

LUNSJ

TIRSDAG - FREDAG 11 - 14

LØRDAG 12 - 15

SØNDAG 12 - 16



DANSKE SMØRREBRØD

Røkt ål, bløtkokt egg
Smoked eel, soft boiled egg
215 (H, R, BY, E, F, M) - kan lages glutenfri

Ølmarinert sild med karrisalat
Beer marinated heering, curry salad
195 (H, M, BY, E, R, F)

Panert smørflyndre, håndpillede reker, remulade
Crispy fried fish, hand peeled shrimps, remulade
198 (H, R, BY, M, F, SK)

Blandet hønsesalat, bacon, eple, sopp
Mixed chicken salad, bacon, apple, mushroom
195 (H, R, BY, M, E) - kan lages glutenfri

Roastbeef, remulade, syltet agurk, sprøstekt løk, pepperrot
Roastbeef, remulade, pickled cucumber, crispy onion, horseradish
190 (H, R, M, BY)

Fleskestek, råmarinert rødkål, appelsin
Pork roast, raw marinated red cabbage, orange
190 (H, R, BY, M) - kan lages glutenfri

Lun leverpostei, bacon, sopp, rødbeter
Pâté of liver, bacon, mushrooms, beetroot
190 (H, R, BY, M, E)

Tartar av okse, fritert egg, pepperrot
Tartar of ox, fried egg, horseradish
205 (H, R, BY, M, E)

MIDDAG

TIRSDAG - LØRDAG 16 - 21



SNACKS

Østers

velg mellom naturell med sitron
eller med dillsyltet agurk

Oysters

naturell or with dill- pickled cucumber

(B) 46 / stk

Mammutoliven

Mammut olives

75

Baconmandler

Bacon almonds

(MA) 68

Brødservering fra Ille brød

Bread serving from Ille brød

(H, M)

68

Minipølser

Mini sausages

120

Klippfisk- krokerter, tartarsaus

Salt cod croquettes, tartar sauce

(M, H, E, F) 168

Gratinerte snegler

brioche, ramsløkssmør

Gratinated snails, brioche, wild garlic butter

(B, M, H) 158

SMÅRETTER / SMALLER COURSES

Grønn asparges
serveres med eggevinaigrette
Green asparagus with egg vinaigrette
(E, SU, H)
345

Grillet spisskål med fermentert sellerirotsaus
serveres med hjemmegravet rognkjeksrogn
Grilled arrowhead cabbage
with fermented celeriac sauce and cured lumpfish roe
(M, F, C)
298

Vitello tonnato
(F, E, SU)
285

Terte med tomat, brissel og burratakrem
Tart with tomato, sweatbread and burrata crème
(E, H, M, SU)
295

Pastrami sandwich
(H, M, SU, E, RU)
340

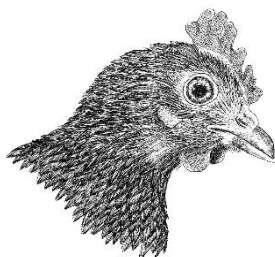
Grillet blomkål
ramsløkshummus og salat
Grilled cauliflower, wild garlic hummus and salad
(SU, SE, N)
185

HOVEDRETTER / MAIN COURSES

Dagens kjøtt
Meat of the day
398

Dagens fisk
Fish of the day
398

Côte de Boeuf. (min 2 personer)
hjemmelaget pommes frites, grønnsaker, bearnaisesaus
home made pommes frites, vegetables, bearnaise sauce
(M, E, SU)
1400 per kg



DESSERT / SWEETS

Crème Brûlée med multer kokt i appelsin
Crème Brûlée, cloudberries cooked in oranges
(M, E) 189

Tiramisu
(H, M, E) 178

Baskisk ostekake med rabarbrakompott
Basque cheesecake with rhubarb compote
(E, H, M) 210

Churros sandwich med semifreddo, bringebær og limoncello,
pistasj og karamell
Churros sandwich med semifreddo, raspberry, limoncello, pistachio and caramel
(E, H, M) 238

Jordbær med youghurtsorbet og hippen
Strawberries with youghurt sorbet and hippen
(M, H, HA, SE, R) 220

Franske oster
med søtt og sprøtt
French cheese with sweet and crunchy
(M, H, HA, SE, R) 255

Petit four
102 / 3 stk

ALLERGENER / ALLERGENS

M - Melk/Milk, H - Hvete/Wheat, HN - Hasselnøtter/Hazelnuts, R - Rug/Rye
MA - Mandler/Almonds, BY - H -Bygg/Barley, VN - Valnøtter/Walnuts, E- Egg
HA - Havre/Oats, SP - Spelt/Spelt, C - Selleri/Celery, Skalldyr/Shellfish
S - Sennep/Mustard, SE - Sesamfrø/Sesame seeds, F - Fisk/Fish, B - Bløtdyr/Molluscs
SU- Sulfitter/Sulphites, SO- Soyabønner/Soybeans, LU- Lupin/Lupin, P- Peanøtter/Peanuts

