



SNACKS

- OYSTERS (ML, SU)**
Served with mignonette
1 pc **68**
6 pcs **350**
12 pcs **750**
- OLIVES** **95**
Gordal perelles pimiento
- PANE ALL'AGLIO (M, W)** **75**
Homemade bread with garlic butter
- TRUFFLE ARANCINI (E, M, MU, SU, W)** **245**
Deep fried risotto balls, truffle mayonnaise and parmesan
- VEGAN MEDITERRANEAN PLATE** **285**
(SE, SU, W)
Hummus, baba ghanoush, ajvar, crispy bread and pickled red cabbage
- CHARCUTERIE FROM HEMSEDAL (SU, W)** . . . **295**
Chorizo, salami, coppa, bresaola, crispy bread, cornichons, olives, crisp bread and homemade marmalade

DESSERTS

- SUMMER PAVLOVA (VEGAN DOABLE) (E, M)** . . . **175**
Fresh berries, lemon curd and homemade vanilla ice cream
Scarpa Moscato d'Asti, Scarpa, Piemonte, Italy (E, SU) 125
Available from July 1st
- CRÈME BRÛLÉE (E, M, SU)** **175**
Served with strawberries marinated in port wine
Malvirà Birbét Brachetto, Az. Agr. Malvirà, Piemonte, Italy (E, SU) 125
- KEY LIME PIE (E, M, W)** **175**
Crispy peta lime, italian meringue and lime curds
Scarpa Moscato d'Asti, Scarpa, Piemonte, Italy (E, SU) 125
- CHOCOLATE TARTE (A, E, HZ, M, W)** **185**
Ganache, praline paste, caramelized hazelnuts, raspberry tuile and strawberry sorbet
Recioto della Valpolicella Classico, Allegrini, Veneto, Italy (E, SU) 125
- NORWEGIAN CHEESE PLATE (M)**
Camembert from Gangstad, Blåmuggost from Strandli and Rød kittost from Orkladal, crisp bread and homemade marmalade
Recioto della Valpolicella Classico, Allegrini, Veneto, Italy (E, SU) 125
- ICE CREAM AND/OR SORBET (E, M)** **95**
Chef's choice of homemade ice cream and/or sorbet
Malvirà Birbét Brachetto, Az. Agr. Malvirà, Piemonte, Italy (E, SU) 125

STARTERS

- GRILLED ARTICHOKE (E, M, MU, W)** **225**
Parmesan, lemon aioli, ruccola and croutons
Loimer Kamptal Grüner Veltliner, Kamptal, Austria (E, SU) 190
- BURRATA FROM PUGLIA (M, SU)** **245**
Tomato concasse, herb oil, balsamico reduction and pine nuts
Nessa rose, Nessa, IGP Méditerranée, France (E, SU) 185
- SKAGEN LANGOS (E, F, M, MU, SH, SU, W)** **245**
Hand peeled shrimp, dill, lemon, horseradish, trout roe and mayonnaise
Chardonnay, Maison Roche de Bellene, Bourgogne, France (E, SU) 215
- BEEF CARPACCIO (E, MU, SU)** **255**
Salicornia, olive crumble, parmesan, truffle cream and cress
Hillside Pinot Noir, Second Story Wine Company, California, USA (E, SU) 185

PASTA

- LINGUINE CON LIMONE (E, M, SH, W)** **335**
Scampi, garlic, pomodoro semi-Secchi, chili, lemon, butter and herbs
Mandarossa Fiano, Cant. Settesoli, Sicily, Italy (E, SU) 180
- GNOCCHI & BURRATA (E, M, W)** **295**
Cherry tomatoes, garlic, burrata, parmesan, herbs and extra virgin olive oil
Sattlerhof Gamlitz Sauvignon Blanc, Sattlerhof, Steiermark, Austria (E, SU) 195

SALAD

- INSALATA DI CAESARE (VEGAN DOABLE) (E, F, M, MU, SU, W)** **325**
Baby gem, confit of chicken, bacon, pomodoro semi-Secchi, cucumber, croutons, red onion and Caesar dressing
Mandarossa Fiano, Cant. Settesoli, Sicily, Italy (E, SU) 180

MAINS

- BAKED SWEET POTATO (VEGETARIAN) (M, SU)** **275**
Chickpeas, feta cheese, mint, parsley, pickled red cabbage and extra virgin olive oil
Chardonnay, Maison Roche de Bellene, Bourgogne, France (E, SU) 215
- BAKED CHAR (C, F, M, SU, W)** **425**
Variety of cabbage, seasonal vegetables, asparagus velouté, herb oil and trout roe
Sattlerhof Gamlitz Sauvignon Blanc, Sattlerhof, Steiermark, Austria (E,SU) 195
- SEARED BROSME (F, M, W)** **445**
Chimichurri, smoked paprika & corn puree, broad beans and cress
Scalunera Etna Rosso, Torre Mora, Sicily, Italy (E, SU) 195
Available from July 1st
- HERB CRUSTED LAMB (E, M, SU, W)** **465**
Gremolata crust, chevre & potato croquettes, parsnip puree, Romanesco and red wine sauce
Hillside Pinot Noir, Second Story Wine Company, California, USA (E, SU) 185
- COTOLETTA MILANESE (E, F, M, W)** **475**
Veal chop, potato salad, anchovies & capers butter and grilled lemon
Corte Giara Valpolicella, Corte Giara, Veneto, Italy (E, SU) 175
Available from July 1st

