

## 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

### **MUSHROOM SOUP**

Dried mushrooms, pickled chanterelles and mushroom duxelle

*milk, sulfite*

175,-

### **SCALLOPS**

Chorizo, pea purée, fennel and butter sauce

*eggs, sulfite, shellfish, milk*

185,-

### **GRILLED 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,-

### **COD TONGUES**

Pea purée, alfalfa sprouts and horseradish mayonnaise

*sulfite, milk, eggs, fish*

185,-

### **LANGOUSTINE**

Shellfish glace, dill mayonnaise, onion and dill oil

*eggs, sulfite, shellfish, milk*

185,-

## MAINS

### **SHARING**

Côte de Boeuf, grilled romaine lettuce 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)

### **BEEF CULOTTE**

Broccoli puré, romanesco, cauliflower, berry jelly and red wine sauce

*sulfite, milk*

335,-

### **RIB-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

*sulfite, milk*

Bearnaise or fries as well? 20,- pr

385,-

### **WHITE FISH**

Carrots, shallots and "Sandefjordsmør"

*fish, sulfite, milk*

355,-

### **SKREI (COD)**

Carrots, shallots, "Sandefjordsmør", liver and roe

*fish, sulfite, milk*

355,-

### **GRILLES RED CABBAGE**

Fried vegetables in season,

butter sauce with avruga and cranberry jelly

*sulfite, milk, fish, barley*

275,-

## DESSERT

### **SESAME, ORANGE AND CARROT**

Sesame ice cream, carrot, orange and crunch

*milk, eggs, wheat*

155,-

### **WHEY CHEESE AND CUCUMBER**

Whey cheese cream, cucumber and barley

*milk, eggs, wheat, barley*

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

Moccagatta, Barbera d'Alba 2017, 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,-



## MENU RECOMMENDATION

### MUSHROOM SOUP

Dried mushrooms, pickled chanterelles and mushroom duxelle  
milk, sulfite

### LANGOUSTINE

Shellfish glace, dill mayonnaise, onion and dill oil  
eggs, sulfite, shellfish, milk

### BEEF CULOTTE

Broccoli puré, romanesco, cauliflower, berry jelly  
and red wine sauce  
sulfite, milk

### CHEESE

2 types of cheese, red onion jam, charcuterie and crackers  
milk, wheat, oats, sulfite

### WHEY CHEESE AND CUCUMBER

Whey cheese cream, cucumber and barley  
milk, eggs, wheat, barley

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,-