

COCKTAILS

GIN TONIC fra 167,-

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

- Barekstens Boranical
- Bombay Sapphire
- Harahorn Fatlagret
- Harahorn White Lemon
- Hendricks
- Lyng Gin
- Monkey 47 Sloe Gin
- Tanqueray 10

APEROL SPRITZ

Aperol, Prosecco & Soda 189,-

MOSCOW MULE

Vodka, Ginger Beer & Lime 186,-

NORWEGIAN MULE

Arvesølvet, Ginger Beer & Lime 186,-

PORNSTAR MARTINI - contains eggs

vanilla vodka, passoa, lemon & passion fruit
Served with a shot of prosecco 192,-

ESPRESSO MARTINI

vodka, coffee liqueur & espresso 187,-

NEGRONI

gin, campari & Rubino Vermouth 170,-

FAZERINA

Cointreau, white coffee liqueur, caramel & grated chocolate 164,-

Starters

BLINIS AND LØYROM

40g Løyrom,
Whipped sour cream, star onions, chives and blinis
Contains: milk, sulphite, fish, wheat, egg
289,-

SCALLOPS

Scallops, apple and cellery purée,
chorizo and buttersauce
contains: milk, sulphite, molluscs
250,-

CHEVRE SALAD

Chevre, walnuts, pine kernels, pickled pears
honey dressing, glazed red beets
Contains: milk, mustard, nuts, sulphite
230,-

CARROT AND GINGER SOUP

Croutons, dry-cured egg yolk,
watercress and rosemary oil
Contains: milk, sulphite, wheat, rye, barley, eggs
199,-

CRABCAKES

Fried crabcakes with dillmayo, chillimayo,
sprouted seeds and jerusalem artichoke chips
Contains: sulphite, eggs, mustard, wheat, molluscs
225,-

3- COURSE FOR 495,- 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
Portobello mushroom, broccolini, cauliflower purée,
potato purée and red wine sauce
We recommend our steaks medium done
Contains: sulphite, milk
475,-

TENDERLOIN

180gr. grilled tenderloin
Portobello mushroom, broccolini, cauliflower purée,
potato purée and red wine sauce
Contains: sulphite, milk
460,-

VEAL STRIPLOIN

Grilled veal, ramson and marrowbone sauce, misoparsnip,
red beet purée, and Annapotatoes
Contains: milk, sulphite, soya
445,-

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
349,-

GRILL SHARING

Grilled rib-eye, marinated flanksteak, marrowbone, ramson,
grilled heartsalad with gruyere, fries, red wine sauce and aioli
Contains: milk, mustard, sulphite
480,- pr. pers. (min 2. persons)

TURBOT

Creamed orange sauce, carrot purée,
black kale, potatochips and yellow beets.
Served with roasted small potatoes
Contains: fish, sulphite, milk
445,-

SKREI, LIVER AND ROE

Carrot purée, carrots and shallots,
butter sauce and small potatoes
Contains: milk, fish, sulphite
420,-

Dessert

"GÂTEAU MARCEL"

Two layered chocolate cake, strawberries in variation, vanilla
ice cream and chocolate crumble
Contains: milk, egg, sulfite
215,-

CHOCOLATE FONDANT

Strawberrysauce, grated chocolate and forrest fruit ice cream
Contains: milk, wheat, egg
220,-

CRÈME BRÛLÉE

Classical Crème brûlée with burnt demerarasugar
Contains: milk, egg
220,-

TIRAMICHOKO

Tiramisu with chocolate
Contains: wheat, milk, eggs, alcohol
210,-

VANILLA ICE CREAM

Two scoops of vanilla ice cream with berries and chocolate
Contains: milk, egg
210,-

OLD ERIK

10-month aged Gammel Erik, apricote compote and brioche
Contains: milk, egg, wheat
215,-

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)



Sparkling

Biscardo Prosecco Extra Dry Doc, Veneto, Italia	176,-	849,-
Henri Champliou, Authentique Cremant de Bourgogne Brut, Frankrike	196,-	961,-
Ayala Brut Majeur, Champagne, Frankrike	250,-	1345,-

