

## AVEC

Hennessy VS .....	139
Glenmorangie 10y .....	169
Ardbeg 10y.....	175
Auchentoshan Three Wood .....	175
Martell VSOP .....	182
Diplomatico Reserva Exclusiva 12y .....	189
Zacapa 23y.....	189
Zacapa XO.....	284
Remy Martin XO .....	418

## BOTTLE BEER & CIDER

Somersby Pear .....	150
Crabbie's Ginger Beer (SU) .....	150
Poretti Premium Lager (B) .....	150
Snuble Juice Session IPA (B,O).....	150
Westmalle Trappist Dubbel (B).....	159
Paulaner Weissbier (W,B).....	159
Paulaner Münchner Hell (W,B).....	159

## ALCOHOL FREE

Two Cents Sparkling Water .....	60
Coca Cola, Coca Cola Zero, Fanta, Sprite, Pepsi Max .....	68
Carlsberg Alcohol Free (B) .....	79
Kronenbourg Blanc Alcohol Free (W,B) .....	85
Brooklyn Special Effect (W,B,O).....	85
No Passion .....	125
Passionfruit, lime, mint, soda	
Lemonade Spritz .....	125
Lemon, agave syrup, sparkling water	

★ For more mocktails options ask the bartender ★

# ROA

## SNACKS

Chips Truffle or Serrano .....	54
Roasted Nuts (P,A,HZ,WA,CS,PC,MC) .....	85
Mixed Olives .....	95
*Local Cheeses From Himmelspannet & Holtefjell (M) .....	225
Homemade crispy bread & marmalade	
*Local charcuteries from Hemsedal (W,SU) .....	295
Coppa, salami, chorizo, pickled vegetables, tapenade, grissini	
*Mediterranean plate (W,SE,SU) .....	295
Hummus, baba ghanoush, ajvar, pickled red cabbage, olives, grissini	

\*We serve these snacks

until the kitchen closes

## ALLERGENES

W-Wheat | B-Barley | O-Oats | L-Lupins | M-Milk | SH-Shellfish | F-Fish | S-Soy | SE-Sesame  
| SU-Sulphite | MO-Mollusc | C-Celery | MU-Mustard | E-Egg  
A-Almonds | P-Peanuts | N-Nuts | HZ-Hazel nuts | CS-Cashew nuts |  
WA-Walnuts | PC-Pecan nuts

## GIN & TONIC

<b>The Citrusy</b> Beefeater London Dry.....	188
Classic English dry gin served with lemon	
<b>The Local</b> Harahorn Dry .....	188
Local botanical gin served with lemon	
<b>The Fruity</b> Harahorn Pink .....	188
Raspberry infused gin served with lime	
<b>The Herbal</b> Bareksten .....	196
Wild botanical infused gin served with orange & juniper	
<b>The Classic</b> Hendrick's Botanical .....	196
Scottish gin infused with cucumber served with cucumber & pepper	

☆☆ For more gin options ask the bartender ☆☆

## BUBBLY COCKTAILS, SPRITZ & FAVORITES

<b>Bellini</b> (SU) .....	165
Prosecco, peach purée	
<b>Aperol Spritz</b> (SU).....	188
Aperol, prosecco, sparkling water	
<b>Pornstar Martini</b> (SU).....	188
Absolut vodka, lemon, passionfruit, prosecco	
<b>Paloma</b> .....	188
Tequila, lime, pink grapefruit soda	
<b>Fyri Mule</b> .....	188
Absolut vodka, lime, angostura, three cents ginger beer	
<b>Amaretto Sour</b> (E) .....	188
Amaretto, lemon, angostura, egg, maraschino cherry	
<b>Whisky Sour</b> (E) .....	188
Bourbon, lemon, angostura, egg	
<b>Negroni</b> .....	188
Gin, campari, red vermouth	

## COFFEE DRINKS

<b>Irish Coffee</b> (M).....	188
Jameson, sugar, coffee, cream	
<b>Baileys Coffee</b> (M) .....	188
Baileys, coffee, cream	
<b>Coffee Karlsson</b> (M) .....	188
Baileys, cointreau, coffee, cream	
<b>Espresso Martini</b> .....	188
Absolut vodka, kahlua, espresso	

## SPARKLING

<b>Prosecco Le Contesse</b> (SU) .....	150/735
Dunesse Champagne (SU) .....	230/1195
<b>Ruinart Blanc De Blancs</b> (SU).....	1995

## WHITE WINE

<b>Spiaggia Poggio San Marcello</b> (IT) (SU) .....	150/695
<b>Sainte Magdeleine Chardonnay</b> (FR) (SU).....	155/745

## RED WINE

<b>Sainte Magdeleine Cabernet Sauvignon</b> (FR)(SU) .....	155/745
<b>Hillside, Pinot Noir</b> (US) (SU) .....	185/955

## ROSÉ WINE

<b>Nessa IGP Méditerranée</b> (FR) (SU) .....	185/945
<b>Miraval Côtes De Provence</b> (FR) (SU) .....	995

## DRAFT BEER

<b>Carlsberg Pilsner</b> (B).....	128
<b>Kronenbourg Blanc 1664</b> (W,B,SU) .....	149