

• 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



145 glass
675 flaske

CREMANT

Salasar Limoux



165 glass
850 flaske

GIN HENDRICKS

Gin, agurk, pepper, tonic



170

APEROL SPRITZ

Aperol, soda, appelsin, prosecco



170

FRENCH GIMLET

Gin, lime, sukker, hyllebloomst



170

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

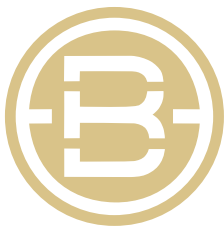
RØKT

LAKSETARTAR 220

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

KAMSKJELL 250

Stekt kamskjell med jordkokkskrem, soya med brunet smør og trøffelchips 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, tomater og fennikel salami 1,3,4,7,9

OST & MARMELADE 215

Mindre rett.
Tre typer ost, marmelade 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

GRILLET TØRRFISK

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

BAKT KVEITE

Jordkokkskrem, broccolini, skaldyrsaus, tomatsalsa med paprika og løk, rostade pinjekjerner 2,4,7,8,12

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

KJØTT

BIFF INDREFILET

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

LAMMESKANK

Potetpure, syltet rødløk, rosettkål og rødvin saus med estragon og sennepsfrø 7,10

BURGER BRYGGERIKAIA

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

KLASSISK SNITZEL

svine snitzel, erter, pepperrot, kapers, ovnsbakt potet og brunet 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 •

CREME BRULEE

Med ristede pistasj nøtter 7,3,8

SJOKOLADE & KAFFE
PANNACOTTA

Med bærsorbet 3,7,8

SJOKOLADE TRØFFEL

to små typer trøfler fra craig alibone patisserie

• 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



145 glass
675 flaske

CREMANT

Salasar Limoux



165 glass
850 flaske

GIN HENDRICKS

GIN, CUCUMBER, PEPPER, TONIC



170

APEROL SPRITZ

APEROL, SODA, ORANGE, PROSECCO



170

FRENCH GIMLET

GIN, LIME, SUGAR, ELDERFLOWER



170

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

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JUICY IPA

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

BROOKLYN LAGER

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

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 220

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

SCALLOPS 250

Jerusalem artichoke pure, soya, brown
butter and trufflechips 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 & JAM 215

Three types of cheese, jam and crisp bread 7,8

CHICKEN SALAD 265

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

• MAINCOURSE •

FISH & SEAFOOD

GRILLED STOCKFISH 490

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

PANFRIED HALIBUT 465

Jerusalem artichoke cream, broccolini, shellfish
sauce, tomato salsa with red bell pepper and onion,
roasted pinenuts 4,2,7,8,12

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 475

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

Potatopure, redwine sauce with mustardseeds
and terragon, pickled onion, flower sprouts 7,10

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 •

CREME BRULEE 190

With roasted pistachio nuts 3,7,8

CHOCOLATE & COFFEE
PANNACOTTA 190

Berry sorbet 3,7,8

SJOKOLADE TRØFFEL 92

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