

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,-**

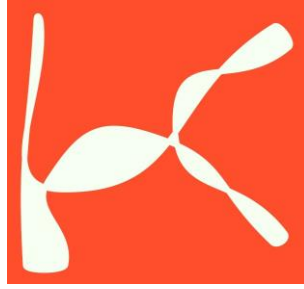
Extra espresso shot **8,-**

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,-

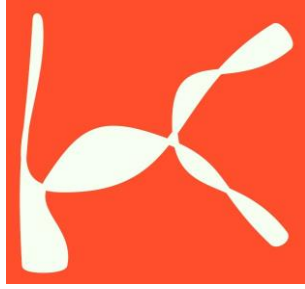
Allergens: egg, mustard and sulfite

(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

Jerusalem artichoke 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)

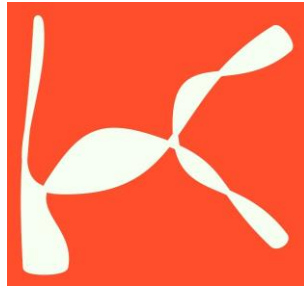
Katsu Sando with oyster mushrooms
Japanese "burger" w. baked mushrooms, mushroom puree, mayo w. horseraddish and mustard, parmesan. **169,-**
Allergens: Wheat, oat, milk, egg and mustard

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,-**
Allergene 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!

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,-

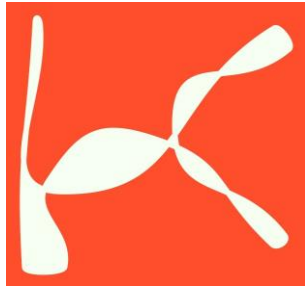
Long-fried pork ribs. 155,-

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

Natureleza 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,-**

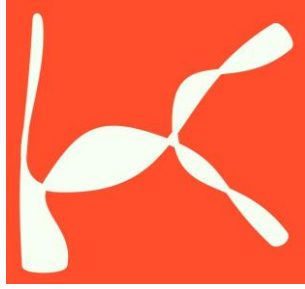
RED

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,-

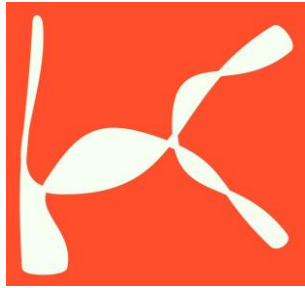
Nøgne Ø Blonde 0,4 129,-

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,-

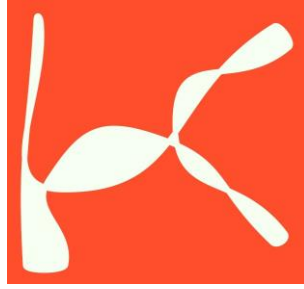
Macchiato 42,-

Tea 38,-

Extra espresso shot 8,-

Oat milk/soy milk 6,-

NON-ALCOHOLIC



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,-**