

# MIDDAG MENY

## FRITYRSTEKTE TORSKETUNGER 290,-

Sjøgress majones / Japansk algesalat  
(3, 7, 8, 9)

## PIGWINGS 345,-

Stekt kålrabi / Rødvinsaus med smak av sjokolade  
(1)

## BIFF TATAKI MED KAFFE SKORPE 375,-

(Hurtigstekt storfekjøtt på svært høy varme, skåret i tynne skiver)  
Brokkoli / Sprøstekt pepperrot / Rødbeter ketchup  
(4)

Alle kjøtt- og fiskeretter serveres med poteter

## GULROT OG FENNIKEL RISOTTO (VEGANSK) 225,-

Stekt gulrøtter og grillet fennikel

## DAGENS SUPPE (VEGANSK) 200,-

Ekstra poteter +30,-  
Tillegg for brød og ekstra jomfru olivenolje +25,-

## DESSERT

### TIRAMISU 130,-

(3, 4, 8)

### SMULDREPAI MED RABARBRA 130,-

(Vegansk, glutenfritt alternativ tilgjengelig)  
(3)

Allergen liste 1 selleri, 2 sennep, 3 gluten, 4 melk, 5 soya, 6 nøtter, 7 skalldyr, 8 egg,  
9 fisk, 10 bløtdyr, 11 rug, 12 hvete, 13 sulfitt, 14 sesam, 15 lupin

# DINNER MENU

## COD TONGUES 290,-

Seaweed mayonnaise / Wakame salad  
(3, 7, 8, 9)

## PIGWINGS 345,-

Roasted kohlrabi / Red wine sauce with a touch of chocolate  
(1)

## COFFEE CRUSTED BEEF TATAKI 375,-

Broccolini / Crispy horseradish / Beetroot ketchup  
(4)

All meat and fish dishes are served with potatoes

## CARROT AND FENNIKEL RISOTTO (VEGAN) 225,-

Roasted carrots and grilled fennikel

## SOUP OF THE DAY (VEGAN) 200,-

Extra potatoes +30,-  
Add bread and extra virgin olive oil +25,-

## DESSERT

### TIRAMISU 130,-

(3, 4, 8)

### RHUBARB CRUMBLE 130,-

(vegan, gluten free option available)

(3)

Allergen list 1 celery, 2 mustard, 3 gluten, 4 milk, 5 soya, 6 nuts, 7 shellfish, 8 egg,  
9 fish, 10 molluscs, 11 rye, 12 wheat, 13 sulfite, 14 sesame, 15 lupine

# BRUNCH MENU

FRENCH TOAST 95,-

French toast , brown cheese and mascarpone whipped cream, honey, roasted pears, and pumpkin seeds  
(3,4)

AVOCADO ON BAGEL - VEGAN 120,-

Avocado, toasted cashew, dukkah  
(3,6)

BANGER BAGEL 120,-

Smoked salmon or chorizo with soft boiled eggs and browned butter mayonnaise  
(3,4,8,9)

SHAKSHUKA 135,-

Tomato and pepper stew with an egg and toasted bread  
(3,8)

FRITTERS - VEGAN 105,-

Beetroot and ginger, smoked carrots with crispy tofu  
Add chorizo or smoked salmon +30,-  
(5)

CAKES AND PASTRIES 60,-

(3,4,5,6,8,12)

Gluten free option available on request

Allergen list 1 celery, 2 mustard, 3 gluten, 4 milk, 5 soya, 6 nuts, 7 shellfish, 8 egg, 9 fish, 10 molluscs, 11 rye, 12 wheat, 13 sulfite, 14 sesame, 15 lupine

# FRUNSJ MENY

FRENCH TOAST 95,-

Arme Riddere, brunost og mascarpone krem, honning,  
stekte pære og gresskarfrø  
(3,4)

AVOKADO BAGEL - VEGANSK 120,-

Avokado, stekt cashewnøtter og dukkah  
(3,6)

BANGER BAGEL 120,-

Laksesmørbagel eller chorizo-smørbagel med  
bløtkokt egg og brunet smørmajones  
(3,4,8,9)

SHAKSHUKA 135,-

Tomat- og paprikagryte med egg og ristet brød  
(3,8)

FRITTERS VEGANSK 105,-

Rødbeter og ingefær, røkt gulrøtter med sprø tofu  
Tillegg for røkt laks eller chorizo +30,-  
(5)

