



SUMMER MENU



STARTERS

Steak Tartar

Beef tenderloin with shallots, capers, truffle cream, sour green apple and fried root vegetables 159 /295

Toast Skagen

Hand-peeled shrimp, mayonnaise, dill, red onion and lemon. Served with butter-fried Levain bread, pickled red onion and lemon 159 /269

Smoked Shrimp

Smoked shrimp served with grilled bread, aioli and lemon 169

MAINS

Sirloin Steak / Beef Fillet

Sirloin steak/Beef fillet and grilled cabbage with Parmesan, truffle butter and red wine sauce. Served with fried potato topped with Parmesan and parsley 359 /379

Seafood Pasta

Scampi and mussels fried in garlic and chili. Served with tomato sauce and Tagliatelle 229

Moules Frites

Mussels cooked in white wine, cream, thyme, chili and garlic. Served with French fries and aioli 249

Arctic Char

Arctic char with potato purée, Sandefjord sauce, sour green apple, lemon, mâche salad and fried parsnip 279

BIT BY BIT

Charcuterie & Cheese

Charcuteries, cheeses, olives, marmelade and fried flatbread
Perfect to share for two 199

Garlic Bread

Ciabatta with garlic butter, parsley and shredded Parmesan 89

Chip & Dip

Almond potato chips with white fish roe-dip made with red onion, dill and white fish roe 75

SALADS & BURGERS

Classic Shrimp Salad

Hand-peeled shrimp, boiled egg, asparagus avocado and lemon. Served with aioli and grilled Levain bread 219

Chèvre Salad

Chèvre, honey and fig dressing. roasted pears, quinoa, salt-roasted walnuts and pickled red onion
Vegetarian 189

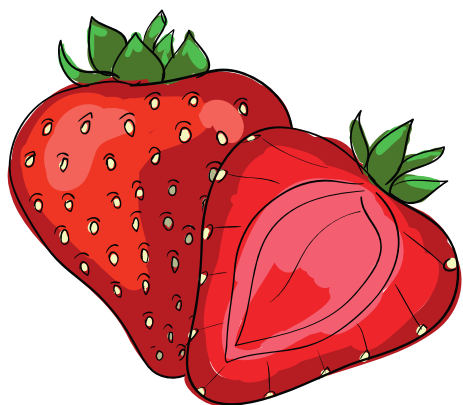
High Rib Burger

Brioche bread, 150 gram high rib burger with Bourbon BBQ sauce, mayonnaise, Pepper Jack cheese, crisp salad, bacon and caramelized onion. Served with French fries and aioli 189

Halloumiburger

Brioche bread, fried Halloumi, chevré cream with honey and pickled red onion. Served with French fries and aioli
Vegetarian 175





DESSERTS

Classic Crème Brûlée

Creamy vanilla cream with a crunchy coating of caramelized sugar 95

Sorbet of Strawberry

Homemade sorbet of strawberry. Served with strawberry sauce and fresh strawberries 89

Lemon crème

Digestive crunch and italian meringue 89

Dream of Summer

Butter-fried Brioche filled with Nutella. Rolled in sugar and topped with strawberry butter and fresh strawberries. 99

With your dessert...

Presso coffee

Arvid Nordquist, Ethic Harvest 35kr/cup

Tea

Fresh handpicked tea leaves from India 38kr/cup

Choose between;

Earl Grey, White Chai, Roiboos, Green tea with pineapple or Chili Choc

Blue Label Puttonyos Tokaji 149kr | 1469kr

Moscato d'Asti D.O.C.G 119kr | 469kr

Marenco Brachetta 89kr | 955kr



... or maybe an avec or liqueur of your choice? Ask your waitress for assistance