

SPARKLING

Biscardo Prosecco Extra Dry Doc, Veneto, Italy
Henri Champliau, Authentique Cremant de Bourgogne Brut, France
Louis Massing, Grande R  serve Symbiopsis Brut, Champagne, France
Ayala Brut Majeur, Champagne, France

WHITE WINE

Frigate Cove, Sauvignon Blanc 2023, Marlborough, New Zealand
Anselmann Riesling Trocken 2024, Pfalz, Tyskland
Bodegas Garzon Albarino, 2022, Maldonado, Uruguay
Jean Durup, Chablis 2024, Burgund, Frankrike
Louis Jadot, M  con-Villages "Grange Magnien" 2024, Burgund, Frankrike
Lapis Luna Chardonnay, 2023, California, USA
Dom. Des H  tes, Chablis 1er Cru "L'Homme Mort" 2022, Burgund, Frankrike
G  rard Bertrand, Cigalus Blanc 2023, Languedoc, Frankrike
Joseph Drouhin, Saint-Romain 2021, Burgund, Frankrike

RED WINE

Maurice Gavignet 2023, Pinot Noir, Frankrike
Poderi Colla, Barbera d'Alba "Costa Bruna" 2023, Piemonte, Italia
Lapis Luna, Pinot Noir 2024, California, USA
Ch  teau Moulin Bel-Air 2020, Bordeaux, Frankrike
Baron de Ley Gran Reserva 2018, Rioja, Spania
Louis Jadot, Montheilie, "Sous Roches" 2016, Burgund, Frankrike
Ch  teau Le Castelot, Saint-  milion Grand Cru 2011, Bordeaux, Frankrike
Poderi Colla, Barbaresco "Roncaglie" 2021, Piemonte, Italia
Coppola, "Archimedes" 2019, Alexander Valley, California, USA

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 Ipa	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

Arves  lvet, 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 the land and the sea.

MENU RECOMMENDATION

WILD MUSHROOM SOUP

Chicken stock, pickled chanterelle, potatosticks and parsley oil

Contains: milk, sulphite, celery, wheat, mustard

CHAR

Buttersauce, tuile, chives, pickled onion, trout roe and avrugra

Contains: milk, wheat, egg, sulphite, fish, molluscs, celery

DUCK BREAST

Grilled duck breast, parsnip, redwine glaze, pickled mustard seeds and potato

Contains: mustard, sulphite, milk, celery

MONT D'OR

Baked mont d'Or and a milkbun

Contains: milk, wheat

WHIPPED CREAM CHEESE

Variations of Mirabelle plum, honey tuile, crystallized dark chocolate

Contains: milk, egg, sulphite, wheat

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

Today's starter
Dish of the week
Dessert of the day

WINE OF THE WEEK

280 - 550,- PER GLASS

A rare opportunity:
fine wines by the glass!

Share the experience with your friends!

@emilies_eld
#emilieseld

STARTERS

LØYROM

Brioche, whipped sour cream, chive mayonnaise and fried shalotts

Contains: egg, milk, wheat, fish
295,-

SCALLOPS

Petit pois, buttersauce, trout roe and fennel

Contains: milk, molluscs, fish, sulphite, celery
285,-

CHAR

Buttersauce, tuile, chives, pickled onion, trout roe and avruga

Contains: milk, wheat, egg, sulphite, fish, molluscs, celery
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 gel, buckwheat

Contains: milk, fish, molluscs, sulphite, celery
220,-

WILD MUSHROOM SOUP

Chicken stock, pickled chanterelle, potatosticks and parsley oil

Contains: milk, sulphite, celery, wheat, mustard
199,-

MAINS

TENDERLOIN

180gr. grilled tenderloin
Bordelaise, greenbeans, yellow beets and potato purée

Contains: milk, sulphite, celery
556,-

RIB-EYE

Grilled norwegian beef, creamed corn chimichurry, pimientos de padrón

Contains: mustard, sulphite, soy, milk, celery
560,-

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,-

DUCK BREAST

Grilled duck breast, parsnip, redwine glaze, pickled mustard seeds and small potatoes

Contains: mustard, sulphite, milk, 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, celery
480,-

HALIBUT

Halibut poached in Tjukkmjolk, white capersauce, grilled fennel and carrot. Served with small potatoes

Contains: milk, fish, sulphite, wheat
499,-



BUTCHERPLATE

Rib eye, marinated flank steak, bordelaise,

bearnaise, broccolini, carrot, fries

Minimum 2 persons

450,- per person

Contains: milk, egg, sulphite

DESSERT

CHOCOLATE CREMAUX

Brown butter ice cream, raspberry gel, hazelnut crunch and cocoa tuile

Contains: milk, wheat, egg, nuts(hazelnut)
230,-

WHIPPED CREAM CHEESE

Variations of Mirabelle plum, honey tuile, crystallized dark chocolate

Contains: milk, egg, sulphite, wheat
199,-

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)