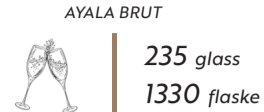


• APERITIFS •

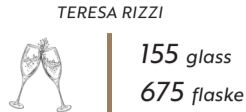
HVITVIN/ROSE

HUSETS - castro regio	155
CHARDONNAY campet ste marie	175
RIESLING johannishof charta	175
CHABLIS domaine de vauroux	195
ROSE la croisade cinsault	165

CHAMPAGNE



PROSECCO



CREMANT



GIN HENDRICKS



APEROL SPRITZ



HUGO SPRITZ



RØDVIN

HUSETS - castro regio	155
CABERNET/MERLOT chateau des antonins	180
PINOT NOIR campet ste marie	175
VALPOLLICELLA coffele	175
BARBERA d'asti pinto	175

SOMERSBY PÆRESIDER

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

CRABBIES

0,33 L / 125

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

120

• FORRETT •

HVALSKINKE 235

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

LAKS & KAMSKJELL

SASHIMI 245

Trøffelponzu, agurk, granateple og fennikel 1,2,4,10

LØYROM 250

15 g løyrom, rømme, sitronzest, syltet rødløk, dill, sprøtt brød 2,1,7



SJØMATPLATA

Kamskjell og laks sashimi med trøffelponzu, ferske reker, dampede blåskjell, krabbeklør, krabbeskjell, skagenrøre, aioli, majones, sitron, dill og focaccia 1,2,3,6,10,12

845

pris per person
minimum 2 personer

• ENKLERE RETTER •

PLUKKMAT 365

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

KYLLING SALAT 265

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

BURRATA & MORTADELLA 285

tomater, pesto, mortadella og focaccia 1,7,8

• HOVEDRETTER •

FISK & SKALLDYR

BAKT KVEITE 475

Potetkrem, asparges, skaldyrsaus, fennikel med granateple 2,4,7,12

FISH & CHIPS 320

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

NORD-NORSK FISKESUPPE 325

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

DAMPEDE BLÅSKJELL 365

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

MATJESILD 315

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

PEPPER CRAB 400G 495

Krabbe servert i aromatisk sort pepper saus, focaccia og aioli. (rensers selv ved bordet) 1,4,7

FERSKE REKER 435

500 gram reker med majones, sitron, dill og focaccia 1,2,3,10

FRA GRILLEN

GRILLET TØRRFISK 515

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

BIFF INDREFILET 515

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

BURGER BRYGGERIKAIA 305

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

VEGETAR

RISOTTO 325

sopp fond, asparges, urter, trøffel olje, parmesan 7,10

GARNITYR

POMMES FRITES.....95

SIDESALAD.....95

EXTRA DRESSING/SAUS.....35

FOCCACIA M AIOLI.....95

OLIVEN.....90

• DESSERT •

OST & MARMELADE 215

selbu blå, manchego, camembert, marmelade og sprøtt brød 7,8

RABARBRA & VANILJE 190

rabarbra kompott, mascarpone krem med vanilje, jordbær og sprø butterdeig 7,1,3

SJOKOLADEMOUSSE 195

blåbær og ristede pistajenøtter 3,7,8

CREME BRULEE 190

3,7

VANILJEIS & JORDBÆR 175


3,7

• APERITIFS •

WHITEWINE/ROSE

HOUSE - castro regio	155
CHARDONNAY campet ste marie	175
RIESLING johannishof charta	175
CHABLIS domaine de vauroux	195
ROSE la croisade cinsault	165

CHAMPAGNE

AYALA Brut
 235 glass
 1330 flaske

PROSECCO

Teresa Rizzi
 155 glass
 675 flaske

CREMANT

Salasar Limoux
 185 glass
 850 flaske

GIN HENDRICKS

GIN, CUCUMBER, PEPPER, TONIC
 175

APEROL SPRITZ

APEROL, SODA, ORANGE, PROSECCO
 175

HUGO SPRITZ

PROSECCO, SODA, MYNTE, HYLLEBLØMST
 175

REDWINE

HOUSE - castro regio	155
CABERNET/MERLOT chateau des antonins	180
PINOT NOIR campet ste marie	175
VALPOLLICELLA coffele	175
BARBERA d'asti pinto	175

BEER

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

NON ALCOHOLIC

GINGER BEER

LEMONADE

120

SOMERSBY
PÆRESIDER

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

CRABBIES

0,33 L / 125

• STARTERS •

WHALE HAM 235

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

SALMON & SCALLOPS

SASHIMI 245

truffle ponzu, cucumber, pomogranate and fennel 1,2,4

LØYROM 250

15 g løyrom, sourcream, lemon zest, pickled redonion, dill, crisp bread 2,1,7



SEAFOOD PLATTER

Scallops and salmon sashimi with truffle ponzu, fresh shrimps, steamed mussels, crab claws, crab shells, skagen salad, aioli, mayonnaise, lemon, dill and focaccia 1,2,3,6,10,12

845

price per person
minimum 2 persons

• 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

CHICKEN SALAD 265

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

BURRATA & MORTADELLA 285

Tomatoes, pesto, mortadella and focaccia 1,7,8

• MAIN COURSE •

FISH & SEAFOOD

BAKED HALIBUT

475

Potatocream, asparagus, shellfish sauce, fennel with pomogranate 4,2,7,12

FISH & CHIPS

320

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

NORTH-NORWEGIAN FISHSOUP

325

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

STEAMED MUSSELS

365

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

HERRING PLATE

315

Potato, red onion, herring, sourcream, egg, dill, lemon, bread 1,3,4,7

PEPPER CRAB 400G

495

Crab served in an aromatic black pepper sauce with focaccia and aioli (prepared for self-cracking and cleaning at the table) 1,4,7

FRESH SHRIMPS

435

500 gram shrimps with mayonnaise, lemon, dill and focaccia 1,2,3,10

FROM THE GRILL

GRILLED STOCKFISH

515

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

FILET OF BEEF

515

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

BURGER BRYGGERIKAIA

305

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

VEGETARIAN

RISOTTO

325

mushroom stock, asparagus, herbs, truffle oil, parmesan 7,10

SIDES

POMMES FRITES.....95

SIDESALAD.....95

EXTRA DRESSING/SAUS.....35

FOCCACIA M AIOLI.....95

OLIVES.....90

• SWEETS •

RHUBARB & VANILLA

190

rhubarb compote, mascarpone cream with vanilla, strawberries, grated white chocolate and crispy puff pastry 3,7,8

CHOCOLATE MOUSSE

195

blueberries and roasted pistachio nuts 3,7,8

CREME BRULEE

190

3,7

CHEESE & JAM

215

Selbu blå, manchego, camembert, jam and crisp bread 7,8

VANILLA ICECREAM

175

With strawberries 3,7