White Wine

Anselmann Riesling Trocken 2020, Pfalz, Tykland	173,-	814,-
Bodegas Garzon Albarino, 2021, Maldonado, Uruguay	178,-	835,-
Louis Moreau, Chablis 2020, Burgund, Frankrike	190,-	941,-
Lapis Luna Chardonnay, 2021, California, USA		1116,-
Dr. Loosen, "Graacher Domprobst" GG, 2022, Mosel, Tyskland		1199,-
Louis Moreau, Chablis 1er Cru "Vaillons" 2021, Burgund Frankrike		1368,-
Chablis "Les Clos" Grand Cru, 201, Burgund, Frankrike		1799,-

Red Wine

Santi, Valpolicella Classico "Le Caselle" 2020, Veneto, Italia	179,-	865,-
J. Vidal-Fleury, Côtes du Rhône 2018, Rhône, Frankrike	184,-	904,-
Pico Maccario, Barbera d'Asti "lavignone" 2022, Piemonte, Italia	214,-	1030,-
Borgogno, Barbera d'Alba 2020, Piemonte, Italia	191,-	954,-
Cune Reserva 2017, Rioja, Spania	193,-	959,-
Château Moulin Bel-Air 2018, Bordeaux, Frankrike	202,-	997,-
Regnard, Bourgogne Pinot Noir 2021, Burgund, Frankrike	210,-	1038,-
Lapis Luna, Pinot Noir, California, USA	230,-	1116,-
Travaglini Gattinara 2019, Piemonte, Italia		1125,-
Château Verdignan 2009, Haut-Médoc, Bordeaux, Frankrike		1188,-
Rivetto Barolo Serralunga d'Alba 2017, Piemonte, Italia		1450,-

Draft Beer

Dahls Pils	0,25	82,-	Kronenbourg 1664 Blanc	0,25	99,-
	0,4	120,-		0,4	156,-
Dahls Bolt IPA	0,25	112,-	Frydenlund Juicy Ipa	0,25	101,-
	0,4	180,-		0,4	163,-
Brooklyn Lager	0,25	98,-	Ringnes Pils	0,25	89,-
	0,4	156,-		0,4	131,-
Frydenlund Bayer	0,25	108,-	Crowmoor Dry Apple Cider	0,25	92,-
	0,4	145,-		0,4	177,-
Ramp Pale Ale	0,25	105,-			
	0,4	170,-			

Non-Alcoholic

Soft drinks	75,-
<i>Coca Cola, Coca Cola Zero, Fanta, Sprite, Farris, Ginger beer</i>	
Juicer fra Safteriet	92,-
Carlsberg Non-Alcoholic 0,33l	95,-
Munkholm Bayer 0,33l	82,-
Erdinger, hveteøl 0,5l	98,-
Brooklyn Hoppy Lager 0,335l	98,-



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!



Emilies ELD

RESTAURANT & BAR

MENU RECOMMENDATION

CARROT AND GINGER SOUP

Croutons, dry-cured egg yolk, watercress and rosemary oil

Contains: milk, sulphite, wheat, rye, barley, eggs

CRABCAKES

Fried crabcakes with dillmayo, chillimayo, sprouted seeds and jerusalem artichoke chips

Contains: sulphite, eggs, mustard, wheat, molluscs

VEAL STRIPLIN

Grilled veal, ramson and marrowbone sauce, misoparsnip, red beet purée, and Annapotatoes

Contains: milk, sulphite, soya

OLD ERIK

10-month aged Gammel Erik, apricote compote and brioche

Contains: milk, egg, wheat

TIRAMICHOKO

Tiramisu with chocolate

Contains: wheat, milk, eggs, alcohol

3-course 670,- Drink pairing 550,- / 770,-

4-course 790,- Drink pairing 660,- / 880,-

5-course 910,- Drink pairing 770,- / 990,-

DISH OF THE WEEK 275,-
SERVED FROM 16:00-18:00