

## Signatures

- Nuet Negroni 169,-  
Nuet Aquavit, Campari, Antica Formula.
- Aquavit Lemonade 169,-  
Lysholm 52 Blanc, Peach Tree, Three Cents Sparkling Lemonade.
- Norwegian Appletini 169,-  
Løiten Epleslang, Locally sourced Applejuice, Monin Green Apple.
- Gentle Bite 169,-  
Harahorn Pink Gin, Galliano, Campari, Lemon, Simple sirup.
- Barrel-aged Negroni 239,-  
Nuet Negroni, Barrel aged in house.

## Classics

- House Sours 169,-  
Your Choice of spirit made to a classic sour.
- Espresso Martini 169,-  
Caffe Borghetti, Koskenkorva Vodka, Coffee, Demarara.
- Aperol Spritz 169,-  
Aperol, Prosecco, Soda (SU)

## Frozen Drinks

- Strawberry Daquiri 189,-  
Negrita Spiced rum, De Kuyper Wild Strawberry, Lime, Monin Strawberry Purée and Sirup.
- Pina Colada 189,-  
Negrita Spiced Rum, De Kuyper Coconut, Pineapplejuice, Lime.
- Miami Vice 189,-  
50/50 Split between Strawberry Daquiri and Piña Colada.

## Sangria

- Cava, Three Cents Pink Grape Soda, Monin Elderflower, Lemon Glass 159,- / Pitcher 699,-  
(su)

- Paloma 169,-  
Jose Cuervo Blanco, Three Cents Pink Grape Soda, Grapefruit juice, Salted rim.
- Bloody Mary 189,-  
Koskenkorva Vodka, Tomato Juice, Homemade hotsauce. (F)





## Barfood & snacks

Served all day

<b>Chips &amp; Nuts</b>	49,-
Ask your waiter for our selection. (P, W)	
<b>Green Olives</b>	75,-
Green marinated olives.	
<b>Bread &amp; Aioli</b>	59,-
Toasted sourdough bread, homemade aioli. (W, E, MU)	
<b>Homemade Onionrings</b>	85,-
Served with aioli. (W, E, SO, MU, SU)	
<b>Garlic Bread</b>	69,-
2 slices of toasted sourdough bread with homemade garlic butter. (W, M)	
<b>Chicken wings</b>	109,-
Tender wings tossed in homemade hot sauce served with blue cheese dip. (M, SU)	
<b>Padrons</b>	89,-
Fried padron peppers tossed with Aquavit salt.	
<b>Fresh shrimps</b>	259,-
200 gr. Norwegian fresh shrimps served with sourdough bread, aioli and lemon. (SF, W, E, MU)	
<b>Skagen toast</b>	179,-
Homemade Skagen on sourdough bread with fresh dill and lemon. (SF, W, MU, E, M)	
<b>Side salat</b>	69,-
Baby leaf salad with house raspberry vinegrette (SU, MU)	

## Burgers & hot dog

Served all day

<b>Polenta cheese burger</b>	195,-
Homemade creamy, cheesy, meat free patties with pickled jalapeños, house burger dressing, caramelized onions, lettuce and tomato. Served in a brioche bun. (W, M, E, MU)	
<b>Cheese burger</b>	225,-
Burger patty from Strøm-Larsen, red cheddar cheese, house burger dressing, caramelized onions, lettuce, tomato. Served in a brioche bun. (W, M, E, MU)	
<b>Norwegian Hot Dog</b>	149,-
Sausage from Strøm-Larsen, pretzel bun, sour cream and mustard sauce, homemade potato salad. (W, MU, M)	

## Fries & dip

Add:

<b>Fries</b>	45,-
<b>Parmesan Fries (M)</b>	75,-
<b>Fat Boy Fries</b>	129,-
Indulgent fries with garlic butter, pickled jalapeños, crispy bacon and parmesan. Served with aioli. (M, E, SU, MU)	
<b>Aioli</b>	29,-
<b>Garlic butter</b>	29,-
<b>Blue cheese dip</b>	29,-
<b>Burger dressing</b>	29,-
<b>Red wine jus</b>	45,-
<b>Pil pil sauce</b>	39,-
<b>Tahini dressing</b>	39,-
<b>Mustard emulsion</b>	39,-
<b>Horseradish dip</b>	49,-
<b>Hummus</b>	39,-



## Lunch & dinner

Served all day

**Gravlax Tartare** 175,- / 225,-  
Gravlax with homemade mustard emulsion, cured egg yolk, crispy lompe chips, lemon.  
(F, MU, E, W)

**Grilled mackerel** 249,-  
Fresh mackerel with a homemade potato salad, our own crunchy pickles, fresh dill and lemon.  
(F, MU, SU, E)

**House Chicken Salad** 249,-  
Soy and honey glazed chicken breast, fresh Romano leaves coated in tahini dressing, house pickles, cherry tomatoes, lompe chips.  
(SO, SE, SU, W)

**Aubergine Puff Tart** 219,-  
Puff pastry tart filled with a baked eggplant ragu, served with pink hummus and pine nuts.  
(W, M, SU, SE, N)

**Cauliflower Steak** 225,-  
Smoky Pil-Pil sauce coated cauliflower served with celeriac and spinach purée, pickled cauliflower and crispy chickpeas. (M, SU)

**Veal Entrecôte** 389,-  
Norwegian farmed entrecôte served medium, creamy celeriac purée, roasted seasonal carrots and a rich red wine jus. (M, SU)

**Moules Frites** 249,-  
500 gr. of Jarmann's classic Norwegian mussels served in a creamy wine sauce, lemon and a side of fries and aioli.  
(SF, M, SU)

**Fish & Chips** 265,-  
Norwegian cod fried with homemade tempura served with house fries, horseradish dip and side salad. (SF, M, W, SU)

## Dessert

**Queen Sonja** 110,-  
Norwegian gin and blueberry mousse, lemon curd, boozy blueberries, caramelised white chocolate. (M, E)

**Strawberry Sundae** 115,-  
Vanilla ice cream, Norwegian strawberries, homemade strawberry compote, Crème Chantilly. (M, E)