

## COCKTAILS

### APERITIFF & PRE DINNER COCKTAILS

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

#### PORNSTAR MARTINI - eggs

vanilla vodka, passoa, lemon & passion fruit

Served with a shot of prosecco 176,-

#### GINGER X

xante, lemon, & fresh ginger 156,-

#### HENDRICKS SPECIAL - eggs

hendricks gin, cucumber, lemon and tonic 188,-

#### APEROL SPRITZ

aperol, Prosecco og orange 179,-

#### WHISKEY SOUR - eggs

bourbon, bitters & lemon 163,-

#### BARTENDER'S SPECIAL - may contain eggs

cocktail of the week, ask you waiter 166,-

### AFTER DINNER COCKTAILS

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

#### ESPRESSO MARTINI

vodka, coffee liqueur & espresso 174,-

#### NEGRONI

gin, campari & Rubino Vermouth 166,-

#### FAZERINA

Cointreau, white coffee liqueur, caramel & grated chocolate 152,-

#### OLD FASHIONED

bourbon, sugar and bitters 178,-

-See a cocktail menu for a full selection-

## Starters

### CREAMY ONION SOUP

Creamy onion soup made with chicken stock, crispy bread, Gruyere and thyme oil  
*contains: milk, wheat, rye, barley, sulfite*

199,-

### RØSTI POTATO

sour cream, dill, roe and goat cheese from Sæterstad

*Can be made as a main course*

*contains: sulphite, milk, celery, egg*

210,-

### SCALLOPS

Scallops, pea purée and yellow beets

*contains: milk, sulphite, molluscs*

230,-

### TARTAR

Tartar of tenderloin, mushroom mayo, crispy hosreradish and pickled mushrooms

*contains: sulphite, eggs, soy, mustard*

210,-

### BUTTERSTEAMED AND GRILLED OXHEART CABBAGE

Oxheart cabbage, sandefjord butter, trout roe avruga, lemon and strawberry gelè

*contains: sulphite, fish, milk*

210,-

## Mains

### RIB EYE OF VEAL

Grilled rib eye of veal, creamy chickenstock, parsnip purée tuscan cale, confit cherry tomatoes

*contains: milk, sulphite*

420,-

### RIB-EYE

300 gr. of grilled rib-eye of Black Angus, broccolini, garlic purée, portobello mushroom and red wine sauce

*We recommend our steaks medium done*

*contains: sulphite, milk*

449,-

### TENDERLOIN

180gr. grilled tenderloin, broccolini, garlic purée, portobello mushroom and red wine sauce

*contains: sulphite, milk*

433,-

### SKREI

beurre blanc, sautéed onions and carrots, pea purée and potatoes

*contains: fish, sulphite, milk*

410,-

### HALIBUT

Variation of celery, butter steamed oxheart cabbage and sauce made on saffron and mussels

*contains: fish, sulphite, molluscs, milk*

425,-

### SHARING

crispy duck, steam buns, chinese pancakes, chili mayo, hoisin sauce, cucumber, carrots and grilled salad

*contains: sulphite, milk, eggs, wheat*

449,- pr. pers. (min 2. persons)

## Dessert

### "GÂTEAU MARCEL"

Two layered chocolate cake, strawberries in variation, vanilla ice cream and chocolate crumble

*Contains: milk, eggs, sulfite*

199,-

### CHEESECAKE

Cheesecake with cherry compote pistachiobrittle and lime gelè

*contains: milk, sulphite, wheat, nuts*

199,-

### VANILLA ICE CREAM

Two scoops of our vanilla ice cream with berries and chocolate

*contains: milk, eggs*

175,-

### KALTBACH CREAMY

Yoghurtbread and stirred blackberries

*contains: milk, wheat*

210,-

### CHEESES

An assortment of three cheeses with apple purée and yogurt bread

*contains: milk, wheat*

225,-

### 3- COURSE FOR 495,- BETWEEN 16-18

Creamy Onion Soup

Rib Eye of Veal

Dessert of the day

We note the following allergens: milk, celeriac, wheat, mustard, fish, sesame, shellfish, soy, nuts, sulfite, eggs, molluscs, peanuts, lupins, rye, barley and oats  
Bread and butter is served to all our guests (milk, wheat, rye og barley) with the exception of buffet guests.