KAKER OG BAKVERK 60,-

(3,4,5,6,8,12)

Glutenfritt alternativ tilgjengelig på forespørsel

Allergen liste 1 selleri, 2 sennep, 3 gluten, 4 melk, 5 soya, 6 nøtter, 7 skalldyr,  
8 egg, 9 fisk, 10 bløtdyr, 11 peanøtter 12 hvete, 13 sulfitt, 14 sesam, 15 lupin

## BOBLER/SPARKLING WINE

Teresa Rizzi Prosecco 0,2l	159,-
Altareggia Prosecco	545,-

## HVIT/WHITE WINE

Domaine Tariquet Classic	95,-/475,-
Peregrino Blanco Albarín	515,-
Heinz Eifel "QD" Dry Riesling	550,-
Laroche Chablis	665,-

## RØD/RED WINE

Peregrino Prieto Picudo	95,-/475,-
Fenocchio Barbera D'Alba Superiore	589,-
Baron de Ley Reserva	629,-

## ROSE WINE

Peregrino Rosé Prieto Picudo	98,-/490,-
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Alkoholfri hvit eller rød vin

Alcohol free white or red wine 79,-/395,-

## BRENNEVIN/ DRINKS

Baileys	95,-
Bivrost Vodka	101,-
Bivrost Aquavit	101,-
Bivrost Cask Aquavit	110,-
Baron Otard VSOP Cognac	119,-
Tullamore Whisky	101,-

Bivrost Gin with Premium Tonic 129,-

## MINERALVANN/ SOFT DRINKS

Coca cola /Coca cola zero	45,-
Sprite /Fanta	45,-
Eplemost	45,-
Kombucha ingefærøl	89,-
Kombucha bringebær	89,-
Tonic Water	45,-
Arctic Sparkling Water	39,-

## ØL/BEER

Mack Isbjørn 0,3l	78,-
Mack Isbjørn 0,5l	98,-

## Flaske/Bottle

Mack Isbjørn Lite	85,-
Mack Haakon Mørk Boks	95,-

Senja Segla Kôlsch	110,-
Senja Tustern Pale Ale	110,-
Senja Andfjord Amber Ale	120,-
Senja Ølningen IPA	130,-

Alkoholfri øl	79,-
Crabbies Ingefærøl 0,3l	85,-
Bulmers Eplecider	119,-

## KAFFE/COFFEE

Espresso	35,-/41,-
Americano	37,-/43,-
Macchiato	39,-/45,-
Cortado	45,-/51,-
Cappuccino	49,-
Latte	52,-
Mocca	52,-
Chai latte	57,-
Beetroot latte	57,-
Kakao m/krem	52,-
Kakao u/krem	49,-
Te	35,-
Dagens Kaffe	37,-
Shakerato	46,-
Is latte	52,-

## EXTRAS

Havremelk	5,-
Sirup	5,-

## TIPSY COFFEE DRINKS

Coffee Baileys	119,-
Irish Coffee	119,-
Black or White Russian	119,-
Espresso Martini	129,-

# M E N Y

## TAPAS & VINBAR

### **SPEKEMAT, EIKERØKT**

Chef's three cured meats selection of the day ,  
Extra Virgin Olive oil, Piparra chili and bread

195,-

(3)

### **ENKEL PLATTER MED**

Spekket Rundstek "Cecina de León"-eikerøkt 195,-

Jamón curado Gran Reserva-eikerøkt 195,-

Lomo-eikerøkt 195,-

Chorizo picante-eikerøkt 195,-

Salchichón-eikerøkt 195,-

Chorizo extra-eikerøkt 195,-

### **OSTETALLERKEN**

Manchego, Brie, Gorgonzola, Soignon  
and blueberry-onion relish and bread

195,-

(1,3,4)

### **MEZZE-TALLERKEN**

(VEGETARIAN)

Sambosa, Falafel, Oliven, Paprika, Gulrot

Hummus, Babaganush and bread

145,-

(3,14)

Allergen liste 1 selleri, 2 sennep, 3 gluten, 4 melk, 5 soya, 6 nøtter, 7 skalldyr, 8 egg,  
9 fisk, 10 bløtdyr, 11 rug, 12 hvete, 13 sulfitt, 14 sesam, 15 lupin