

COCKTAILS

GIN TONIC from 235,-

We have several kinds of Gin to choose from. Here is a small selection:

- Barekstens Botanical
- Harahorn Pink
- Harahorn Dry Orange
- Harahorn Tropical
- Harahorn White Lemon
- Hendricks
- Hendricks Oasium
- Hendricks Grand Cabaret
- Lyng Gin
- Monkey 47
- Tanqueray 10

APEROL SPRITZ

Aperol, Prosecco & Soda 207,-

MOSCOW MULE

Vodka, Ginger Beer & Lime 207,-

NORWEGIAN MULE

Arvesølvet, Ginger Beer & Lime 207,-

PORNSTAR MARTINI- contains eggs

vanilla vodka, passoa, lemon & passion fruit

Served with a shot of prosecco 220,-

ESPRESSO MARTINI

vodka, coffee liqueur & espresso 218,-

IRISH COFFEE

Whiskey, coffee and cream 199,-

FAZERINA

Cointreau, white coffee liqueur, caramel & grated chocolate 207,-

Wine of the Week

280-450 per glass

A rare opportunity: fine wines by the glass

Starters

LØYROM

30g Løyrom,
Brioche, sour cream, shallots and chive mayo

Contains: milk, sulphite, fish, wheat, egg

315,-

SCALLOPS

Petit pois, fennel, trout roe and buttersauce

contains: milk, sulphite, molluscs, fish

285,-

TARTAR

Tartar made of beef tenderloin
Black garlic mayo, fried potato and capers

Contains: egg, sulphite, soy, mustard

275,-

TATAKI

Beef sirloin, soyglaze, wonton and horseradish mayo

Contains: egg, sulphite, mustard, sesame, soy

245,-

PATÉ

Paté made of chicken liver,
onion jam, infused red currant and brioche

Contains: milk, sulphite, wheat, mustard, egg

235,-

ROSSINI BAERII

10g Rossini Baerii
Served with blinis, sour cream
pickled red onion and chives

Contains: milk, sulphite, fish, wheat, egg

455,-

3- COURSE FOR 499,- BETWEEN 16-18

Soup of the day

Dish of the week

Dessert of the day

Mains

RIB-EYE

300 gr. extra tenderized and grilled rib-eye
Bernaise, broccolini and fries

We recommend our steaks medium done

Contains: sulphite, milk

560,-

TENDERLOIN

180gr. grilled tenderloin
Bordelaise, caesar salad and potato purée

Contains: sulphite, milk, egg, wheat, rye, barley, fish

556,-

EMILIES ELD WAGYU BURGER

100% Norwegian Wagyu from Langland Farm,
mayo on black garlic, salad, pickled red onions,
oyster mushrooms, gruyere and fries.

Contains: wheat, mustard, sulphite, egg

May contain traces of milk, soy, nuts and sesame seed

385,-

CRISPYDUCK SHARING

Crispy duck thigh, grilled heartsalad
carrot, cucumber, chilimayo, hoisinsauce

Pickled chili and pancakes

Made to share

Contains: mustard, sulphite, soy, eggs, wheat, sesame

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

HALIBUT

Halibut poached in Tjukkmjølk, white capersauce,
grilled fennel and carrot

Served with small potatoes

Contains: milk, fish, sulphite, wheat

499,-

HAKE

Sauteed vegetables, butter sauce and potato purée

Contains: milk, fish, sulphite

480,-

CAESAR SALAD

Chicken, crutons, parmesan, romano, heartsalad

Contains: milk, fish, sulphite, egg, wheat, rye, barley

357,-

Dessert

"GÂTEAU MARCEL"

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

Contains: milk, egg, sulfite

230,-

TIRAMICHOCO

Tiramisu with white chocolate

Contains: milk, wheat, egg, alcohol

230,-

CRÈME BRÛLÉE

Classical Crème brûlée with burnt demerarasugar

Contains: milk, egg

230,-

VANILLA ICE CREAM

Two scoops of vanilla ice cream with berries and chocolate

Contains: milk, egg

199,-

CHEESE PLATTER

Served with lingonberry bread and fig jam

Contains: milk, egg, wheat, sulphite

260,-

KALTBACH

Served with bread and blackberries

Contains: milk, wheat, rye, barley

240,-



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)