- This is only a small selection of what we have to offer. Feel free to ask for recommendations!

## Sparkling

Ayala Brut Majeur, Champagne, France	1220,-	209,-
Biscardo Prosecco «White Label» Extra Dry, Italy	798,-	159,-
Langlois Cremant de Loire, France	898,-	169,-

## White Wine

Baron de Ley, Tres Viñas Reserva Blanco 2017, Rioja, Spain	954,-	198,-
Anselmann Riesling Trocken 2020, Pfalz, Germany	765,-	163,-
Louis Moreau Chablis 2020, Bourgogne, France	879,-	182,-
Louis Moreau, Chablis 1er Cru "Vaillons" 2021, Burgund, Frankrike		1297,-

## Red Wine

Borgogno, Barbera d'Alba 2020, Piemonte, Italy	894,-	186,-
Château Moulin Bel-Air 2018, Bordeaux, France	928,-	195,-
J. Vidal-Fleury, Côtes du Rhône 2018, Rhône, France	845,-	179,-
Santi, Valpolicella Classico "Le Caselle" 2020, Veneto, Italy	820,-	175,-
Cune Reserva 2017, Rioja, Spain	898,-	187,-
Regnard, Bourgogne Pinot Noir 2021, France	989,-	206,-
Travaglini Gattinara 2019, Piemonte, Italia		1045,-
Château Frank Patarabet Saint-Emilion Grand Cru 2018, Bordeaux, Frankrike		1075,-
Rivetto Barolo Serralunga d'Alba 2017, Piemonte, Italia		1307,-

-for a wider selection, ask for our extensive wine list and choose from over 400 wines-

## Draft Beer

Dahls Pils	0,25	77,-	Kronenbourg 1664 Blanc	0,25	92,-
	0,4	113,-		0,4	146,-
Dahls Bolt IPA	0,25	105,-	Frydenlund Juicy Ipa	0,25	95,-
	0,4	169,-		0,4	153,-
Brooklyn Lager	0,25	92,-	Ringnes Tropisk Pils	0,25	77,-
	0,4	146,-		0,4	123,-
Brooklyn Stonewall Inn IPA	0,25	109,-	Crowmoor Dry Apple Cider	0,25	86,-
	0,4	173,-		0,4	166,-
Dahls Christmas Beer	0,25	85,-			
	0,4	142,-			

-See our beer menu for all our beers on offer-

## Non-Alcoholic

Soft drinks	74,-
<i>Coca Cola, Coca Cola Zero, Fanta, Sprite, Farris, Ginger beer</i>	
Juice from Safteriet	89,-
Carlsberg Non-Alcoholic 0,33l	89,-
Munkholm Bayer 0,33l	77,-
Erdinger, hveteøl 0,5l	95,-
Brooklyn Hoppy Lager 0,335l	92,-



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 old

Share the experience with your friends!



## MENU RECOMMENDATION

### CREAMY ONION SOUP

Creamy onion soup made with chicken stock, crispy bread, Gruyere and thyme oil  
*contains: milk, wheat, rye, barley, sulfite*

### BUTTERSTEAMED AND GRILLED OXHEART CABBAGE

Oxheart cabbage, sandefjord butter, trout roe avruga, lemon and strawberry gelè  
*contains: sulphite, fish, milk*

### RIB EYE OF VEAL

Grilled rib eye of veal, creamy chickenstock, parsnip purée tuscan cale, confit cherry tomatoes  
*contains: milk, sulphite*

### KALTBACH CREAMY

Yoghurtbread and stirred blackberries  
*contains: milk, wheat*

### CHEESECAKE

Cheesecake with cherry compote pistachiobrittle and lime gelè  
*contains: milk, sulphite, wheat, nuts*

3-course 640,- Drink pairing 520,- / 730,-  
4-course 750,- Drink pairing 625,- / 835,-  
5-course 870,- Drink pairing 730,- / 940,-

**DINNER TABLE BUFFET**  
Served from 16:00 til 18:00 Monday to Friday  
365,-