

Sparkling and Champagne

S02

NV Cantine Regie Prosecco

Veneto - Italy

135,-/595,-

NV R de Ruinart Brut

Champagne - France

175,-/975,-

NV Ruinart Blanc de Blancs

Champagne - France

290,-/1595,-

2006 Dom Pérignon

Champagne - France

595,-/3255,-

(Available Thursday - Saturday)

White Wine

S02

2016 Umani Ronchi Verdicchio

Marche - Italy

135,-/595,-

2016 Georg Breuer Charme, Riesling

Rheingau - Germany

145,-/650,-

2015 Pierre Ponelle Chablis, Chardonnay

Burgundy - France

160,-/720,-

2015 Dominique Roger Sancerre

Domaine Carrou

Loire - France

160,-/720,-

2015 Maison Louis Jadot, Chardonnay

Burgundy - France

175,-/795,-

2015 Terre Nere Etna Bianco, Carricante

Sicily - Italy

195,-/975,-

Lupin - **LU** | Soya (Soy) - **SY** | Svoveldioxid (Solphur dioxide) - **So2** | Hasselnøtter (Hazelnuts) - **HN** | Mandel (Almonds) - **MA** | Valnøtter (Walnuts) - **VN** | Peanøtter (Peanuts) - **PN**Pekannøtter (Pecans) - **P** | Pistasjønøtter (Pistachios) - **PI** | Selleri (Celery) - **C** | Sennep (Mustard) - **SE** | Sesam (Sesame) - **SS** | Hvete (Wheat) - **HV** | Rug (Rye) - **RG** | Fisk (Fish) - **F****THE WINES****Rosé Wine**

S02

2015 Mirabeau, Syrah - Grenache

Provence - France

155,-/695,-

Red Wine

S02

2015 Umani Ronchi Tajano Rosso

Montepulciano, Sangiovese

Marche - Italy

135,-/595,-

2015 Maison Louis Jadot Bourgogne Rouge

Pinot Noir

Burgundy - France

175,-/795,-

2015 Truffle Hunter Leda Barbera d'Asti

Piedmont - Italy

155,-/695,-

2015 Antinori Chianti Classico, Sangiovese

Tuscany - Italy

175,-/790,-

2015 Rosi Schuster Sankt Laurent

Burgenland - Austria

180,-/795,-

2015 Terre Nere Etna Rosso, Nerello Mascalese

Sicily - Italy

195,-/975,-

THE BEERS

Peroni - 33cl

BG

95,-

Carlsberg - 30cl

BG

90,-

Pilsner Urquell - 33cl

BG

90,-

7 Fjell THE THIEF IPA - 33cl

BG

140,-

7 Fjell Kjuagutt Amber Ale - 33cl

BG

135,-

7 Fjell Småtøs American Blonde - 33cl

BG

135,-

7 Fjell Møllaren Citrus Wheat Beer - 33cl

BG, HG

135,-

THE BEVERAGES

Coca Cola / Coca Cola Zero

/ Fanta / Sprite

51,-

San Miguel

non-alcoholic

BG

60,-

Eplemost

Apple juice

60,-/115,-

Purezza

Sparkling Water

69,-

Bløtdyr (Molluscs) - **BL** | Skalldyr (Shellfish) - **S** | Egg - **E** | Melk (Milk) - **M** | Bygg - **BG** | Spelt - **SP**

FOOD THE BAR

THE STARTERS

Østers med klassisk tilbehør
Oysters with classic condiments
BL,SE

1 pc 40,-/3 pcs 115,-/6 pcs 220,-

Spekemat fra Felloni Spekehus
Cold cuts from "Felloni Spekehus"
SE

50g 115,-/100g 195,-

Skogssopp, sitron, salvie, rømme,
svensk prästost & trøffel
*Mushroom from the forest, lemon, sage, sour cream,
Swedish prästost & truffle*

L,HG
175,-

THE MAINS

Torsk fra Mandal, nduja, Sarawak pepper hollandaise,
mangold & ristet mandel,
serveres med aspargespotet, krondillsmør & pepperrot
*Cod from Mandal, Sarawak pepper hollandaise,
chard & toasted almond,*
served with ratte potato, crown dill butter & horseradish
F,L,E,M
285,-

Entrecôte fra Jæren, stekesjy, marg, plommeeddik,
persille & kaperssalat,
serveres med fries, parmesan & gressløk
*Rib eye from Jæren, jus, bone marrow, plum vinegar,
parsley & capers salad,*
served with fries, parmesan & chives
L,S02
355,-

Helstekt norsk blomkål, parmesan,
brunet smør & fersk løk
*Whole roasted cauliflower, parmesan,
browned butter & fresh onion*
HG,L
235,-

THIEF Burger "Classic" med fries
THIEF Burger "Classic" with fries
HG,SE,S02,E,L
235,-

THE SALAD

Saltbakt gulbete, marinerte linser, quinoa &
røkt yoghurt
*Salt baked yellow beet, marinated lentils,
quinoa & smoked yogurt*
L
175,-

THE SWEETS

Marinert blåbær, lavendel,
Tahiti vaniljeis & karamellisert mandel
*Marinated blueberry, lavender,
Tahiti vanilla ice cream & caramelized almond*
L,E,M
125,-

French toast
Salt karamell, pisket rømme & norske bringebær
*Salt caramel, whipped sour cream
& Norwegian raspberries*
L,E,HG,P
125,-