

# Lunsj og vinbar menu

## 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, karrisalat  
*Beer marinated herring, curry salad*  
195 (H, M, BY, E, R)

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, horseradisch*  
190 (H, R, M, BY)

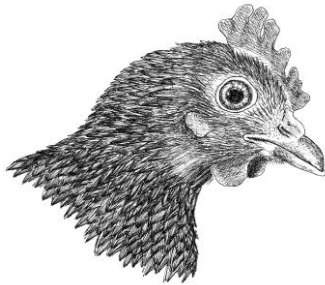
Fleskestek, råmarinert rødkål, appelsin  
*Pork roast, raw marinated red cabbage, orange*  
190 (H, R, BY, M) - kan lages glutenfri

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- kroketter, tartarsaus

*Salt cod croquettes, tartar sauce*

*(M, H, E, F) 168*

Gratinerte snegler

*brioche, ramsløkssmør*

*Gratinated snails, brioche, ramson butter*

*(B, M, H) 158*

## SMÅRETTER / SMALLER COURSES

Fisk og skaldyrsuppe  
serveres med rouille  
*fish and shellfish soup served with rouille*  
(F, E, M, SU, H, SK)  
185

*Pelle Janson*  
oksecarpaccio, løyrom, løk, eggeplomme  
*carpaccio of ox, vendance roe, onion, egg yolk*  
(E, H, F, S)  
320

Panert torsketunge  
med karrisaus og eple  
*fried cod tounge with curry sauce and apple*  
(H, E, F, C, SU)  
268

Bakt blomkål  
hummus, salat med ristede pinjekjerner  
*Baked cauliflower, hummus, salad with pine nuts*  
(SU, SE, N)  
185

## HOVEDRETTER / MAIN COURSES

Dagens rett  
*Dish of the day*  
398

## DESSERT / SWEETS

Hjemmelaget Tres - is  
norske jordbær  
Home- made Tres- ice cream, Norwegian strawberries  
(E, M, H) 182

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

Tiramisu  
(H, M, E) 168

Baskisk ostekake, kaffemarinerte villblåbær  
Basque cheese cake, coffee marinated wild blueberries  
(E, H, M)  
210

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

Sjokoladefondant med is  
Chocolate fondant with ice cream  
(M, E, H) 198

## 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

Charles Heidsieck, Brut Reserve Champagne, Frankrike	GL / FL 265 /1295
Crèmant de Borgogne, Victorine De Chastenay Borugogne, Frankrike	165 /800

## HVITVIN / WHITE WINE

Bourgogne Hautes-Côtes de Beaune 2018 Burgund, Frankrike	200/1000
Celler Credo Miranius 2021 Penedès, Spania	150/750
Grans-Fassian Mineralschiefer 2021 Mosel, Tyskland	150/750
Rodrigo Méndez Cíes Albariño 2021 Rias Baixas, Spania	170/850

ROSEVIN / ROSE WINE

Nervi Rosato 2021 Italia	GL/FL 190/950
Chateau Vignelaure 2021 Provence, Frankrike	150/750

RØDVIN / RED WINE

Les Deux Cols Alizé 2020 Côtes du Rhône, Frankrike	170/850
San Polo, Rubio 2019 Toscana, Italia	150/750
Raúl Pérez, Ultreia Saint Jacques 2020 Castilla y León, Spania	160/800
Lindes de Remelluri, Viñedos de Labastida 2018 Rioja, Spania	170/850

\*all wine contains sulfites



## ØL / BEER

Carlsberg (BY) 0,40	98
Carlsberg (BY) 0,25	58
Frydenlund Bayer (BY) 0,40	110
Frydenlund Bayer (BY) 0,25	62
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

## 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 12 Ans	160

## COGNAC

Tessier Composition	130
A.E. Dor Nr. 6	375
A.E. Dor Nr 11	1985

## ARMAGNAC

Château les Remparts 1979	265
Château les Remparts 1975	285

## RUM

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

## WHISKY

Blackadder Speyside Strathmill 1989	295
Blackadder Bannahabhain Dest 1990	490
Goron & Mcphail Speyside 15 YO	348
Glengoyne 18 YO	220
Glengoyle Single Cask 20 YO	548
Benrinnners Destillery 1997 Sherry Hogshead	465
Glenfarclas 15 Year Old	200

