

CLASSIC COCKTAILS

220,-

GIMLET

Bombay Gin, Lime, Simple Syrup

PENICILLIN

Monkey Shoulder Smokey,
Honey, Ginger, Lemon

BIJOU

Green Chartreuse, Sweet Vermouth,
Plymouth Gin, Orange Bitters

LAST WORD

Green Chartreuse, Bombay Gin,
Maraschino Liqueur, Lime

PISCO SOUR

Pisco, Lemon, Simple Syrup, Egg White

MOCKTAILS

140,-

FALSA PALOMA

ZESTY - REFRESHING - AROMATIC

Paragon Cordial, Lime,
Mandarin & Bergamot Soda, Spice Mix

LINGON ROYALE

BRIGHT - TART - FRUITY

Lingonberry Shrub, Orange,
Chamomile Sparkling Tea

ISH-SPRITZ

FRESH - BITTER - FIZZY

Aperitivo, Lingonberry Shrub,
Frizzero Rose

BOMAN SPECIALS

220,-

FIREFOX

TANGY - VIBRANT - FRUITY

Plantation 3 Stars White Rum, Mango,
Strawberry, Lime, Ginger Beer

BEURRE & BÆR

TART - FRUITY - SILKY

Braastad Vs Cognac, Brown Butter, Lingonberry,
Orange, Chamomile Sparkling Tea

BLUE-PEACH MARGARITA

FRESH - FRUITY - SOUR

Jose Cuervo Tradicional Silver, Cointreau, Blueberry,
Grilled Peach, Hyper lime

PALOMA NARANJA

SHARP - HERBAL - ZESTY

Jose Cuervo Tradicional Silver Tequila, Paragon Cordial,
Lime, Mandarin & Bergamot Soda, Spice Mix

PINK DREAM

FRUITY- SWEET -CREAMY

Pisco, Raspberry, Prosecco syrup, Hyper lime, Raspberry
cheesecake foam, Cookies

MINT CONDITION

REFRESHING - FRUITY - HERBAL

London No3 Gin, Hendrick's Gin, Yuzu, Peppermint

MEXICAN BREEZE

FIZZY - LIGHT - HERBAL

Jagermeister, Tequila, Cointreau, Simple syrup, Hyper lime,
sparkling water

STARMELITA

FRESH - FRUITY - SMOKEY

Ojo de Tigre Mezcal, Cointreau, Lemon Balm,
Banana, Starfruit

ALL DAY

GRILLED FOCACCIA 98,-

Daily Condiments

ALLERGENS: EGGS, WHEAT, SULPHITE

AVOCADO TOAST 265,-

Tomatoes from Hanasand, Coriander, Lime,
Cream Cheese**ALLERGENS: MILK, WHEAT, RYE, BARLEY, SESAME**

BOMAN'S CHICKEN CAESAR SALAD 325,-

Chicken from Eng Gård, Parmigiano- Reggiano,
Bacon, Herb Crumbs**ALLERGENS: EGGS, MILK, SULPHITE, WHEAT, FISH, RYE, BARLEY**

TOAST SKAGEN 315,-

Horseradish, Lemon, Vendace Roe, Dill & Toast

ALLERGENS: SHELLFISH, FISH, MILK, SULPHITE, WHEAT, EGG

GRILLED CHEESEBURGER 335,-

House dressing, Cheddar Cheese, Pickles
& French Fries**ALLERGENS: EGGS, MILK, SULPHITE, WHEAT, FISH**

PLANT-BASED BURGER 325,-

House dressing, Cheddar Cheese, Pickles
& French Fries**ALLERGENS: EGGS, MILK, SULPHITE, WHEAT, FISH**

LØYROM FROM KALIX (30G) 395,-

Red Onion, Lemon, Sour Cream & Toast

ALLERGENS: WHEAT, MILK, FISH, EGG

SPANISH OLIVES 85,-

ALLERGENS: NONE

BOMAN NUTS 70,-

**ALLERGENS: PEANUTS, ALMONDS, PECANS, HAZELNUTS, PISTA-
CHIOS**

CRISPS 60,-

Seasalt or Spanish Chillli & Parsley

ALLERGENS: PEANUTS, MILK

BISCOTTI 20,-

ALLERGENS: EGGS, PISTACHIOS, ALMONDS, WHEATMACAROONS &
CHOCOLATE TRUFFLES 125,-**ALLERGENS: ASK YOUR WAITER**SINGLE MALT
WHISKY 4 CL

Cragganmore 12Y	129,-
Glenmorangie Original	129,-
Glenkinchie 12Y	129,-
Laphroaig 10Y	139,-
Caol Ila 12Y	139,-
Oban 14Y	139,-
Talisker 10Y	139,-
Ardbeg	149,-
Glenrothes 12y	155,-
Nikka Whisky Miyagikyo	159,-
Macallan 12Y Double Cask	169,-
Glenmorangie Ruban	169,-
Glenmorangie Lasanta 12Y	169,-
Lagavulin 16Y	179,-
Glenmorangie 18Y	240,-
Highland Park 18y	345,-
Glenmorangie Signet	425,-
Macallan Rare Cask	680,-
Macallan 18Y Double Cask	695,-
Highland Park 25y	1125,-
Glenrothes 25y	1500,-
Macallan M Decanter	5500,-

