

SPARKLING

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

WHITE WINE

Frigate Cove, Sauvignon Blanc 2023, Marlborough, New Zealand	188,-	910,-
Anselmann Riesling Trocken 2024, Pfalz, Tyskland	192,-	945,-
Bodegas Garzon Albarino, 2022, Maldonado, Uruguay	198,-	965,-
Jean Durup, Chablis 2024, Burgund, Frankrike	224,-	1085,-
Louis Jadot, Mâcon-Villages "Grange Magnien" 2024, Burgund, Frankrike	229,-	1114,-
Lapis Luna Chardonnay, 2023, California, USA	239,-	1180,-
Dom. Des Hâtes, Chablis 1er Cru "L'Homme Mort" 2022, Burgund, Frankrike		1289,-
Gérard Bertrand, Cigalus Blanc 2023, Languedoc, Frankrike	247,-	1189,-
Joseph Drouhin, Saint-Romain 2021, Burgund, Frankrike	299,-	1399,-

RED WINE

Maurice Gavignet 2023, Pinot Noir, Frankrike	210,-	1020,-
Poderi Colla, Barbera d'Alba "Costa Bruna" 2023, Piemonte, Italia	215,-	1060,-
Lapis Luna, Pinot Noir 2024, California, USA	239,-	1180,-
Château Moulin Bel-Air 2020, Bordeaux, Frankrike	228,-	1130,-
Baron de Ley Gran Reserva 2018, Rioja, Spania	226,-	1110,-
Louis Jadot, Montheilie, "Sous Roches" 2016, Burgund, Frankrike		1190,-
Château Le Castelot, Saint-Émilion Grand Cru 2011, Bordeaux, Frankrike		1240,-
Poderi Colla, Barbaresco "Roncaglie" 2021, Piemonte, Italia		1399,-
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,-

ALCOHOL FREE

Softdrinks	82,-
<i>Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Farris, Ginger beer</i>	
Juice from Safteriet	99,-
Carlsberg Non-Alcoholic 0,33l	105,-
Munkholm Bayer 0,33l	92,-
Erdinger, Weissbier 0,5l	109,-

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 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

Arvesølvet, Ginger Beer & Lime 207,-

PORNSTAR MARTINI

- Contains egg
Vanilla vodka, Passoa, lemon & passion fru
Serverd with a shot of Prosecco 220,-

ESPRESSO MARTINI

Vodka, coffee liqueur & Espresso 218,-

IRISH COFFEE

- Contains milk
Whiskey, coffee og cream 199,-

FAZERINA

- Contains milk
Cointreau, white cocoa liqueur, caramel
& grated chocolate 207,-

WIDE RANGE OF BEVERAGES

The drinks listed on the menu represent just a part of our full selection
We would be happy to recommend something based on your preferences



PREMIUM MENY 1580,-

A selection of courses we belive are the best from our menu,
both from land and sea

MENU RECOMMENDATION

CARROT SOUP

Chicken stock, crutons, chilli oil, mirepoix
Contains: milk, sulphite, celery, wheat, rye, barley

CHAR

Buttersaus, tuile, chives, pickled onion,
trout roe and avruga
Contains: milk, wheat, egg, sulphite, fish, molluscs

RACK OF LAMB

Grilled rack of lamb, parsnip, black cabbage,
mushroom sauce, lingonberry and potato
Contains: mustard, sulphite, milk, wheat, celery

LILLE HELGELAND

Beetroot gel and a milkbun
Contains: milk, sulphite, wheat

CHOCOLATE CRÈMEUX

Brown butter ice cream, raspberry gel, hazelnut crunch and
cocoa tuile
Contains: milk, wheat, egg, nuts(hazelnut)

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

DID YOU KNOW?



We have several separate rooms 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.

3-COURSE FOR 499,- BETWEEN 16-18

Todays starter
Dish of the week
Dessert of the day

WINE OF THE WEEK

280 - 550,- PER GLASS

A rare oppertunity:
fine wines by the glass!

Share the experience with your friends!

@emilies_eld
#emilieseld

STARTERS

GRILLED LOBSTERTAIL

Gochujang glaze, citrus zest
Contains: shellfish, soy, sesame, mustard
295,-

SCALLOPS

Petit pois, buttersauce, trout roe and fennel
Contains: milk, molluscs, fish, sulphite
285,-

CHAR

Buttersaus, tuile, chives, pickled onion,
trout roe and avruga
Contains: milk, wheat, egg, sulphite, fish, molluscs
275,-

TARTAR

Tartar of beef tenderloin, black garlic mayo,
horseradish and potatosticks
Contains: egg, sulphite, soy, mustard
275,-

GRILLED OXHEART CABBAGE

Buttersauce, trout roe, avruga,
strawberry jello og buckwheat
Contains: milk, fish, molluscs, sulphite
220,-

MOULES FRITES

White wine, cream, ginger, chilli, garlic, Fries and aioli
Contains: milk, molluscs, egg, mustard, sulphite
250,-

CARROT SOUP

Chicken stock, crutons, chilli oil, mirepoix
Contains: milk, sulphite, celery, wheat, rye, barley
199,-

MAINS

TENDERLOIN

180gr. grilled tenderloin
Bordelaise, greenbeans, yellow beets and potato purée
Contains: milk, sulphite
556,-

RIB-EYE

Grilled norwegian beef, creamed corn
chimichurry, pimientos de padrón
Contains: mustard, sulphite, soy, milk
534,-

EMILIES ELD WAGYU BURGER

100% Wagyu with black garlic mayo, salad
pickled red onion, oyster mushrooms,
gruyere and fries
Contains: wheat, mustard, sulphite, egg, milk, sesame
May contain traces of soy, nuts
385,-

RACK OF LAMB

Grilled rack of lamb, parsnip, black cabbage,
mushroom sauce, lingonberry and potato
Contains: mustard, sulphite, milk, wheat, celery
505,-

CAESARSALAD

Grilled chicken, crutons, parmesan, romano, heartsalad
Contains: milk, fish, sulphite, egg, wheat, rye, barley
357,-

CHAR

Sauteed vegetables, buttersauce and potato purée
Contains: milk, fish, sulphites
480,-

HALIBUT

Halibut poached in Tjukkmjolk, white capersauce, grilled
fennel and carrot. Served with small potatoes
Contains: milk, fish, sulphite, wheat
499,-



SKALLDYRPLATÅ

Shrimp, marsupial crab, mussels,
heartsalad, fries og aioli. Minimum 2 persons
530,- per person
With lobster and scallops
829,- per person
Contains: milk, shellfish, molluscs, wheat, rye, barley, mustard, egg,
sulphite

DESSERT

"GÂTEAU MARCEL"

Two layered chocolate cake, strawberry in variation,
vanilla ice cream and chocolate crumble
Contains: melk, egg, sulphites
230,-

RHUBARB

Rhubarb in variation, almond tuiles and sorbet
Contains: milk, wheat, egg, nuts (almond)
220,-

CRÈME BRÛLÉE

Classical Crème brûlée caramelized with 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 homemade sourdoughbread
and orange marmalade
Contains: milk, wheat, rye, barley, sulphite
260,-

Vi merker følgende allergener: milk, celeriac, wheat, mustard, fish, sesame, shellfish, soy, nuts, sulphites, egg, molluscs, peanuts, lupins, rye, barley and oats. Bread and butter is served to all our guests (milk, wheat, rye, barley, oats)