

SPARKLING

Biscardo Prosecco Extra Dry Doc, Veneto, Italy	186,-	970,-
Henri Champliau, Authentique Cremant de Bourgogne Brut, France	206,-	1048,-
Louis Massing, Grande R�serve Symbiopsis Brut, Champagne, France	220,-	1250,-
Ayala Brut Majeur, Champagne, France	266,-	1440,-

WHITE WINE

Frigate Cove, Sauvignon Blanc 2023, Marlborough, New Zealand	185,-	910,-
Anselmann Riesling Trocken 2025, Pfalz, Germany	185,-	910,-
Bodegas Garzon Albarino, 2025, Maldonado, Uruguay	188,-	930,-
Jean Durup, Chablis 2025, Burgundy, France	216,-	1050,-
Louis Jadot, M�acon-Villages "Grange Magnien" 2024, Burgundy, France	223,-	1099,-
Lapis Luna Chardonnay, 2023, California, USA	233,-	1140,-
Joseph Drouhin, Saint-Romain 2021, Burgundy, France	299,-	1399,-
Dom. Des H�tes, Chablis 1er Cru "L'Homme Mort" 2022, Burgundy, France		1289,-

RED WINE

Maurice Gavignet 2023, Pinot Noir, France	199,-	989,-
Poderi Colla, Barbera d'Alba "Costa Bruna" 2023, Piemonte, Italy	205,-	998,-
Lapis Luna, Pinot Noir 2024, California, USA	233,-	1140,-
Ch�teau Moulin Bel-Air 2021, Bordeaux, France	223,-	1099,-
Baron de Ley Gran Reserva 2019, Rioja, Spain	223,-	1099,-
Louis Jadot, Monthelie, "Sous Roches" 2016, Burgundy, France		1190,-
Ch�teau Le Castelot, Saint-�milion Grand Cru 2011, Bordeaux, France		1240,-
Louis Jadot, Savigny-L�s-Beaune 1er Cru "La Dominode" 2021, Burgundy, France		1640,-
Coppola, "Archimedes" 2019, Alexander Valley, California, USA		1898,-

DRAFT BEER

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

NON-ALCOHOLIC DRINKS

Mineralvann	82,-
Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Farris, Ginger beer	
Juices from Safteriet	99,-
Carlsberg Non-Alcoholic 0,33l	105,-
Munkholm Bayer 0,33l	92,-
Erdinger, weissbier 0,5l	109,-

COCKTAILS

GIN TONIC

fra 235,-
We have a nice selection of gins.
A few examples:
- Barekstens Botanical
- Harahorn Pink
- Harahorn Dry Orange
- Harahorn White Lemon
- Harahorn Tropical
- Hendricks
- Hendricks Oasium
- Lyng Gin
- Monkey 47
- Tanqueray 10

APEROL SPRITZ

Aperol, Prosecco & Soda 207,-

MOSCOW MULE

Vodka, Ginger Beer & Lime 207,-

NORWEGIAN MULE

Arves lvet, Ginger Beer & Lime 207,-

PORNSTAR MARTINI - contains: eggs
Vanilla vodka, Passoa, lemon & Passionfruit
Served with a shot of Prosecco 220,-

ESPRESSO MARTINI

Vodka, coffee liqueur & espresso 218,-

IRISH COFFEE

Whiskey, coffee & cream 199,-

WIDE SELECTION OF DRINKS

The drinks in our menu is only a small selection of what we offer, ask us for reccomendations!



MENY ANBEFALING

MENU RIBBE

CURED DUCKBREAST

mizuna baby leafs, lingonberries, cognac, elderflower mayo, buckwheat
Contains: eggs, sulphites, mustard

PORK BELLY

gravy, red cabbage, brussels sprouts, turnip pur , lingonberry gel, puffed pork rind
Contains: milk, mustard, sulphites

CR ME BR L E

classic cr me br l e with burnt demarara sugar
Contains: milk, eggs

3-course with Pork Belly 850,- Drink pairing 609,-

MENU LUTEFISK

RAKFIK

fermented char from S terstad G rd, sour cream, pickled red beets, onions and flatbread
Contains: milk, sulphites, fish, rye, wheat, oats

LUTEFISK

almond potatoes, bacon, mustard sauce, stewed peas, mustard, syrup, brown cheese, lefse and flatbread
Contains: milk, sulphites, fish, wheat, rye, mustard, oats

MULTEKREM

aquavit marinated cloudberry, cloudberry curd, thick milk cream, shortbread
Contains: milk, wheat, eggs

3-course with Lutefisk 950,- Drink pairing 609,-

DID YOU KNOW?



