

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-

STARTERS

CAULIFLOWER

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

CREAMY ALMOND POTATO SOUP

Arctic char, sour cream, red onion and parsley oil
fish, eggs, sulfite
175,-

TARTAR

Trout tartar with capers, horseradish mayonnaise and
fried root vegetables
eggs, sulfite
185,-

GRILLES RED CABBAGE

Fried vegetables in season,
butter sauce with avruga and cranberry jelly
sulfite, milk, fish, barley
145,-

SHELLFISH SOUP

Smoked haddock, dill and jerusalem artichoke
sulfite, milk, fish, shellfish
175,-

GROUSE

Porcini mushroom sauce, cherries, pear and pickled
mushrooms
sulfite, milk
185,-

MAINS

SHARING

Côte de Boeuf, grilled romaine lettuce with lemon and Väster-
botten cheese, cherry tomatoes, fries, bearnaise and red wine
sauce. Prepared to share
sulfitt, melk, egg
445,- pr. person. (min 2. person)

PORK BELLY

Brussels sprouts, sweet potato purée,
pork broth and pork crackling
sulfite, milk, mustard
335,-

RYB-EYE

300gr Grilled rib-eye, mushroom, garlic purée,
onions, potatoes and red wine sauce
We recommend medium
sulfite, milk

Bearnaise or fries as well? 20,- pr
395,-

TENDERLOIN

180gr. grilled beef tenderloin, mushroom,
garlic purée, onions, potatoes and red wine sauce
Inneholder: sulfitt, melk
Bearnaise eller fries as well ? 20,- pr
385,-

HALIBUT

Halibut confit with spiced ash, red cabbage, cherry jelly
and butter sauce
fish, sulfite, milk
355,-

LUTEFISK

Two servings wih traditional accessories
Almond potatp, bacon, mustard sauce,
pea stew, mustard, syrup, brown cheese and flatbread
milk, wheat, rye, sulfite, mustard
590,-

GRILLES RED CABBAGE

Fried vegetables in season,
butter sauce with avruga and cranberry jelly
sulfite, milk, fish, barley
275,-

DESSERT

PARSNIPS & BEER ICE CREAM

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

CLOUDBERRIES

Condensed milk pudding with cloudberrries, jelly
and shortbread crumble
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 layer chocolate cake, variety of strawberries,
milk ice cream and chocolate crumble
milk, eggs
155,-

CHEESE

Manchego, Tallegio and Selbu Blå
fig compote and yoghurt bread
milk, wheat, oats, sulfite, eggs
175,-

We notice the following allergens: milk, celery, wheat, mustard, fish, sesame, shellfish, soy, nuts, sulfite, eggs, mollusks, peanuts, lupins, rye, barley and oats
Bread and butter are served to all our guests (milk, wheat, rye and barley)



- 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, 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 2019, Loire, France	745,-	154,-
Baron de Ley, Tres Viñas Reserva Blanco 2016, Rioja, Spain	675,-	140,-
Anselmann Riesling Trocken 2019, Pfalz, Germany	574,-	120,-
Charly Nicolle, Chablis "Per Aspera" 2018, Bourgogne, France	675,-	140,-

Red Wine

Braida, Barbera d'Asti 2016, Piemonte, Italy	735,-	152,-
Château Moulin Bel-Air 2017, Bordeaux, France	620,-	129,-
J. Vidal-Fleury, Côtes du Rhône 2017, Rhône, France	590,-	123,-
Santi, Valpolicella Classico "Le Caselle" 2018, Veneto, Italy	589,-	123,-
Cune Reserva 2015, Rioja, Spain	700,-	145,-
Bernard Defaix Bourgogne Pinot Noir 2019, France	600,-	125,-

- 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,-	Frydenlund Juicy IPA 0,33	99,-
Brooklyn Lager 0,5	135,-	Frydelund Juicy IPA0,5	130,-
Dahls Ramp Pale Ale 0,3	98,-		
Dahls Ramp Pale Ale 0,5	135,-		

- 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,-



Emilie's
ELD
RESTAURANT & BAR

MENU RECOMMENDATION

CREAMY ALMOND POTATO SOUP

Artic char, sour cream, red onion and parsley oil
fish, eggs, sulfite

TARTAR

Trout tartar with capers, horseradish mayonnaise and fried root vegetables
eggs, sulfite

PORK BELLY

Brussels sprouts, sweet potato puree, pork broth and puffed pork crackling
sulfite, milk, mustard

CHEESE

Manchego, Tallegio and Selbu Blå fig compote and yoghurt bread
milk, wheat, oats, sulfite, eggs

CLODBERRIES

Condensed milk pudding with cloudbberries, jelly and shortbread crumble
milk, wheat, oats

3-course 560,- Wine pairing 445,-
4-course 665,- Wine pairing 555,-
5-course 770,- Wine pairing 655,-

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!



TODAYS SPECIAL 3-COURSE

SERVED FROM 16:00 TO 18:00

380,-