MUSSERENDE VIN / SPARKLING WINE

	GL / FL
Charles Heidsieck, Brut Reserve Champagne, Frankrike	265 /1295

Crèmant de Borgogne, Victorine De Chastenay Borugogne, Frankrike	165 /800
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HVITVIN / WHITE WINE

Coffele Ca'Visco Soave Classico 2021 Veneto, Italia	160/800
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Louis Jadot Domaine du Bouchet 2020 Mâcon-Lugny, Frankrike	200/1000
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Telmo Rodríguez Gaba do Xil O Barreiro 2021 Galicia, Spania	150/750
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Wagner-Stempel Gutswein Riesling Trocken 2021 Rheinhessen, Tyskland	140/700
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Quinta de la Rosa Douro 2019 Douro e Porto, Portugal	150/750
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ROSEVIN / ROSE WINE

Miraval Côtes de Provence Rosé 2022 Provence, Frankrike	GL/FL 160/800
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RØDVIN / RED WINE

Dom. Olivier Merlin Pinot Noir 2020 Burgund, Frankrike	200/1000
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Herència Altés La Pilosa 2018 Catalonia, Spania	160/800
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Anne Gros & Jean-Paul Tollot La 50-50 Languedoc, Frankrike	190/950
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Pelissero Barbera d'Alba Piani 2019 Piemonte, Italia	170/850
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*all wine contains sulfites

ØL / BEER

Carlsberg (BY) 0,40	108
Carlsberg (BY) 0,25	68
Frydenlund Bayer (BY) 0,40	120
Frydenlund Bayer (BY) 0,25	72
Reserva - Alhambra (BY) 0,33	82
Carolus Classic - Gouden (BY) 0,33	154
Damm Daura Lager - Estrella (Glutenfri) 0,33	72
Le Titi Parisien I.P.A- Brasserie La Parisienne (BY) 0,33	145
Fimbul Oak- Aged Barleywine - Ægir (BY) 0,33	179
Moroccan Triple Beer - La Marlouf (BY) 0,33	149
Trappist Tripel - Westmalle (BY) 0,33	149
Ginger Ninja med chilli - 7Fjell (BY) 0,33	115

ALKOHOLFRITT / SOFT DRINKS

Alcohol Free - Carlsberg (BY) 0,33	62
Special Effect - Brooklyn (BY) 0,33	66
Ginger Beer - Fentimans 0,28	68
Sparkling Water - Abatilles 0,75	106
Pepsi, Pepsi Max, Solo 0,30	57
Eplemost Hovelsrud Gård 1L	230
Eplemost Hovelsrud Gård 1GL	72
Ripssaft Hovelsrud Gård 0,50	150
Rabarber&vanilje lemonade 0,7L - Matr Copenhagen	180
Rabarber&vanilje lemonade 1GL - Matr Copenhagen	60
Lime&ginger lemonade 0,7L - Matr Copenhagen	180
Lime&ginger lemonade 1GL - Matr Copenhagen	60
Musserende eplemost 0,75L - Blaane	350

COCKTAILS FRA / FROM 13:00

Gin Limonade - Gin -Tio Pepe - Grapfrukt - Rosmarin - Tonic	160
Spritzer - Poli Arione Rosso - Musserende - Appelsin	150
Negroni - Gin - Formula Antica - Campari	155
Smokey Mandarin -Chichicapa Mezcal - Green Mandarin	158
Pisco Sour - Waqar Pisco - Sitron - Angostura	140
Whiskey Sour - Michter's Bourbon - Sitron	145
Duplo - Diplomático Rum - Mandarin -Sitron - Salt	160
Espresso Martini - Vodka - Espresso - Poli Moka	160

AKEVITT / AQUAVIT FRA / FROM 13:00

Bareksten Botanical Aquavit	150
Helstrøm Aquavit Sherryfat	150
Aalborg Jubilæums	150
Chopenhagen Destillery Black Pepper	150
Chopenhagen Destillery Dill og Anis	150
Chopenhagen Destillery Mulberry Rose	150

CALVADOS

E. Dupont Reserve, Pays d'Auge	130
Roger Groult Pays d'Auge Age d'Or	250

COGNAC

Tessier Composition	130
A.E. Dor Nr. 8	375
A.E. Dor Nr 11	1985

ARMAGNAC

Château les Remparts 1979	265
Château les Remparts 1975	285

RUM

Diplomàtico Montuano	130
Diplomàtico Reserva Exclusiva	150
Diplomàtico Single Vintage 2005	230
Diplomàtico Single Vintage 2002	435
Diplomàtico Ambassador	365
Bristol Cream Caroni 1998	165
Bristol Cream Four Square Distillery 2004	175

WHISKY

Blackadder Bannahabhain Dist 1990	490
Goron & Mcphail Speyside 15 YO	348
Glengoyne Single Cask 20 YO	548
Benrinners Distillery 1997 Sherry Hogshead	465
Glenfarclas 15 Year Old	200

BOURBON

Michter's Kentucky Straight	130
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DESTILAT

Domaine Roulot L'Abricot du Roulot	320
Domaine Roulot Eau de Vie de Framboise	320
Domaine Roulot Eau de Vie de Poire Williams	320