We have several separate rooms suitable for all occasions
Contact us for more information and a small tour
Suitable for 8-60 people

ÅKEVITT

Arvesølvet White Port 260,-
Arvesølvet Muscatel 260,-
Kjellermesteren 255,-

**We have our own menu for the
youngest of our guests!**

Follow us and share the experience with your friends!

@emilies_eld
#emilieseld

STARTERS

BLINIS & LØYROM

blinis, whipped sour cream, chives mayo, crispy shallots
Contains: eggs, milk, wheat, fish
295,-

SCALLOPS

two scallops, pea purée, butter sauce, trout roe, fennel
Contains: milk, molluscs, fish, celery
285,-

CURED DUCK BREAST

mizuna baby leaves, lingonberries, cognac,
elderflower mayo, buckwheat
Contains: eggs, sulphites, mustard
275,-

TARTAR

tartar of beef tenderloin,
black garlic mayo, horseradish, potato sticks
Contains: eggs, sulphites, soy, mustard
250,-

RAKFISK

fermented char from Sæterstad Gård, sour cream,
pickled red beets, onions and flatbread
Contains: milk, sulphites, fish, rye, wheat, oats
250,-

MAINS

TENDERLOIN

180g. grilled Norwegian tenderloin,
béarnaise, bordelaise, asparagus beans, yellow beans and
potato purée
Contains: milk, sulphites, celery, mustard
556,-

RIBEYE OF REINDEER

200g reindeer entrecôte,
brussels sprouts, carrot, parsnips purée,
bordelaise, lingonberries
Contains: sulphites, soy, milk, celery
460,-

DUCK BREAST

grilled duck breast, parsnips purée,
carrot, bordelaise, pickled mustard seeds
Contains: mustard, sulphites, milk, celery
460,-

PORK BELLY

gravy, red cabbage, brussels sprouts, turnip purée,
lingonberry gel, puffed pork rind
Contains: milk, mustard, sulphites
450,-

RAKFISK

fermented char from Sæterstad Gård, sour cream,
pickled red beets, onions and flatbread
Contains: milk, sulphites, fish, rye, wheat, oats
455,-

HALIBUT

poached in Tjukkmjølk from Røros, white kapersauce,
grilled fennel, carrots, potatoes
Contains: milk, fish, sulphites, wheat
499,-



LUTEFISK

Two servings of
Lutefisk from Brødrene Berg with almond pota-
toes, mustard sauce, bacon, stewed peas,
mustard, syrup, brown cheese,
lefse and flatbread
849,-

Contains: wheat, rye, mustard, sulphites, oats, fish, milk

DESSERT

MULTEKREM

aquavit marinated cloudberry curd, thick
milk cream, crumble cake
Contains: milk, wheat, eggs
220,-

CRÈME BRÛLÉE

classic crème brûlée with burnt demarara sugar
Contains: milk, eggs
230,-

VANILLA ICE CREAM

2 scoops of vanilla ice cream with berries and chocolate
crumble
Contains: milk, eggs
199,-

CHEESE PLATTER

served with sourdough bread and orange marmelade
Contains: milk, wheat, rye, barley, sulphites
260,-

CHOCOLATE CRÈMEUX

raspberry gel, vanilla ice cream, hazelnut crunch,
cocoa tuile
Contains: milk, eggs, wheat, nuts (hazelnut)
199,-

We mark the following allergens: milk, celery, wheat, mustard, fish, sesame, shellfish, soy, nuts, sulphites, eggs, molluscs, peanuts, lupin, rye, barley and oats. Bread and butter are served for all our guests (milk, wheat, rye and barley).