI**

Gin, Campari & Rubino Vermouth 134,-

#### **FAZERINA**

Cointreau, White coffee Liqueur, Caramell & Grated Chocolate 129,-

#### **OLD FASHIONED**

Bourbon, Sugar & Bitters 142,-

-See the bar map for a complete selection-