

BREAKFAST

MON-FRI 9:00-10:30

Croissant

Regular or with chocolate, served with berries. **35/39,-**

Allergens: Wheat, milk, egg.

Vegetarian toast

With herb butter and fanaost (local cheese). **89,-**

Allergens: Wheat and milk.

Grilled Cheese

With herb butter, skinke from Brakstad and fanaost (local cheese). **99,-**

Allergens: Wheat and milk.

Yoghurt with müsli

Plain yoghurt with homemade muesli. **68,-**

Allergens: Wheat, hazelnuts and milk.

Green smoothie

With spinach, avocado, celery sticks, ginger, lime and cucumber. **65,-**

Allergens: Celery

Carrot smoothie

With carrot, ginger and apple. **65,-**

COFFEE AND TEA

Today's coffee **35,-**

Espresso **32**, Americano **38,-**

Cortado **42**, Cappuccino **45,-**

Caffè Latte **48,-**

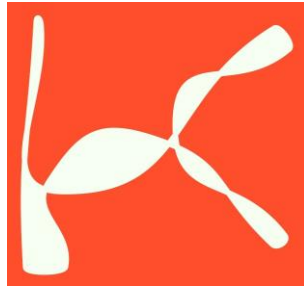
Extra espresso shot **8,-**

Oat milk/soy milk **6,-**

Coffee Mocha **52,-**

Macchiato **42,-**

Tea **38,-**



LUNCH

MON 10:30-18:00, TUE-SAT 10:30-15:00, SUN 11:00-18:00

Open sandwich on grilled sour dough bread:

Spinach hummus, grilled black cabbage, baked celery stick, herb salad and lovage mayo. **155,-**

Allergens: Wheat, oat, egg, mustard and celery

(VEGAN ALTERNATIVE: WITHOUT LOVAGE MAYO)

Pesto from vegetables of the season, spring cabbage, fried olives and local tomatoes. **155,-**

Allergens: Wheat, oat, milk and celery

Grilled chevre, herb butter, ajvar, padron peppers, spinach and pickled red onion.

160,- *Allergens: Wheat, oat and milk*

Smashed avocado, grilled chili, pickled red onion, local tomatoes and herbs. **165,-**

Allergens: Wheat, oat og sulfite

VEGAN!

Creamy chanterelle, hummus, local tomatoes, chives and lovage oil. **160,-**

Allergens: Wheat and oat

VEGAN!

Carrot soup with farmers cheese and herb oil

Topped with sesame seeds, pickled carrots and shredded horseraddish. 149,-

Allergens: milk, sulfite and sesame

Cauliflower soup with roasted wild mushrooms

Topped with homemade potato chips, chives and herb oil. 149,-

Allergens: Milk

Green salad with baked celery roots

Served with avocado, pickled red onions, local tomatoes and lovage mayo. 170,-

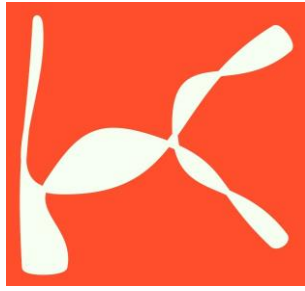
Allergens: egg, mustard and sulfite

(VEGAN ALTERNATIVE: WITHOUT LOVAGE MAYO)

Chicken salad

Served with avocado, pickled red onions, local tomatoes, bacon and lovage mayo. 185,-

Allergens: egg, mustard and sulfite



DINNER

TUE-SAT, 16:00-22:00

Cauliflower soup with roasted mushrooms

Topped with homemade potato chips, chives and herb oil. 149,-

Allergens: Milk

Breaded and fried fennel baked in dashi

Served w. fennel puree, poached egg, fennel salad, pomegranate, baked king oyster mushrooms and herb oil. 179,-

Allergens: Wheat, egg and soy

Beetroot tartare with plum mizo

Served with sour dough toast and shredded blue cheese. 149,-

Allergens: Wheat, oat, milk and sulfite

(VEGAN ALTERNATIVE: WITHOUT BLUE CHEESE)

Katsu Sando with oyster mushrooms

Japanese "burger" w. baked mushrooms, mushroom puree, mayo w. horseraddish and mustard, parmesan. 169,-

Allergens: Wheat, oat, milk, egg and mustard

Grilled squash with sage panko and lentil

Served med local tomatoes, Fanayoghurt, strong chipotle, pickled red onions, herbs and pomegranate. 169,-

Allergens: oat, milk and sulfite

(VEGAN ALTERNATIVE: WITHOUT YOGHURT)

Cauliflower with smoked sour cream and tarragon oil

Served with chipotle mayo, pickled shiitake mushroom and homemade potato chips. 179,-

Allergens: milk, egg and sulfite

Baked celery root with black cabbage and fresh herb salad

Served with fried mushrooms, barley and potato chips. 169,-

Allergens: celery and barley

VEGAN!

