

COCKTAILS

GIN TONIC from 224,-

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 198,-

MOSCOW MULE

Vodka, Ginger Beer & Lime 198,-

NORWEGIAN MULE

Arvesølvet, Ginger Beer & Lime 195,-

PORNSTAR MARTINI- contains eggs

vanilla vodka, passoa, lemon & passion fruit

Served with a shot of prosecco 208,-

ESPRESSO MARTINI

vodka, coffee liqueur & espresso 208,-

IRISH COFFEE

Whiskey, coffee and cream 192,-

FAZERINA

Cointreau, white coffee liqueur, caramel & grated chocolate 189,-

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

299,-

SCALLOPS

Scallops, petit pois, fennel,
trout roe and buttersauce

contains: milk, sulphite, molluscs, fish

270,-

TARTAR

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

Contains: egg, sulphite, soy, mustard

255,-

PICKLED COD

Fennel, dill mayo, mizuna baby leaf

Contains: egg, sulphite, mustard, fish

225,-

CAULIFLOWER SOUP

Golvvertind, cured ham, watercress

Contains: milk, sulphite, cellery

199,-

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

Contains: sulphite, milk, mustard, egg

524,-

TENDERLOIN

180gr. grilled tenderloin

Bordelaise, caesar salad and potato purée

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

519,-

EMILIES ELD WAGYU BURGER

100% Norwegian Wagyu, 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

365,-

RACK OF LAMB

Cognacsauce, grilled onion, sugarpeas, parsley root purée

Contains: milk, sulphite

460,-

SHARING

Grilled shasi tomahawk, creamed corn
chimichurry, pimientos de padrón

Contains: mustard, sulphite, milk

Minimum cookingtime 50min

1kg côte de boeuf 1760,-

1,2kg côte de boeuf 2090,-

1,5kg côte de boeuf 2500,-

HALIBUT

Carrot purée, butter sauce sauteed carrot and shallots

Served with small potatoes

Contains: milk, fish, sulphite

470,-

HAKE

Sauteed vegetables, butter sauce and potato purée

Contains: milk, fish, sulphite

460,-

CAESAR SALAD

Chicken, crutons, parmesan, romano, heartsalad

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

340,-

Dessert

"GÂTEAU MARCEL"

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

Contains: milk, egg, sulfite

225,-

APPLE CAKE

Salted caramel and vanilla ice cream

Contains: milk, wheat, egg

220,-

CRÈME BRÛLÉE

Classical Crème brûlée with burnt demerarasugar

Contains: milk, egg

220,-

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

250,-

BAKED CAMEMBERT

Served with lingonberry bread and orange marmelade

Contains: milk, egg, wheat, sulphite

220,-



We note the following allergens: milk, celiac, 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, Italy	185,-	930,-
Henri Champliou, Authentique Cremant de Bourgogne Brut, France	204,-	1039,-
Louis Massing, Grande Réserve Symbiopsis Brut, Champagne, France	220,-	1245,-
Ayala Brut Majeur, Champagne, France	266,-	1399,-

White Wine

Anselmann Riesling Trocken 2024, Pfalz, Germany	188,-	910,-
Bodegas Garzon Albarino, 2022, Maldonado, Uruguay	190,-	918,-
Dom. Des Hâtes, Chablis 2022, Burgundy, France	216,-	1035,-
Lapis Luna Chardonnay, 2022, California, USA	238,-	1136,-
Dom. Des Hâtes, Chablis 1er Cru "L'Homme Mort" 2022, Burgundy, France		1255,-
Joseph Drouhin, Saint-Romain 2021, Burgundy, France	299,-	1399,-

Red Wine

Santi, Valpolicella Classico "Le Caselle" 2023, Veneto, Italy	193,-	929,-
Fontanafredda, Barbera d'Alba "Raimonda" 2023, Piemonte, Italy	183,-	889,-
Pico Maccario, Barbera d'Asti "Lavignone" 2023, Piemonte Italy	217,-	1040,-
Lapis Luna, Pinot Noir 2023, California, USA	238,-	1136,-
Château Moulin Bel-Air 2020, Bordeaux, France	220,-	1078,-
Baron de Ley Gran Reserva 2018, Rioja, Spain	224,-	1090,-
Régnard, Bourgogne Pinot Noir 2023, France	225,-	1111,-
Travaglini, Gattinara 2021, Piemonte, Italy		1198,-
Sordo Barolo 2020, Piemonte, Italy		1278,-
Poderi Colla, Barbaresco "Roncaglie" 2021, Piemonte, Italy		1399,-
Coppola, "Archimedes" 2019, Alexander Valley, California, USA		1898,-

Draft Beer

Dahls Pils	0,25	88,-	Kronenbourg 1664 Blanc	0,25	105,-
	0,4	128,-		0,4	167,-
Dahls Bolt IPA	0,25	120,-	Frydenlund Juicy Ipa	0,25	108,-
	0,4	191,-		0,4	174,-
Brooklyn Lager	0,25	105,-	Ringnes Pils	0,25	97,-
	0,4	166,-		0,4	142,-
Frydenlund Bayer	0,25	125,-			
	0,4	167,-			
Ramp Pale Ale	0,25	114,-			
	0,4	184,-			

Non-Alcoholic Drinks

Mineralvann	80,-
<i>Coca Cola, Coca Cola Zero, Fanta, Sprite, Farris, Ginger beer</i>	
Juicer fra Safteriet	98,-
Carlsberg Non-Alcoholic 0,33l	101,-
Munkholm Bayer 0,33l	87,-
Erdinger, hveteøl 0,5l	104,-
Brooklyn Hoppy Lager 0,33	104,-



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

CAULIFLOWER SOUP

Golvertind, cured ham, watercress
Contains: milk, sulphite, cellery

PICKLED COD

Fennel, dillmayo, mizuna babyleaf
Contains: egg, sulphite, mustard, fish

RACK OF LAMB

Cognacsauce, grilled onion, sugarpeas, parsley root purée
Contains: milk, sulphite

BAKED CAMENBERT

Served with lingonberry bread and orange marmelade
Contains: milk, egg, wheat, sulphite

APPLE CAKE

Salted caramel and vanilla ice cream
Contains: milk, wheat, egg

3-course 705,- Drink pairing 580,- / 1070,-
4-course 830,- Drink pairing 690,- / 1180,-
5-course 955,- Drink pairing 810,- / 1300,-

PREMIUM MENU 1528,-

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