

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,-

OXHEART CABBAGE

Buttersteamed oxheart cabbage, buttersauce, chives
strawberry and lime gelé, trout roe and avruga
Contains: milk, sulphite, fish, molluscs
225,-

SALMONTARTAR

Salmontartar with lemonpepper mayo
dill og fried ricenudles
Contains: sulphite, fish, egg, mustard, soy, sesame
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. of grilled rib-eye of Black Angus
Portobello mushroom, garlic purée, asparagus beans,
potato purée and red wine sauce
We recommend our steaks medium done
Contains: sulphite, milk
475,-

TENDERLOIN

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

PORKCHEEK

Peppery gravy, carrot purée, flower sprout, black kale
potatochips og potato purée
Contains: milk, sulphite
435,-

EMILIES ELD WAGYU BURGER

100% Norwegian Wagyu from Langland farm,
mayo on black garlic, salad, pickled red onions
oyster mushrooms, gruyere and fries.
Contains: milk, wheat, sulfite, egg, sesame seeds, nuts
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)

HALIBUT

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

CATCH OF THE DAY

Pea purée, seasonal vegetables,
buttersauce and roasted potatoes
Contains: milk, fish, sulphite
410,-

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,-

COCONUT PANNA COTTA

Stirred cherries, cherrycoulis, tuiles (milk)
Contains: wheat
205,-

VANILLA ICE CREAM

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

FRIED CHEVRE

Doublebreaded chevre with red onion compote
Contains: milk, egg, wheat, suplite
210,-

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

Sparkling

Vignana Prosecco Extra Dry Doc, Italia	156,-	690,-
Henri Champiau, Authentique Cremant de Bourgogne Brut, Burgundy, France	196,-	961,-
Ayala Brut Majeur, Champagne, France	250,-	1245,-

White Wine

Anselmann Riesling Trocken 2020, Pfalz, Germany	170,-	799,-
Kara-Tara Chardonnay, 2021, Western Cape, South Africa	176,-	830,-
Bodegas Garzon Albarino, 2021 Maldonado, Uruguay	178,-	835,-
Louis Moreau, Chablis 2020, Burgundy, France	190,-	941,-
Baron de Ley, Tres Viñas Reserva Blanco 2017, Rioja, Spain	204,-	1009,-
Louis Moreau, Chablis 1er Cru "Vaillons" 2021, Burgundy, France		1368,-

Red Wine

Santi, Valpolicella Classico "Le Caselle" 2020, Veneto, Italy	179,-	865,-
J. Vidal-Fleury, Côtes du Rhône 2018, Rhône, France	184,-	904,-
Borgogno, Barbera d'Alba 2020, Piemonte, Italy	191,-	954,-
Cune Reserva 2017, Rioja, Spain	193,-	959,-
Château Moulin Bel-Air 2018, Bordeaux, France	202,-	997,-
Regnard, Bourgogne Pinot Noir 2021, France	210,-	1038,-
Travaglini Gattinara 2019, Piemonte, Italy		1125,-
Château Frank Patarabet Saint-Emilion Grand Cru 2018, Bordeaux, France		1178,-
Rivetto Barolo Serralunga d'Alba 2017, Piemonte, Italy		1450,-

-for a wider selection, ask for our extensive wine list and choose from over 300 wines-

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,-		

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

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!



MENU RECOMMENDATION

SALMONTARTAR

Salmontartar with lemonpeppermayo
dill og fried ricenudles
Contains: sulphite, fish, egg, mustard, soy, sesame

OXHEART CABBAGE

Buttersteamed oxheart cabbage, buttersauce, chives
strawberry and lime gelé, trout roe and avruga
Contains: milk, sulphite, fish, molluscs

PORKCHEEK

Peppery porkgravy, carrot purée, flower sproutl, black kale
potatochips og potato purée
Contains: milk, sulphite

FRIED CHEVRE

Doublebreaded chevre with red onion compote
contains: milk, egg, wheat, suplite

COCONUT PANNA COTTA

Stirred cherries, cherrycoulis, tuiles
Contains: milk, wheat

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