Poached red cabbage with caraway and junipercaramelized turnip

Served with fennel puree, fennel salad, baked king oyster mushroom and herb oil. 169,-

Allergens: sulfite, milk and soy



Glazed eggplant

Served with lentil stew, yoghurt, mint, sesame chips and lime. **179,-**

Allergens: sulfite, milk, sesame and wheat

(VEGAN ALTERNATIVE: WITHOUT YOGHURT)

All meals above are main courses. The side orders below are for those who wish to expand their meals

SIDE ORDERS

Homemade sour dough bread and herb butter. **49,-**

Allergens: milk, wheat and oat.

Homemade sour dough bread and hummus. With
spinach, ginger og garlic. **59,-**

Allergens: wheat and oat.

VEGAN!

Grilled entrecôte 150g. **165,-**

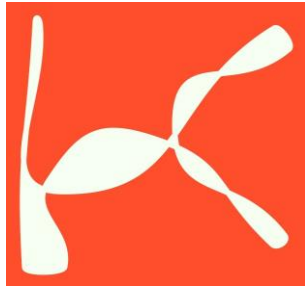
Long-fried pork ribs. **155,-**

Grilled scallops. **79,-**

Local white fish **120,-**

DESSERT

Today's dessert **95,-**



DRINK MENU

SPARKLING

Sparkling house wine
Glass **105,-** Bottle **540,-**

Wimmer Czerny Pet Nat Rosé 2019
Bottle **710,-**

Camillo Donati Lambrusco 2020
Bottle **740,-**

Camillo Donati Malvasia Rosa 2019
Bottle **760,-**

Champagne Taittinger NV
Bottle **93x0,-**

Champagne Marguet Shaman Grand Cru Rose 2017
Bottle **1300,-**

WHITE

Rubicone Chardonnay
Glass **95,-** Carafe **45cl 275,-** Carafe **90cl 550,-**

Jordi Llórenas Blan 5.7
Bottle **685,-**

A.A. Badenhorst Secateurs 2020
Bottle **685,-**

Raddeck Riesling Roter Hang Trocken 2020
Bottle **740,-**

Ximénez - Spinola Fermentation Lenta 2018, 2017
Bottle **780,- 880,-**

Tschida Himmel Auf Erden Weiss
Bottle **930,-**

Octavin Cle A Molette 2020
Bottle **1030,-**



Octavin Muscatt 2020

Bottle **1095,-**

Gut Oggau Maskerade Weiss 1L 2020

Bottle **1150,-**

Tschida Non-Tradition White 2019, 2016

Bottle **1280,- 1580,-**

Ganevat Les Resistants 2017

Bottle **1450,-**

Tschida Laissez Faire 2019, 2018

Bottle **1265,- 1365,-**

ORANGE

Naturaleza Salvaje Garnacha 2020

Bottle **790,-**

Mother Rock Liquid Skin 2020

Bottle **885,-**

ROSÉ

Tschida Engel Auf Erden Pink 2020

Bottle **930,-**

Gut Oggau Maskerade Rosé 1L 2020

Bottle **1050,-**

RED

Jean-Paul Brun Beaujolais Le Ronsay 2020
Glass **95,-** Carafe 45cl **275,-** Carafe 90cl **590,-**

