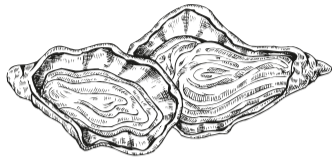




SNACKS



OYSTERS (ML, SU)
Lemon, champagne & shallot vinaigrette
1 st. **68**
6 st. **380**
12 st. **750**

MARINATED NOCELLARA OLIVES ... **95**
Black and green olives marinated with
garlic, olive oil, red chili, thyme & lemon.

CALAMARI FRITO (W, E, SH, MU) **225**
Aioli & grilled lemon

ARANCINI 4pcs (W, M, E, MU, SU, C) **255**
Deep fried risotto balls with parmesan &
truffle mayonnaise

LIV'S CHARCUTERIE & CHEESE (SU, W, M) . **295**
2 types of cheese, 3 types of charcuterie,
olives & crisp bread

SIDES

FRENCH FRIES (E, SU, MU) **95**
Truffle mayonnaise

SIDE SALAD (MU, SU) **95**
Romano lettuce, silver onion &
Dijon vinaigrette

DESSERTS

CRÈME BRÛLÉE (M, E) **190**
Bourbon vanilla
*Riesling Auslese Zeltinger Himmelreich Selbach-Oster
2018, Mosel, Germany 125*

MILK CHOCOLATE MOUSSE (W, M, E) .. **190**
Brownie, cloudberry and salty caramel
Brachetto, Malvirà Birbét 2020, Piedmont, Italy 125

BLUEBERRY & LEMON TARTE (W, M, E) .. **190**
Meringue, blueberry and yoghurt sorbet
Brachetto, Malvirà Birbét 2020, Piedmont, Italy 125

MATURED CHEESES (W, M) **225**
Selected cheeses, fruit compote, crisp bread
*Recioto della Valpolicella Classico, Allegrini 2016,
Veneto, Italy 168*

SORBET OR ICE CREAM (M, E) **95**
Chef's choice of homemade sorbet or
ice cream

2 CHOCOLATE TRUFFLES (M) **95**

STARTERS

JERUSALEM ARTICHOKE SOUP (M, SU, HZ) **195**
Cream cheese, goat cheese, tarragon & roasted hazelnuts
Sancerre, Roland Tissier, Loire, France 189

SHRIMP COCKTAIL (E, SH, MU, C, SU) **210**
Smoked paprika mayonnaise, celery, baby gem & lemon
Rheingau Riesling Feinherb, Weingut Balthasar Röss, Rheinessen, Germany 159

CANTALOUPE MELON & SERRANO HAM (SU) **215**
Basil, honey & sherry reduction
Côtes de Provence Rosé, Château Miraval, Provence, France 190

MOZZARELLA DI BUFFALA (M, PI, SU) **225**
Figs, endive, roasted pine nuts & watercress
Dolcetto D`Alba, G. D. Vajra, Piedmont, Italy 165

LIV'S BEEF TARTAR (E, MU, SU) **235**
Crispy capers, pickled onion, dijonnaise & parsley
Beaujolais Villages, Louis Latour, Chameroy, France 195

PASTAS

STROZZAPRETI & MUSHROOMS (W, E, M, SU, SE) **355**
Parmesan and butter sauce, thyme, mushrooms & truffle
Soave Oasi San Giacomo, Allegrini, Veneto, Italy 185

LINGUINE & SCAMPI (W, E, M, SU, SH) **365**
Lobster sauce, chives, lemon & grilled onion oil
Riesling Trocken, Ernst Ludwig, Pfalz, Germany 158

PAPPARDELLE DI RAGU & TRUFFLE (W, E, M, SU) **385**
Beef cheek ragu, truffle, sage & red wine
Pinot Noir 'Cuvée Pierre', Domaine Michel Juillot, Burgundy, France 195

ADD-ON MOZZARELLA DI BUFFALA (M) **105**

SIGNATURES

LIV'S CAESAR SALAD (W, E, M, MU, SE, F) **355**
Grilled chicken, romano lettuce, pickled onion, croutons, Caesar dressing,
parmesan & bacon
Côtes de Provence Rosé, Château Miraval, Provence, France 190

VEAL SCHNITZEL (W, E, M, SU) **475**
Lettuce, lemon, parsley and capers butter & french fries
Riesling Trocken, Ernst Ludwig, Pfalz, Germany 158 / Kronenburg Blanc 135

MAINS

ALL MAINS IS SERVED WITH POTATO OF THE DAY.

