

LUNSMENY – SET LUNCH MENU 490,-

1 Valgfri Mineralvann - Choice of Mineral Water
1 Valgfritt Smørbrød - Choice of Sandwich
Pavlova, Bær, Krem - Pavlova, Berries, Cream
Husets Kaffe eller Te - House Coffee or Tea

SMØRBRØD – SANDWICH

Lyngenfjordreker, Egg, Sitron - Lyngenfjord Shrimps, Eggs, Lemon
Inneholder: Skalldyr, hvete, rug, bygg, egg, melk - Contains: Shellfish, wheat, rye, barley, eggs, milk

“Skagenrøre”, Pepperrot, Dill - «Skagen Salad», Horseradish, Dill
Inneholder: Skalldyr, fisk, melk, hvete, rug, bygg - Contains: Shellfish, fish, milk, wheat, rye, barley

Roastbiff, Sherrytomater, Løk - Roast Beef, Cherry Tomatoes, Onion
Inneholder: Melk, hvete, bygg, rug, egg, sennep, sulfitt - Contains: Milk, wheat, barley, rye, eggs, mustard, sulphite

Biff Tartar, Ostekrem, Sjalottløk - Steak Tartare, Cheese Cream, Shallots
Inneholder: Melk, hvete, bygg, rug, egg, sennep, sulfitt - Contains: Milk, wheat, barley, rye, eggs, mustard, sulphite

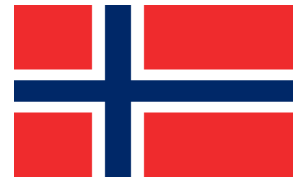
KAKE – CAKE

Pavlova, Bær, Krem - Pavlova, Berries, Cream
Inneholder: Egg, melk - Contains: Eggs, milk

BARNEMENY – KIDS MENU 260,-

1 Valgfri Mineralvann - Choice of Mineral Water
Pølser eller Cheeseburger - Sausages or Cheeseburger
Serveres med Pommes Frites - Served with French Fries
Inneholder: Hvete, egg, melk, selleri, svin - Contains: Wheat, eggs, milk, celery, pork

Vaniljeis, Jordbær, Sjokoladesaus
Vanilla Ice Cream, Strawberries, Chocolate Sauce
Inneholder: Melk, hvete, egg, spor av nøtter i sjokolade
Contains: Melk, wheat, eggs, traces of nuts in chocolate



3- RETTERS MENY / 3- COURSE MENU 790,-

FORRETT – STARTER

Tostada med Norsk Krabbe, Avocado, Grillet Jalapeñomajones
Tostada with Norwegian Crab, Avocado, Grilled Jalapeño Mayonnaise
Inneholder: Skalldyr, egg, sulfitt - Contains: Shellfish, eggs, sulphite

Grønn Asparges, Speket Suldalskinke, Parmesankrem
Green Asparagus, Cured Suldal Ham, Parmesan Cream
Inneholder: Egg, melk, svin - Contains: Eggs, milk, pork

HOVEDRETT – MAIN COURSE

Villkveite, Vårgrønnsaker, Blåskjell- og Grønn Peppersaus
Wild Halibut, Spring Vegetables, Mussel & Green Pepper Sauce
Inneholder: Fisk, skalldyr, melk, sulfitt - Contains: Fish, shellfish, milk, sulphite

Grillet Okse Entrecote, Vårgrønnsaker, Estragonsaus
Grilled Beef Ribeye, Spring Vegetables, Tarragon Sauce
Inneholder: Melk, selleri, sulfitt - Contains: Milk, celery, sulphite

DESSERT – DESSERT

Pasjonsfruktterte, Norske Jordbær, Yuzumarengs
Passion Fruit Tart, Norwegian Strawberries, Yuzu Meringue
Inneholder: Melk, egg, hvete, soya - Contains: Milk, eggs, wheat, soy

Mørk Sjokolademoussekake, Bringebær, Hibiscus
Dark Chocolate Mousse Cake, Raspberries, Hibiscus
Inneholder: Melk, egg, hvete - Contains: Milk, eggs, wheat



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Serveres med Pommes Frites - Served with French Fries

Inneholder: Hvete, egg, melk, selleri, svin - Contains: Wheat, eggs, milk, celery, pork