Niepoort Drink Me Nat Cool Tinto 1L 2020

Bottle **620,-**

Dom. Graveirette Ju De Vie 2019

Bottle **635,-**

Bodega Bardos Romantica 2018

Bottle **640,-**



Occhipinti SP 68 Nero d Avola e Frappato 2020

Bottle **680,-**

Borriquito Poivre d'ane 2020

Bottle **685,-**

Mangoba Tinto Mencia 2016

Carafe **690,-**

Gianni Tessari Veneto Pinot Noir 2020

Bottle **690,-**

Niepoort Drink Me Nat Cool Tinto 1L 2020

Bottle **780,-**

Remi Pujol Brutal

Bottle **860,-**

Les Cailloux Du Paradis Racines 2017

Bottle **910,-**

Gut Oggau Maskerade Rot 1L 2020

Bottle **1050,-**

Tschida Brutal Red 2020

Bottle **1050,-**

Ganevat Jen Veux Encore 2019

Bottle **1055,-**

Tschida Non-Tradition Red 2018

Bottle **1060,-**

Octavin Corvees De Trou 2019

Bottle **1095,-**

Octavin Hip Hip Poulsard 2018

Bottle **1160,-**

Tschida - Birdscape Pink Maceration 2020

Bottle **1180,-**

Octavin Joker 2020

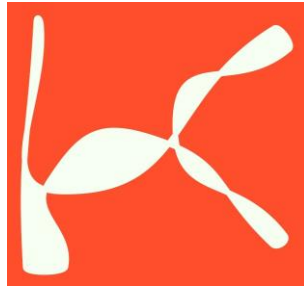
Bottle **1190,-**

Tschida Felsen 1 2019

Bottle **1300,-**

Tschida Felsen 2 2019

Bottle **1300,-**



Tschida Stockkultur 2020

Bottle **1830,-**

COCKTAILS

Gin Tonic

Gordon's London Dry Gin and Fentimans tonic. **132,-**

Gin Tonic Pink

Gordons Pink Gin and Fentimans tonic. **136,**

Gin Tonic Orchard

Porters Orchard Gin and Fentimans tonic. **152,-**

Aperol Spritz

Aperol, prosecco and sodavann. **129,-**

Aquatonic

Lysholm Nr. 52 Akevitt and Fentimans tonic. **136,-**

Moscow Mule

Smirnoff vodka, lime and Fentimans ginger beer. **132,-**

Negroni

Gordon's London Dry Gin, Lustau Vermut and Campari. **146,-**

BEER AND CIDER

Hansa Pilsner 0,4 86,

Hansa Mango IPA 0,4 119,-

Nøgne Ø Blonde 0,4 129,-

Nøgne Ø 4885 Blanc 0,4 129,-

Sol 0,33 105,-

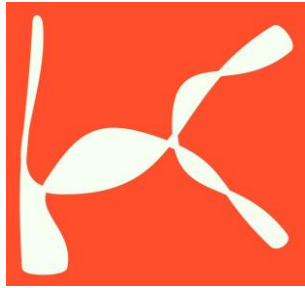
Heineken 0,33 105,

Brewdog Punk IPA 0,33 106,-

Nøgne Ø Porter 0,33 134,-

Nøgne Ø Saison 0,33 107,-

Nøgne Ø Global Pale Ale 0,33 106,-



Bulmers Original 124,

Bulmers Red Berries 124,

Grevens Pæresider 0,33 89,-

Hansa Hard Seltzer Mango 103,-

Hansa Lite 0,4 89,-

COFFEE AND TEA

Today's coffee 35,-

Espresso 32,-

Americano 38,-

Cortado 42,-

Cappuccino 45,-

Kaffe Latte 48,-

Kaffe Mocha 52,-

Macchiato 42,-

Tea 38,-

Extra espresso shot 8,-

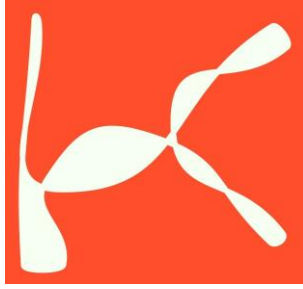
Oat milk/soy milk 6,-

NON-ALCHOHOLIC

**Olden (spring water)
with or without bubbles 32,-**

Sodas:

Cola, Cola Zero, Sprite or Fanta 42,-



Fentimans

Non-alcoholic ginger beer **56,-**

Nøgne Ø Stripped Craft

Non-alcoholic Lime infused Ale **56,-**

Heineken 0.0

Non-alcoholic Pure Malt Lager **56,-**

Weihenstephaner

Non-alcoholic wheat beer **56,-**



SNACK MENU

Large green olives
Spanish kalamata.

49,-

Pork ribs rilette
Served with bread.

Allergens: Wheat.

149,-

Today's ripened cheeses
Served with apricot compote and bread.

Allergens: Wheat and milk.

120,-

Serrano ham (50 g)
Served with bread and olive oil.

Allergens: Wheat.

120,-

Sourdough bread and herb butter

Allergener: hvete og melk.

49,-

SNACK MENU - DRINKS

Falaghina Campagnia Italia (white)

Glass **95,-** Carafe **45cl 275,-** Carafe **90cl 550,-**

Curator Sør-Afrika, Adi Badenhorst (red)

Glass **95,-** Carafe **45cl 275,-** Carafe **90cl 590,-**

Sodas:

Cola, Cola Zero, Sprite or Fanta 42,-