PUMPKIN & GOAT CHEESE (M, SU, L) **355**
Roasted and pickled pumpkin, goat cheese curd, rosemary & roasted
pumpkin seeds
Soave Oasi San Giacomo, Allegrini, Veneto, Italy 185

BAKED CHAR (F, SU, M) **425**
Sandefjord sauce, pickled cucumber, grilled broccoli & tarragon
Bourgogne Chardonnay, Justin Girardin, Burgundy, France 215

BAKED COD (M, F, SU, MU) **425**
Mussel sauce, braised fennel, pickled jalapeño & grilled onion oil
Sancerre, Roland Tissier, Loire, France 189

GRILLED BEEF & BEARNAISE (M, E, SU, C) **445**
Tomato and onion salad & red wine sauce
Mediterra, Poggio Al Tesoro, Tuscany, Italy 199

VENISON (SU, C) **465**
Kale, baked celeriac, black currant & red wine sauce
Dolcetto D`Alba, G. D. Vajra, Piedmont, Italy 165

W-WHEAT RY-RYE BA-BARLEY O-OATS SP-SPELLED KW-KORASAN WHEAT E-EGG M-MILK SH-SHELLFISH F-FISH S-SOY MU-MUSTARD C-CELERY SU-SULPHITES L-LUPINS ML-MOLLUSCS
E-EGG PN-PEANUTS A-ALMOND HZ-HAZELNUTS WA-WALNUTS CA-CASHEWS PI-PISTACHIOS BN-BRAZIL NUTS MN-MACADAMIA NUTS PI-PINE NUTS SE-SESAME

We reserve the right to make any changes or adjustments.

In case of any allergies, please inform your waiter.

All wines may contain sulphites and eggs

SIGNATURE COCKTAILS

St. Germain Spritz	169
Elderflower liqueur, prosecco, soda	
Mountain Club (E)	188
Gin, chambord, lemon, sugar	
Cloud Memories (E)	188
Hennessy VS, lapponia liqueur, lemon	
Raspberry Rascal (E)	188
Raspberry eau de vie, chambord, lime, sugar	

Blueberry Brew	188
Havana Club 7yo, lemon, sugar, blueberry	
Cloud Hopper	188
Lapponia, cream, Maker's Mark	
Snowflake	188
Nuet moments toddy, cointreau, cinnamon	
Winter Sour (E)	188
Harahorn Christmas, winter spice, lime, prosecco	

SPARKLING

Crémant de Jura, Domaine Rolet, Jura, France	895
Prosecco Extra Brut, Contesse, Treviso, Italy	130/595/2995 ^(300 CL)
Piper-Heidseck, Brut, Champagne, France	215/1265
Veuve Clicquot, Brut, Champagne, France	1495
Nathalie Falmet, Brut, Champagne, France	1525

WHITE WINE

Spiaggio Bianco, Poggio S. Marcelo, Marche, Italy	130/595
Ernst Ludwig, Pfalz, Riesling Trocken, Germany	158/780
Allegrini, Soave Oasi San Giacomo, Veneto, Italy	185/945
Domaine Billaud Simon, Chablis, Burgundy, France	1095
Domaine Trimbach, Pinot Gris Réserve, Alsace, France	1125
Domaine Vacheron, Sancerre, Loire, France	1195
Julien Brocard, Chablis 1er Cru 'Côte de Léchet', Burgundy, France	1395
Jean-Louis Chavy, Puligny-Montrachet 1er Cru, Burgundy, France	1785
Weingut Winter, Riesling Kloppberg GG, Rheinessen, Germany	1145
Sandhi, Sanford & Benedict Vineyard Chardonnay, California, USA	1995
Domaine Remi Jobard, Mersault 'Sous La Velle' 2020, Burgundy, France	2395

RED WINE

Artero, Tempranillo, La Mancha, Spain	130/595
G.D. Vajra, Dolcetto d'Alba, Piedmont, Italy	165/845
Poggio Al Tesoro, Mediterra, Tuscany, Italy	199/1995 ^(150 CL)
Scalunera, Etna Rosso, Sicily, Italy	885
Allegrini, Palazzo Della Torre, Veneto, Italy	925
Château Bertrand Braneyre, Haut-Médoc 2009, Bordeaux, France	1185
Domaine du Colombier, Crozes-Hermitage Primavera, Rhône, France	1185
R. López de Heredia, Viña Tondonia Reserva, Rioja, Spain	1245
Au Bon Climat, Santa Barbara Pinot Noir, California, USA	1325
San Polo, Brunello di Montalcino, Tuscany, Italy	1885
Oddero, Barolo, Piedmont, Italy	1895
Vega Sicila, Alion 2018, Ribera del Duero, Spain	2495

MOCKTAILS

Lemonade Spritz - Lemon, cucumber	125
Raspberry Spritz - Raspberry, pineapple, soda	125
Blue Mango - Mango, blueberry, soda	125
Cucumber Dreams - Cranberry, pineapple, sugar, cucumber	125

BEER & CIDER

DRAUGHT 40 cl	
Carlsberg	124
Kronenbourg 1664 Blanc	145
BOTTLE 33 cl	
Birra Poretti Premium Lager 5%	135
To Øl Snuble Juice Session IPA 4,5%	135
Somersby 4,5%	135
Crabbie's Ginger Beer 4%	135

NON-ALCOHOLIC

Coca Cola, Coca Cola Zero, Fanta, Sprite	64
Punternvold Eplemost	69/159 ^(69 CL)
Carlsberg Non-Alcoholic	79
Kronenbourg Blanc 1664 Non-Alcoholic	85
Burn	75
Three Cents Ginger Beer	64

COFFEE & TEA

Coffee	42
Tea	42
Espresso / Double Espresso	45
Americano	46
Macchiato	48
Cortado	46
Cappuccino	46
Caffe Latte	52

MUST HAVE

Espresso Martini	188
Kahlua, vodka, espresso	

Irish Coffee (M)	169
Jameson, coffee, sugar, cream	