WHISKEY & BOURBON

Naked Malt	119,-
Jack Daniel's	119,-
Tullamore Dew	119,-
Johnnie Walker Black Label	119,-
Jim Beam Rye / Bourbon	119,-
Jameson	119,-
Jameson Black Barell	129,-
Sazerac Rye	135,-
Eagle Rare	135,-
Angels of Envy	145,-
Jack Daniel's Single Barrel	155,-

BRANDY & COGNAC

Braastad VS	119,-
Braastad VSOP	125,-
Pettersen XO	129,-
Renault Carte Noire	135,-
Martell VSOP	145,-
Braastad XO	149,-
Remy Martin VSOP	149,-
Braastad XO Superior	185,-
Leopold Gourmet Age des Fleurs	219,-
Martell Cordon Bleu	239,-
Martell XO	269,-
Baron Otard XO	289,-
Remy Martin XO	315,-
Hennessy XO	355,-
Hennessy Paradis	1990,-

CALVADOS

Boulard Grand Solage	129,-
Boulard XO	179,-

ARMAGNAC

Château de Pellehaut	235,-
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GRAPPA

Grappa Barbaresco	149,-
Grappa Barbaresco Aged	169,-

AQUAVIT

Simers Taffel	142,-
Gammel Opland	142,-
Løitens Linie	142,-
OHD Akevitt	157,-
Gilde Non Plus Ultra	175,-

VODKA 4 CL

Koskenkorva	119,-
Ketel One	135,-
Grey Goose	145,-
Belvedere	145,-
Grey Goose Altius	365,-

GIN

Bombay Sapphire	125,-
Bombay Sapphire Pressé	130,-
Tanqueray	130,-
Plymouth	140,-
Vidda	140,-
Harahorn Small Batch	140,-
Harahorn Pink	140,-
Skagerrak	150,-
Bareksten	150,-
Tanqueray No.10	150,-
No.3 London Dry Gin	150,-
Monkey 47	160,-
Hendrick's	160,-
Drumshanbo Gunpowder Irish	160,-

RUM

Plantation Original Dark	119,-
Plantation 3 Stars	119,-
Diplomatico Planas Blanco	155,-
Brugal 1888	155,-
Ron Zacapa 23	155,-
Diplomatico Reserva Exclusiva	160,-
Brugal Coleccion Visionaria	200,-
Ron Zacapa XO	255,-
Brugal Maestro	520,-

BITTERS

Campari	95,-
Underberger 2CL	99,-
Gammel Dansk	99,-
Jägermeister	105,-
Fernet Branca	120,-

TEQUILA & MEZCAL

Jose Cuervo Tradicional Silver	125,-
Jose Cuervo Tradicional Reposado	125,-
Patron Silver	125,-
Patron Anejo	135,-
Ojo de Tigre	139,-
Patrón el Cielo	325,-

LIQUEURS

Amaretto	109,-
Bailey's	109,-
St. Hallvard	109,-
Galliano Espresso	119,-
Cointreau	119,-
DOM Bénédictine	119,-
Sambuca	120,-
Drambuie	129,-
Grand Marnier	129,-

VARIOUS SPIRITS

Bokma Oude Friesche Genever	90,-
Cocchi Extra Dry	99,-
Cocchi Dopo Teatro	109,-
Cocchi Aperitivo Americano Bianco	109,-
Pernod	109,-
Ricard Pastis	109,-
Green Chartreuse	139,-

SERVED 11-16

LUNCH

MONDAY - SATURDAY

OMELETTE 275,-

Aged Jarlsberg Cheese, Green Salad & Tomatoes

ALLERGENS: EGGS, MILK, SULPHITE, MUSTARD

EGGS BENEDICT 275,-

Poached Eggs, Smoked Ham, Spinach & Hollandaise

ALLERGENS: EGGS, MILK, WHEAT, SULPHITE

EGGS CONTINENTAL 275,-

Poached Eggs, Smoked Salmon from "Kloster Laks", Spinach & Hollandaise

ALLERGENS: EGGS, FISH, MILK, WHEAT, SULPHITE

SERVED 16-22

EVENING

3 OR 6 OYSTERS 180,- / 360,-

Lemon, Red Wine Vinegar, Shallots

ALLERGENS: MOLLUSCS, SULPHITE

SALTED CUCUMBER 95,-

Sour Cream & Honey (Perfect with vodka!)