SIGNATURE

- CÔTE DE BOEUF (C, M, SU)** **1450**
Broccolini, burrata salad, chimichurri and pommes frites
Scalunera Etna Rosso, Torre Mora, Sicily, Italy (E, SU) 195
- * Serves 2 people, minimum 30 minutes to prepare to perfection. During this time, we recommend you to have something nice in your glass.*



BARTENDER'S SIGNATURE

- Limoncello twist (E, SU)** 188
Limoncello, prosecco, pink grapefruit soda
- Pornstar spritz (E, SU)** 188
Absolut vanilla, passion pureé, prosecco, soda
- Aperol sour (E)** 188
Harahorn dry gin, Aperol, strawberry pureé, lime

- Elderflower basil (E)** 188
Harahorn dry gin, limoncello, elderflower, basil, lime
- Blueberry bay (M)** 188
Havana 3, passionfruit pure, blueberry, coconut foam, mint
- Espresso chocolate punch (M)** 188
Havana 7, Kahlua, espresso, cream

SPARKLING

- Prosecco Extra Brut, Contesse, Treviso, Italy (E, SU)** 150/735/2995^(300 CL)
- Lacroix Dunesse Brut, Champagne, France (E, SU)** 230/1195
- Veuve Clicquot, Brut, Champagne, France (E, SU)** 1495
- Nathalie Falmet, Brut, Champagne, France (E, SU)** 1525
- Ruinart Blanc de Blancs, Champagne, France (E, SU)** 1995

WHITE WINE

- Fusser, Blanc de Pinot Noir, Pfalz, Germany (E, SU)** 865
- Caprera, Fortuna Trebbiano D`Abruzzo, Abruzzo, Italy (E, SU)** 995
- Poggio al Tesoro, Poggio al Tesoro Solosole Vermentino, Bolgheri, Italy (E, SU)** 1095
- Domaine Billaud Simon, Chablis, Burgundy, France (E, SU)** 1095
- Domaine Vacheron, Sancerre, Loire, France (E, SU)** 1195
- Weingut Winter, Riesling Kloppberg GG, Rheinessen, Germany (E, SU)** ... 1145
- Jean-Louis Chavy, Puligny-Montrachet 1er Cru, Burgundy, France (E, SU)** 1785
- Sandhi, Sanford & Benedict Vineyard Chardonnay, California, USA (E, SU)** 1995
- Julien Brocard, Chablis Grand Cru 'Les Preuses', Burgundy, France (E, SU)** 2765

RED WINE

- Justin Girardin, Bourgogne Pinot Noir, Burgundy, France (E, SU)** 865
- Travaglini, Gattinara, Piedmont, Italy (E, SU)** 935
- Saint-Julien Sarget, Château Gruraud Larose, Bordeaux, France (E, SU)** . . 1185
- R. López de Heredia, Viña Tondonia Reserva, Rioja, Spain (E, SU)** 1245
- Blue Mountain Estate Pinot Noir, Okanagan Valley, Canada (E, SU)** 1355
- San Polo, Brunello di Montalcino, Tuscany, Italy (E, SU)** 1885
- Oddero Barolo, Piedmont, Italy (E, SU)** 1895
- Vega Sicila, Alion 2018, Ribera del Duero, Spain (E, SU)** 2495

MOCKTAILS

- Strawberry passion** - Strawberry, passionfruit, lemon, soda 125
- Blue breeze** - Blueberry, elderflower, lemon, soda. 125
- Pineapple cloud** - Pineapple, orange, coconut, mintr 125

BEER & CIDER

- DRAFT 40 cl**
- Carlsberg (BA)** 128
- Kronenbourg 1664 Blanc (BA, w)** 149

- BOTTLE**
- Birra Poretti Premium Lager 33cl 5% (BA)** 150
- To Øl Snuble Juice Session IPA 33cl 4,5% (w)**..... 150
- Somersby 33cl 4,5%** 150
- Crabbie's Ginger Beer 33cl 4%** 150
- Paulaner Weissbier 50cl 5,5% (BA, w)** 159
- Paulaner Münchner Hell 50cl 4,9% (BA)** 159
- Westmalle Trappist Dubbel 33cl 7% (BA)**..... 159

ALCOHOL FREE

- Three Cents Ginger Beer** 64
- Coca Cola, Cola Zero, Pepsi Max, Fanta, Sprite, Solo** 68
- Punternvold Eplemost** 69/159^(69 CL)
- Redbull, Redbull Sugar Free, Redbull Tropical** 75
- Carlsberg Non-Alcoholic (BA)** 79
- Kronenbourg Blanc 1664 Non-Alcoholic (BA, w)** 95

COFFEE & TEA

- Coffee** 42
- Tea** 42
- Espresso / Double Espresso** 45
- Americano** 46
- Cappuccino (M)**..... 46
- Cortado (M)**..... 46
- Macchiato (M)**..... 48
- Caffe Latte (M)** 52

"MUST HAVE"

- Harahorn spritz (E, SU)** 188
Harahorn pink, rasperry, prosecco, soda

- Tropical Elyx** 188
Absolut Elyx, coconut, pineapple, orange