

• A P E R I T I F S •

HVITVIN/ROSE

HUSETS - spør oss	145
CHARDONNAY les deux cotes	160
RIESLING johannishof charta	165
CHABLIS domaine de vauroux	170
ROSE la croisade cinsault	155

CHAMPAGNE

AYALA Brut



210 glass
1330 flaske

PROSECCO

Teresa Rizzi



135 glass
675 flaske

CREMANT

Salasar Limoux



165 glass
850 flaske

GIN HENDRICKS

GIN, AGURK, PEPPER, TONIC



165

APEROL SPRITZ

APEROL, SODA, APPELSIN, PROSECCO



165

FRENCH GIMLET

GIN, LIME, SUKKER, HYLLEBLØMST



165

RØDVIN

HUSETS - spør oss	145
CABERNET/MERLOT chateau des antonins	170
PINOT NOIR campet ste marie	165
VALPOLLICELLA coffele	165
BARBERA d'asti scarpa casascarpa	165

en eplevinbasert kullsyre- og alkoholholdig hard-seltzer med hint av forskjellige smaker

Seltzer

nordic berries / peach / cheery

112

Somersby pæresider
0,33 L / 125 0,5 L / 165

ØL

NORDLANDSPILS

0,33 L / 103 0,5 L / 138 0,75 L / 182

CARLSBERG

0,33 L / 113 0,5 L / 145 0,75 L / 186

RINGNES LITE

0,33 L / 113 0,5 L / 145 0,75 L / 186

KRONENBOURG BLANC

0,33 L / 135 0,5 L / 169

JUICY IPA

0,33 L / 135 0,5 L / 169

BROOKLYN LAGER

0,33 L / 135 0,5 L / 169

FENTIMANS

ALKOHOLFRITT

GINGER BEER

LEMONADE

115

• F O R R E T T •

HVALSKINKE 225

Røkt hvalskinke med pepperrot, agurk, rødløk, rømme, sitron og dill 7

RØKT

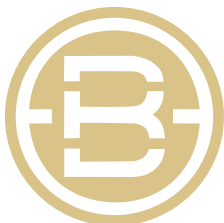
LAKSETARTAR 240

Krydret med fennikel og servert med rødløk, agurk, dillmajones, pepperrot, sprø rugchips 1,3,4,10

JORDSKOKKSUPPE

MED SMAK AV TRØFFEL 275

stekte kamskjell, brunet smør med trøffel & soya, eple og jordkokkchips 2,6,7



MATJESILD

potet, rødløk, sild, rømme, egg, dill, sitron, brød 1,3,4,7

315

• E N K L E R E R E T T E R •

PLUKKMAT 365

Focaccia, aioli, tørrfisk krokett, comte ost, fetaostkrem med n'duja, tomat og fennikel salami 1,3,4,7,9

OST &

KARAMELISERT FIKEN 215

Mindre rett.
Tre typer ost, fiken og sprøtt brød 1,7,8

KYLLING SALAT 265

Krutonger, bacon, parmesan, løk og parmesandressing 1,3,7,10

• H O V E D R E T T E R •

FISK & SKALLDYR

GRILLET TØRRFISK

Bakt poteter, grønnsaker, sennep, smørsaus og bacon 4,7,10

STEKT TORSKERYGG

Jordkokkkrem, bakte gulrøtter, syltet løk, potet og chorizosmør med mandler og aprikos 4,7,8

FISH & CHIPS

Fisk, pommes frites, remulade og sitron 1,3,4

NORD-NORSK FISKESUPPE

Fisk, reker, purreløkolje, fennikel og gulrot 1,2,4,7,9

DAMPEDE BLÅSKJELL

Kokosmelk, ingefær, chili, hvitløk. Pommes frites og aioli 2,3,10,11

BACALAO

Tomatisert fiskgryte med klippfisk, oliven, potet, persille og olivenolje. Serveres med flatbrød og sitron 1,4

KJØTT

BIFF INDREFILET

180 gram Indrefilet av storfe med bakt tomat, brokkolini, grillet løk, pommes frites og bearnaise saus 3,7,10,12

BURGER BRYGGERIKAIA

160 g Kvernet høyrygg, bacon, cheddar, picklesmix, pepperotmajones og pommes frites 1,3,7,9,10

BRAISERT LAMMESKANK

Potetpure, bakt gresskar, rosenkål, lammesjy med estragon og sennepsfrø 7,10

LANGTIDSKOKTE

SVINEKJAKER

Bakte gulrøtter, tyttebær, sopp, sjysaus, potetmos med pepperrot 7

KLASSISK SNITZEL

svine snitzel, erter, pepperrot, kapers, ovnsbakt potet og bruna smør, sitron 1,3,7

VEGETAR

SOPP RISOTTO

sesongens sopp, trøffel olje, parmesan, persille 7,10

GARNITYR

POMMES FRITES.....85

SIDESALAD.....65

EXTRA DRESSING/SAUS.....30

FOCCACIA M AIOLI.....69

OLIVEN.....75

• D E S S E R T •

FLØTERAND MED
SJOKOLADE OG KAFFE

skogsbær sorbet og crumble 1,3,7

SJOKOLADE TRØFFEL

to små typer trøfler fra craig alibone patisserie

PISTASJ CREME BRULEE

3,7,8

• APERITIFS •

WHITEWINE/ROSE

HOUSE - ask us	145
CHARDONNAY les deaux cotes	160
RIESLING johannishof charta	165
CHABLIS domaine de vauroux	170
ROSE la croisade cinsault	155