Vaniljeis, Jordbær, Sjokoladesaus

Vanilla Ice Cream, Strawberries, Chocolate Sauce

Inneholder: Melk, hvete, egg, spor av nøtter i sjokolade

Contains: Melk, wheat, eggs, traces of nuts in chocolate

KONGESÅNGEN

*Gud sign vår konge god!
Sign ham med kraft og mot
sign hjem og slott!
Lys for ham ved din Ånd,
knytt med din sterke hånd
hellige troskapsbånd
om folk og drott!*

*Høyt sverger Norges mann
hver i sitt kall, sin stand,
troskap sin drott.
Trofast i liv og død,
tapper i krig og nød,
alltid vårt Norge lød
Gud og sin drott.*

VINER PÅ GLASS

MUSSERENDE/CHAMPAGNE

<i>Torre dei Vescovi Prosecco, Extra dry - Italia / Italy</i>	160,-
<i>Michel Turgy, Blanc de Blancs, Grand cru</i>	190,-
<i>Moët & Chandon, Brut Impérial</i>	215,-

HVITE VINER

<i>Calles Jazz Riesling 2017, Calle Fegth - Rheingau</i>	145,-
<i>Bourgogne Chardonnay 2016, René Lequin-Colin</i>	165,-
<i>Sancerre Classique « Les Panseillots » 2016, Caves Prieur</i>	195,-
<i>Chablis Vieilles Vignes 2017, Domaine George</i>	195,-

RØDE VINER

<i>Château de Segries 2016, Lirac - Rhône</i>	180,-
<i>Villa Antinori 2016, Marchesi Antinori - Toscana</i>	145,-
<i>Barbera d'Alba 2017, Osvaldo Viberti - Piemonte</i>	190,-
<i>Bourgogne Pinot Noir 2017, Vincent&Sophie Morey</i>	195,-

ROSEVIN

<i>Domaine Horgelus, Rosé 2018, Gascogne</i>	160,-
<i>M de Minuty Rosé 2018, Côtes de Provence</i>	170,-

SØTE VINER

<i>Moscato d'Asti 2018, Saracco</i>	110,-
<i>Riesling Beerenauslese 2013, Weinrieder</i>	130,-

ØL/MINERALVANN

<i>0,4L Pils</i>	125,-
<i>Clausthaler</i>	79,-
<i>Mineralvann</i>	79,-
<i>0,50l San Pellegrino</i>	99,-
<i>0,75l San Pellegrino</i>	140,-
<i>Ringi eplemost / Apple juice from Ringi 0,75l</i>	140,-
<i>Bringebærlemonade / Raspberry Lemonade 0,75l</i>	140,-

VARME DRIKKER

<i>Kaffe i kanne</i>	75,-
<i>Te i kanne</i>	75,-

VINKART

MUSSERENDE / CHAMPAGNE

<i>Torre dei Vescovi Prosecco, Extra dry - Italia / Italy</i>	890,-
<i>Michel Turgy, Blanc de Blancs, Grand cru</i>	995,-
<i>Moët & Chandon, Brut Impérial</i>	1280,-
<i>Dom Perignon 2009</i>	3400,-

HVITE VINER

<i>Bourgogne Chardonnay 2016, René Lequin-Colin</i>	795,-
<i>Riesling Vieilles Vignes 2016 Jean-Marc Bernhard</i>	790,-
<i>Sancerre Classique « Les Panseillots » 2016, Caves Prieur</i>	965,-
<i>Chablis Vieilles Vignes 2017, Domaine George</i>	965,-
<i>Puligny Montrachet Vieilles Vignes 2015, Dom. de Bellene</i>	1600,-

RØDE VINER

<i>Villa Antinori 2016, Marchesi Antonori- Toscana</i>	715,-
<i>Château de Segries 2015, Lirac - Rhône</i>	845,-
<i>Barbera d'Alba 2017, Osvaldo Viberti - Piemonte</i>	925,-
<i>Château Coutet Grand Cru 2015 - Saint Emilion</i>	985,-
<i>Corton Bressandes Grand Cru 2015, Dom. Antonin Guyon</i>	2150,-

ROSEVIN

<i>Domaine Horgelus, Rosé 2018, Gascogne</i>	775,-
<i>M de Minuty 2018, Côtes de Provence</i>	845,-

SØTE VINER

<i>Moscato d'Asti 2017, Saracco - Italia / Italy 0,75l</i>	615,-
<i>Riesling Beerenauslese 2013, Weinrieder</i>	715,-
<i>Recioto della Valpolicella 2011, Viviani</i>	830,-