ALLERGENS: SULPHITE, MILK

HANASAND TOMATOES 145,-

Whipped Ricotta & Pizza Fritta

ALLERGENS: MILK, WHEAT, SULPHITE

PATA NEGRA HAM 245,-

Croissant & Cheese cream

ALLERGENS: MILK, WHEAT, EGG, HAZELNUTS, PORK

COLD CUTS & CHEESE 345,-

Served with Focaccia

ALLERGENS: ALMONDS, SULPHITE, MILK, EGG, WHEAT, PORK

KINGFISH FROM FREDRIKSTAD 265,-

Sea Buckthorn, Chili, Lemongrass & Lime

ALLERGENS: FISH, EGG, SULPHITE, SOY

"GILDA" SKEWER 45,- PER PIECE

Olives, Anchovies & Chili

ALLERGENS: SULPHITE, FISH

ANTONIUS OSCIETRA CAVIAR 1399,-

(50g) Served with Waffles, Red Onion & Sour Cream

ALLERGENS: FISH, MILK, WHEAT

WINE BY THE GLASS

BUBBLES

Pol Roger Brut Réserve Non Vintage	249,-
Torre dei Vescovi Prosecco, Brut	135,-
Crémant de Bourgogne	149,-

ROSÉ WINE

Domaine Horgelus, Gascogne	130,-
M de Minuty, Côtes de Provence	160,-

WHITE WINE

Theatercaféen Blanc Côtes du Rhône	155,-
Soave Torre dei Vescovi	128,-
Vouvray Cuvée Silex Chenin Blanc	199,-
Riesling Urgestein	219,-
Chablis, Lamblin & Fils	220,-
Sancerre Les Panseillots	226,-
Bourgogne Chardonnay, Les Dindes	237,-

RED WINE

Theatercaféen Rouge Côtes du Rhône	155,-
Villa Antinori	158,-
Viña Izadi Reserva	170,-
Viviani Valpolicella	172,-
Château de Sègriès	177,-
Barbera d'Alba	195,-
Bourgogne Pinot Noir	245,-
Rene Lequin-Colin	

BEER & CIDER

Hansa Draft 0,4L	139,-
Heineken	125,-
Hansa Lite Gluten-free	140,-
NOAM	130,-
Birra Moretti	130,-
Sol	130,-
Nøgne Ø Brown Ale	135,-
7 Fjell Småtøs American Blond	155,-
Bulmers Original	179,-
Weihenstephaner	185,-
7 Fjell Ulrikken DIPA	189,-
Lime Infused Ale, Non Alcoholic	89,-
Clausthaler, Non Alcoholic	79,-

JUICES & MINERAL WATER

Mineral Water & Soda	69,-
San Pellegrino	69,-/105,-/139,-
Juices	69,-
Apple Juice Ringi	119,-/195,-
Freshly Squeezed Orange Juice	89,-
Yuzu Lemonade	89,-
Raspberry Lemonade 0,30l	105,-
Kombucha	125,-

COFFEE & TEA

Coffee	69,-
Caffè Latte Single/Double	55,-/60,-
Cappuccino Single/Double	55,-/60,-
Espresso Single/Double	49,-/54,-
Selection of Tea	69,-

WINE BY THE BOTTLE

CHAMPAGNE

Pol Roger Brut Réserve Non Vintage	1470,-
Moët & Chandon, Brut Impérial	1595,-
Moët & Chandon, Brut Impérial, Rosé	1695,-
Bollinger Special Cuvée	1995,-
Pol Roger Blanc de Blancs 2015	1995,-
Ruinart Blanc de Blancs	2495,-
Dom Perignon 2015	6495,-
Krug Grande Cuvée	6595,-

SPARKLING WINE

Torre dei Vescovi Prosecco, Brut	760,-
Crémant de Bourgogne	885,-
Herbert Hall Brut Rosé 2018	1630,-
Herbert Hall Brut 2018	1650,-

ROSÉ WINE

Domaine Horgelus 2023, Gascogne	595,-
M de Minuty 2023, Côtes de Provence	800,-

WHITE WINES

Theatercaféen Blanc Côtes du Rhône	775,-
Soave Torre dei Vescovi 2024, Cantine Vitevis	625,-
Vouvray Cuvée Silex Chenin Blanc 2023 Vigneau-Chevreau	990,-
Riesling Urgestein 2022, Weingut Nigl	1080,-
Chablis, Lamblin & Fils 2023	1080,-
Mâcon Villages 2022, Domaine de Crêts	1085,-
Sancerre Les Panseillots 2023, Caves Prieur	1130,-
Bourgogne Chardonnay Les Dindes 2021, Antoine Olivier	1175,-

RED WINES

Theatercaféen Rouge Côtes du Rhône	775,-
Villa Antinori 2022	765,-
Marchesi Antinori	
Morgon Coeur de Granit 2022 Cave du Château de Chenas	810,-
Viña Izadi Reserva 2019	850,-
Viviani Valpolicella 2023, Cantina Viviani	850,-
Château de Sègriès 2023	860,-
Barbera d'Alba 2023	960,-
Oswaldo Viberti	
Bourgogne Pinot Noir 2022 Rene Lequin-Colin	1180,-
Château Coutet 2021	1355,-
Barbaresco 2020	1395,-
Produttori del Barbaresco	
Brunello di Montalcino 2019, Uccelliera	1885,-
Chambolle- Musigny Vieilles Vignes 2021, Domaine Lignier Michelot	1995,-