## BOURBON

Michter`s Kentucky Straight	130
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## DESTILAT

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

# À la carte menu

## 5 -RETTERS MENY / 5 -COURSE SET MENU

1075

Røsti potet

serveres med løyrom, pisket dillrømme og revet eggeplomme

*Rosti potato with vendace roe, whipped dill sourcream and curred egg yolk*

(M, F,E)

Kamskjellceviche

serveres med fingerlime og silderogn

*Scallop ceviche with finger lime and smoked herring roe*

(F, H, B)

Bakt torskeloin

med trøffel hollandaise og svart trøffel

*Baked loin of cod with truffle hollandaise and black truffle*

(F, SU, M, E )

Dåhjort ytrefilet

med kremet rødvinnsaus og duchessepotet

*Venison tenderloin, creamy red wine sauce and duchess potato*

(M, H, SU)

Eclair med pistasj

*Eclair with pistachio*

(H, E, M, N)

## FORRETTER / APPETIZER

### Østers

velg mellom naturell eller med dillsyltet agurk  
*Oysters - naturel or with dill- pickled cucumber*

(B)

46 / stk

### Gratinerte snegler

brioche og ramsløkssmør  
*Gratinated snails, brioche and ramson butter*

(B, M, H, E)

168

### Pelle Janson

oksecarpaccio, løyrom, løk, eggeplomme  
*Carpaccio of ox, vendance roe, onion, egg yolk*

(E, H, F, SU)

320

### Fisk og skalldyrsuppe

serveres med rouille  
*Fish soup with fish, shellfish and rouille*

(H, M, SK, E, SU)

185

Ravioli med hummer og andeconfit i kyllingbuljong  
Ravioli with lobster and duck confit, served with chicken bouillon  
(SK, E, M, H)

268

Caviarservering Royal Select  
Serveres med hjemmelaget potetblini, rømme og rødløk  
*Royal Select caviar service*  
*Served with homemade potato blinis, whipped sourcream and red onions*

(H, F, M)

750 / 30g

1300 / 50g

Mont d'Or

385

Med mulighed for trøffel

Dagens pris

*Mont d'Or with truffle*

*Price of the day*

(M, E)

Vol-au-vent

med hummer, brissel og piment d'espelette

*Vol-au-vent with lobster, sweetbread and piment d'espelette*

(H, E, M)

268

## HOVEDRETTER / MAIN COURSE

Dagens kjøtt eller fisk

*Today's meat or fish*

398

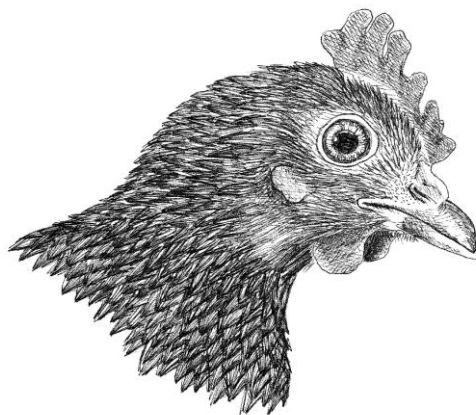
Côte de Boeuf. (min 2 personer)

hjemmelaget pommes frites, grønnsaker, bernaisesaus

*home made pommes frites, vegetables, bernaise sauce*

(M, E)

1400 per kg



## OST OG DESSERT/ CHEESE AND SWEETS

Baskisk ostekake, kaffemarinerte blåbær  
*Basque cheese cake, coffee marinated blueberries*

(E, H, M)

210

Sjokoladefondant med is  
*Chocolate fondant with ice cream*

(M, E, H)

198

Crème Brûlée, multer kokt i appelsin  
*Crème Brûlée, cloudberries cooked in oranges*

(M, E)

189

Franske oster  
med søtt og sprøtt  
*French cheese with sweet and crunchy*

(M, H, HA, SE, R)

255

### ALLERGENER / ALLERGENS

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