

• A P E R I T I F S •

HVITVIN/ROSE

HUSETS - spør oss	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, AGURK, PEPPER, TONIC



168

APEROL SPRITZ

APEROL, SODA, APPELSIN, PROSECCO



168

FRENCH GIMLET

GIN, LIME, SUKKER, HYLLEBLØMST



168

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 / 104 0,5 L / 140 0,75 L / 183

CARLSBERG

0,33 L / 114 0,5 L / 146 0,75 L / 187

RINGNES LITE

0,33 L / 114 0,5 L / 146 0,75 L / 187

KRONENBOURG BLANC

0,33 L / 137 0,5 L / 171

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

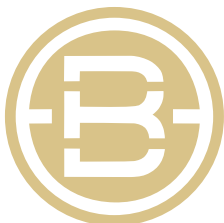
RØKT

LAKSETARTAR 220

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

SKALDYRSUPPE 245

Silkesmyk suppe på kraft av hummer, sjøkreps og reker. Toppet med reker, fennikel, dill, grønne epler og apelsinzest 2,4,7,10



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 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

LUTEFISK inkluderer 1 påfyll 765
Serveres med klassiske tilbehør som potet, bacon, ertestuing, grov sennep, tyttebær, brunost og syrup. 1,4,7,10

GRILLET TØRRFISK 470

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

JULE TORSK 465

Ertepure, rosettkål, potet og smørsaus med n'duja 4,7

FISH & CHIPS 320

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

NORD-NORSK FISKESUPPE 315

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

DAMPEDE BLÅSKJELL 325

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

KJØTT

BIFF INDREFILET 465

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

PINNEKJØTT 515

Potet, sjysaus og kålrabistappe 7,9,12

BURGER BRYGGERIKAIA 295

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

KLASSISK SNITZEL 340

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

VEGETAR

SOPP RISOTTO 325

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 •

RISKREM 170

Bærsaus og brente mandler 7,8

KARAMELLPUDDING 190

Pisket krem og apelsincest 3,7,8

SJOKOLADE NEMESIS 195

Kirsebærsorbet og crumble 3,7,8

SJOKOLADE TRØFFEL 92

to små typer trøfler fra craig alibone patisserie

• A P E R I T I F S •

WHITEWINE/ROSE

HOUSE - ask us	145
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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

BEER

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JUICY IPA

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

BROOKLYN LAGER

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FENTIMANS

NON ALCOHOLIC

GINGER BEER

LEMONADE

115

• S T A R T E R S •

WHALE HAM 225

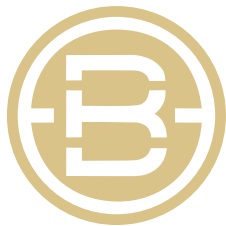
Cured whale ham with horseradish, cucumber, red onion, sourcream, lemon and dill 7

SMOKED SALMON
TARTARE 220

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

SHELLFISH SOUP 245

A velvety broth made from lobster, langoustine and shrimp. topped with shrimps, fennel, dill, green apple and orange zest 2,4,7,10



HERRING PLATE

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

315

• S M A L L M A I N S •

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 7,8

CHICKEN SALAD 265

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

• M A I N C O U R S E •

FISH & SEAFOOD

LUTEFISK 1 refill included 765

A traditional Norwegian specialty of dried cod prepared with lye and then cooked until tender. Served with classic accompaniments like potatoes, bacon, mashed peas, mustard, lingonberries, brown cheese and syrup. 1,4,7,10

GRILLED STOCKFISH 470

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

PANFRIED COD 465

Greenpea puree, flower sprouts, potato and buttersauce with n'duja 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

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

LAMB RIBS 515

A classic Norwegian christmas dish. Salted and dried lambribs with potato, jus and rutabaga puree 7,9,12

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

• S W E E T S •

RICE CREAM 170

Traditional Norwegian christmas dessert made with rice porridge and whipped cream. served with berry sauce and almond krokan 1,3,7

CARAMEL PUDDING 190

Traditional Norwegian dessert with silky smooth caramel sauce served with whipped cream and orange zest 3,7,8

CHOCOLATE NEMESIS 195

Cherry sorbet and crumble 3,7,8

SJOKOLADE TRØFFEL 92

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