-This is just a selection, ask your waiter for a recommendation-

Sparkling

Biscardo Prosecco Extra Dry Doc, Veneto, Italia	186,-	970,-
Henri Champliou, Authentique Cremant de Bourgogne Brut, Frankrike	206,-	1048,-
Louis Massing, Grande Réserve Symbiopsis Brut, Champagne, Frankrike	220,-	1250,-
Ayala Brut Majeur, Champagne, Frankrike	266,-	1440,-

White Wine

Anselmann Riesling Trocken 2024, Pfalz, Tykland	192,-	945,-
Bodegas Garzon Albarino, 2022, Maldonado, Uruguay	198,-	965,-
Dom. Des Hâtes, Chablis 2022, Burgund, Frankrike	216,-	1035,-
Louis Jadot, Mâcon-Villages "Grange Magnien" 2024, Burgund, Frankrike	229,-	1114,-
Lapis Luna Chardonnay, 2022, California, USA	239,-	1180,-
Dom. Des Hâtes, Chablis 1er Cru "L'Homme Mort" 2022, Burgund Frankrike		1289,-
Joseph Drouhin, Saint-Romain 2021, Burgund, Frankrike	299,-	1399,-

Red Wine

Santi, Valpolicella Classico "Le Caselle" 2023, Veneto, Italia	198,-	975,-
Poderi Colla, Barbera d'Alba "Costa Bruna" 2021, Piemonte, Italia	215,-	1060,-
Pico Maccario, Barbera d'Asti "Lavignone" 2023, Piemonte Italia	220,-	1090,-
Lapis Luna, Pinot Noir 2023, California, USA	239,-	1180,-
Château Moulin Bel-Air 2020, Bordeaux, Frankrike	228,-	1130,-
Baron de Ley Gran Reserva 2018, Rioja, Spania	226,-	1110,-
Régnard, Bourgogne Pinot Noir 2023, Frankrike	238,-	1165,-
Louis Jadot, Monthele, "Sous Roches" 2016, Burgund, Frankrike		1190,-
Sordo Barolo 2020, Piemonte, Italia		1288,-
Poderi Colla, Barbaresco "Roncaglie" 2021, Piemonte, Italia		1399,-
Coppola, "Archimedes" 2019, Alexander Valley, California, USA		1898,-

Draft Beer

Dahls Pils	0,25	92,-	Kronenbourg 1664 Blanc	0,25	110,-
	0,4	134,-		0,4	175,-
Dahls Bolt IPA	0,25	126,-	Frydenlund Juicy Ipa	0,25	113,-
	0,4	200,-		0,4	182,-
Brooklyn Lager	0,25	110,-	Ringnes Pils	0,25	101,-
	0,4	174,-		0,4	149,-
Frydenlund Bayer	0,25	131,-			
	0,4	175,-			
Ramp Pale Ale	0,25	119,-			
	0,4	193,-			

Non-Alcoholic Drinks

Mineralvann	82,-
<i>Coca Cola, Coca Cola Zero, Fanta, Sprite, Farris, Ginger beer</i>	
Juicer fra Safteriet	99,-
Carlsberg Non-Alcoholic 0,33l	105,-
Munkholm Bayer 0,33l	92,-
Erdinger, hveteøl 0,5l	109,-



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

PATÉ

Paté made of chickenheart and liver,
redcurrant and grilled bread

Contains: milk, sulphite, wheat, rye, barley

TATAKI

Beef sirloin, soyglaze, wonton and horseradishmayo

Contains: egg, sulphite, mustard, sesame, soy

HALIBUT

Halibut poached in Tjukkmjølk, white capersauce,
grilled fennel and carrot

Served with small potatoes

Contains: milk, fish, sulphite, wheat

KALTBACH

Served with bread and blackberries

Contains: milk, wheat, rye, barley

TIRAMICHOCO

Tiramisu with white chocolate

Contains: milk, wheat, egg, alcohol

3-course 740,- Drink pairing 609,- / 1100,-
4-course 870,- Drink pairing 725,- / 1230,-
5-course 998,- Drink pairing 850,- / 1365,-

PREMIUM MENU 1580,-

A SELECTION OF COURSES WE BELIEVE ARE THE BEST FROM
OUR MENU, BOTH FROM LAND AND SEA