CHAMPAGNE

AYALA Brut



210 glass
1330 flaske

PROSECCO

Teresa Rizzi



135 glass
675 flaske

CREMANT

Salasar Limoux



165 glass
850 flaske

GIN HENDRICKS

GIN, CUCUMBER, PEPPER, TONIC



165

APEROL SPRITZ

APEROL, SODA, ORANGE, PROSECCO



165

FRENCH GIMLET

GIN, LIME, SUGAR, ELDERFLOWER



165

REDWINE

HOUSE - ask us	145
CABERNET/MERLOT chateau des antonins	170
PINOT NOIR campet ste marie	165
VALPOLLICELLA coffele	165
BARBERA d'asti scarpa casascarpa	165

an apple cider-based carbonated and alcoholic
hard seltzer with hints of different flavours

Seltzer

nordic berries / peach / cheery

112

Somersby pæresider
0,33 L / 125 0,5 L / 165

BEER

NORDLANDSPILS

0,33 L / 103 0,5 L / 138 0,75 L / 182

CARLSBERG

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RINGNES LITE

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KRONENBOURG BLANC

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JUICY IPA

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BROOKLYN LAGER

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FENTIMANS

NON ALCOHOLIC

GINGER BEER

LEMONADE

115

• STARTERS •

WHALE HAM 225

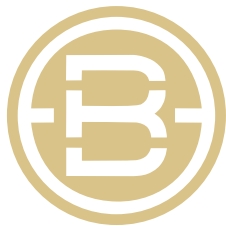
Cured whale ham with horseradish, cucumber,
red onion, sourcream, lemon and dill 7

SMOKED SALMON
TARTARE 240

Seasoned with fennel, dillmayonnaise,
horseraddish, crispy rye chips, red onion,
cucumber and dill 1,3,4,10

JERUSALEM
ARTICHOKE SOUP 275

Served with seared scallops, browned butter
with truffle & soy, apple and jerusalem arti-
choke chips 2,6,7



HERRING PLATE

With potatoes, red onion, herring,
sour cream, egg, dill, lemon and bread 1,3,4,7

315

• SMALL MAINS •

SNACK BOARD 365

Focaccia, aioli, stockfish croquette, comte
cheese, fetacheese cream with n'duja, tomato,
olives and fennel salami 1,3,4,7,9

CHEESE &
CARAMELISED FIG 215

Three types of cheese, fig and crisp bread 1,7,8

CHICKEN SALAD 265

crutons, bacon, parmesan, onion and
parmesandressing 1,3,7,10

• MAINCOURSE •

FISH & SEAFOOD

GRILLED STOCKFISH 465

grilled stockfish with baked potates, vegetables,
buttersauce, bacon and mustard 4,7,10

PAN-FRIED COD 465

Jerusalem artichoke purée, baked carrots, pickled
onions, potatoes, and chorizo butter
with almonds and apricot 4,7,8

FISH & CHIPS 320

Fish and Chips with french fries and remoulade 1,3,4

NORTH-NORWEGIAN FISHSOUP 315

North-Norwegian fishsoup with vegetables,
fish and shrimps 1,2,4,7,9

STEAMED MUSSELS 325

Steamed mussels with coconutmilk, ginger,
chili, garlic, french fries and aioli 2,3,10,11

BACALAO 305

Tomato-based fish stew with olives, potatoes,
parsley and oliveoil. Served with flatbread and lemon 1,4

MEAT

FILET OF BEEF 465

180 gram filet of beef with broccolini, grilled onion,
baked tomato, french fries and bearnaise sauce 3,7,10,12

BURGER BRYGGERIKAIA 295

Burger with bacon, cheddar, pickles, horseradish
mayonnaise and french fries 1,3,7,9,10

BRAISED LAMB SHANK 455

Potato purée, baked pumpkin, brussels sprouts,
lamb jus with tarragon and mustard seeds 7,10

SLOW-COOKED PORK CHEEKS 405

Baked carrots, lingonberries, mushrooms, pan sauce,
mashed potatoes with horseraddish 7

CLASSIC SNITZEL 340

pork snitzel with peas, horseraddish, capers, ovenbaked
potatoes, browned butter and lemon 1,3,7

VEGETARIAN

MUSHROOM RISOTTO 325

Seasonal mushrooms, truffle oil, parmesan and parsley 7,10

SIDES

POMMES FRITES.....85

SIDESALAD.....65

EXTRA DRESSING/SAUS.....30

FOCCACIA M AIOLI.....69

OLIVES.....75

• SWEETS •

PANNACOTTA WITH
CHOCOLATE AND COFFEE 185

served with wild berries sorbet and crumble 1,3,7

SJOKOLADE TRØFFEL 92

two small types of chocolate truffle from
craig alibone patisserie (allergies, ask your waiter)

PISTACHIO CREME BRULEE 195

3,7,8