



SNACKS

OYSTERS (ML, SU)

Served with mignonette

1 pc	68
6 pcs	350
12 pcs	750

OLIVES

Gordal perelles pimienta

SOURDOUGH BREAD (W)

With semi-dried tomato tapenade

TRUFFLE ARANCINI (E, M, MU, SU, W)

Deep fried risotto balls, truffle mayonnaise and parmesan

VEGAN MEDITERRANEAN PLATE (SE, SU, W)

Hummus, baba ghanoush, ajvar and pickled red cabbage

CHARCUTERIE FROM HEMSEDAL (SU)

Chorizo, salami, coppa, bresaola, cornichons, olives, crisp bread and homemade marmalade



DESSERTS

CRÈME BRÛLÉE (E, M, SU)

Served with cloudberry compote

Sauternes Château Gravas, Bordeaux, France (E, SU) 125

KEY LIME PIE (E, M, W)

Lime curd, Italian meringue and dehydrated lime
Scarpa Moscato d'Asti, Scarpa, Piemonte, Italy (E, SU) 125

CHOCOLATE TARTE (A, E, HZ, M, W)

Ganache, praline paste, caramelized hazelnuts and cherry sorbet
Recioto della Valpolicella Classico, Allegrini, Veneto, Italy (E, SU) 125

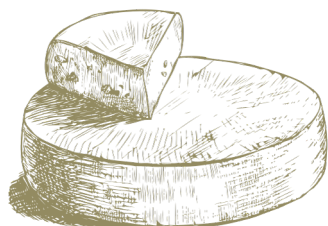
NORWEGIAN CHEESE PLATE (E, M)

Camembert from Gangstad, Blåmuggost from Strandli and Rød kittost from Orkladal
Recioto della Valpolicella Classico, Allegrini, Veneto, Italy (E, SU) 125

ICE CREAM AND/OR SORBET (E, M)

Chef's choice of home made ice cream and/or sorbet

Malvirà Birbét Brachetto, Az. Agr. Malvirà, Piemonte, Italy (E, SU) 125



A – ALMOND, BA – BARLEY, C – CELERY, E – EGG, F – FISH, HA – HAZELNUT, M – MILK, ML – MOLLUSC, MU – MUSTARD, SE – SESAME, SH – SHELLFISH, SU – SULPHITES, W – WHEAT

We reserve the right to make any changes or adjustments.

In case of any allergies, please inform your waiter.



STARTER

GRILLED ARTICHOKE (E, M, MU, W)

Parmesan, lemon aioli, rucola and croutons

Loimer Kamptal Grüner Veltliner, Kamptal, Austria (E, SU) 190

BURRATA FROM PUGLIA (M, SU)

Tomato concasse, herb oil, balsamico syrup and pine nuts

Nessa rose, Nessa, IGP Méditerranée, France (E, SU) 185

TOAST SKAGEN (E, F, M, MU, SH, SU, W)

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)

Rucola, olive crumble, parmesan, truffle cream and cress

Hillside Pinot Noir, Second Story Wine Company, California, USA (E, SU) 185

PASTA

GNOCCHI & BURRATA (E, M, W)

Semi-dried tomatoes, garlic, parmesan, spinach, herbs and extra virgin olive oil

Sattlerhof Gamlitz Sauvignon Blanc, Sattlerhof, Steiermark, Austria (E, SU) 195

LINGUINE CON LIMONE (E, M, SH, W)

Scampi, garlic, semi-dried tomatoes, chili, lemon, butter and herbs

Mandarossa Fiano, Cant. Settesoli, Sicily, Italy (E, SU) 180

MAINS

BAKED SWEET POTATO (VEGETARIAN) (M, SU)

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 (F, M, ML, SH, SU, W)

Variety of cabbage, seasonal vegetables, mussel foam, herb oil and trout roe

Sattlerhof Gamlitz Sauvignon Blanc, Sattlerhof, Steiermark, Austria (E, SU) 195

HERB CRUSTED LAMB (C, E, M, SU, W)

Gremolata crust, chevre and potato croquette, celeriac purée, glazed beetroot and port wine sauce

Hillside Pinot Noir, Second Story Wine Company, California, USA (E, SU) 185

IBERICO MILANESE (E, M, MU, SU, W)

Breaded Iberico pork chop, pommes frites, smoked Café de Paris butter, rucola and tomato salad

Scalunera Etna Rosso, Torre Mora, Sicily, Italy (E, SU) 195

SIGNATURE

PORTERHOUSE STEAK* (M, SU)

Brocolini, burrata salad, port wine sauce and pommes frites

Mediterra, Poggio Al Tesoro, Tuscany, Italy (E, SU) 205

* 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	Elderflower basil (E) 188 Harahorn dry gin, limoncello, elderflower, basil, lime
Pornstar spritz (E, SU) 188 Absolut vanilla, passion pureé, prosecco, soda	Blueberry bay (M) 188 Havana 3, passionfruit pure, blueberry, coconut foam, mint
Aperol sour (E) 188 Harahorn dry gin, Aperol, strawberry pureé, lime	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 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)1345
Léon Beyer, 'Comtes d'Eguisheim' Riesling, Alsace, France (E, SU)1655
Sandhi, Sanford & Benedict Chardonnay, California, USA (E, SU)1995
Julien Brocard, Chablis Grand Cru 'Les Preuses', Burgundy, France (E, SU) 2765

RED WINE

Scalunera Etna Rosso, Torre Mora, Sicily, Italy (E, SU) 885
Travaglini, Gattinara, Piedmont, Italy (E, SU) 935
Justin Girardin, Bourgogne Pinot Noir, Burgundy, France (E, SU) 1095
Sarget Gruraud Larose, Ch. Gruraud Larose, Bordeaux, France (E, SU) ... 1185
R . López de Heredia, Viña Tondonia Reserva, Rioja, Spain (E, SU) 1245
Lucien Muzard & Fils, Bougogne Rouge, Burgundy, France (E, SU) 1265
San Polo, Brunello di Montalcino, Tuscany, Italy France (E, SU) 1885
Oddero Barolo, Piedmont, Italy France (E, SU) 1925
Vega Sicila, Alion 2018, Ribera del Duero, Spain France (E, SU) 2495



MOCKTAILS

Strawberry passion 188 Strawberry, passionfruit, lemon, soda
Blue breeze 188 Blueberry, elderflower, lemon, soda
Pineapple cloud 188 Pineapple, orange, coconut, mint

BEER & CIDER

DRAFT 40 cl
Carlsberg (BA) 128
Kronenbourg 1664 Blanc (BA, W) 149
BOTTLE
Birra Poretti Premium Lager 33cl 5% (BA) 150
To ØI 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% (W) 159

ALCOHOL FREE

Three Cents GingerBeer 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, raspberry, prosecco, soda	Tropical Elyx 188 Absolut Elyx, coconut, pineapple, orange
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