

THE WINES

Sparkling wine & Champagne

NV Cantine Regie Prosecco
Veneto - Italy
135,-/595,-

NV R de Ruinart Brut
Champagne - France
180,-/995,-

White Wine S02

2017 Bosio Arneis "Truffle Hunter"
Piedmont - Italy
135,-/595,-

2016 Georg Breuer Charme, Riesling
Rheingau - Germany
145,-/650,-

2015 Gotas del Mar Albariño,
Rias Baixas - Spain
155,-/695,-

2015 Dominique Roger Sancerre
Domaine Carrou
Loire - France
175,-/785,-

2015 Maison Louis Jadot, Chardonnay
Burgundy - France
190,-/835,-

2014 Les Bêtes Curieuses Muscadet
Cru Communaux Clisson,
Loire - France
195,-/955,-

NV Ruinart Blanc de Blancs
Champagne - France
290,-/1595,-

2006 Dom Pérignon
Champagne - France
595,-/3255,-

Red Wine S02

2015 Umani Ronchi Tajano Rosso
Montepulciano, Sangiovese
Marche - Italy
135,-/595,-

2015 Maison Louis Jadot Bourgogne Rouge
Pinot Noir
Burgundy - France
190,-/835,-

2015 Bosio Barbera d'Asti "Truffle Hunter"
Piedmont - Italy
155,-/695,-

2015 Antinori Chianti Classico, Sangiovese
Tuscany - Italy
195,-/895,-

2013 Quinta da Chocalha Tinto,
Tinta Roriz - Touriga Nacional - Syrah
Lisbon - Portugal
155,-/695,-

2015 Terre Nere Etna Rosso, Nerello Mascalese
Sicily - Italy
215,-/995,-

Rosé Wine S02

2016 Georg Breuer Rosé
155,-/695,-

THE BEVERAGES

Coca Cola / Coca Cola Zero
/ Fanta / Sprite
58,-

San Miguel
non-alcoholic
BG
68,-

Eplemost
Apple juice
60,-/115,-

Purezza Sparkling Water 750ml
69,-

Aqua Panna 750ml
119,-

San Pellegrino 750ml
119,-

THE BEERS

Peroni 33cl
BG
99,-

Carlsberg 30cl
BG
95,-

Pilsner Urquell 33cl
BG
99,-

Krone Organic Pilsner 33cl
BG
135,-

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,HV
135,-

Liefmann Fruitesse
BG
110,-

Founder's Porter
BG
140,-

Tank 7 Farmhouse Ale
BG
150,-

SMALL PLATES

Østers med klassisk tilbehør
Oysters with classic condiments
BL,SE
3 pcs 125,-/6 pcs 235,-

Spekemat fra Felloni Spekehus
Cold cuts from Felloni Spekehus
50g 115,-/100g 195,-

Chilli & paprika stekt akkar
Chili and pepper fried squid
F,E,M
105,-

Blåskjell, dill, syltet purreløk & squashkrem
Mussels, dill, pickled leeks & courgette cream
BL,M
175,-

Historiske tomater, burrata, syltet sjallottløk &
sommergrønt fra vår hage
*Heritage tomatoes, burrata, pickled shallot & leaves from
our garden*
M
145,-

Tunfisktartar, erter, sennep & vaktelegg
Tuna tartar, raw peas, mustard & quail egg
SE,F,E
175,-

Beter, plommeeddik, Morbier ost, kjørvel & perilleemulsjon
*Shredded beets, plum vinegar, Morbier cheese, chervil &
parsley emulsion*
M,E
155,-

LARGE PLATES

'Tagliatelle alle vongole' hjerteskjell, chilli & persille
'Tagliatelle alle vongole' baby clams, chili & parsley
HV,M,BL
285,-

'Grillet dagens fisk' confitert asparges & poteter i
hummersmør
*'Grilled fish of the day' confit asparagus & potatoes in
lobster butter*
F,M,S
325,-

Biff marinert i løk, malt, ramsløk, favabønner & sitron
*Steak marinated in onion, malt, wild garlic, broad beans &
lemon*
M,G,ML
345,-

Hel vårkylling i porter, karamellisert løk & hjertesalat
*Whole 'poussin' cured in porter, caramelised onion & braised
baby gem*
ML,M,GL
325,-

Artisjokk, trøffelemulsjon, bresert & rå mangold
Globe artichoke, truffle emulsion, braised & raw rainbow chard
E,M
235,-

THE SIDES

Gratinerte poteter
Pommes au gratin
M
55,-

Linguini persille & hvitløk
Linguine, parsley & garlic
HV M
55,-

French fries
French fries
55,-

Dampede grønnsaker
Steamed greens
M
55,-

SWEET PLATES

Posjert ananas, marengs, lime & kokosnøttsorbet
Poached pineapple, meringue, lime & coconut sorbet
E
125,-

Aprikos & pistasjerterte, hvit sjokoladeiskrem
Apricot & pistachio tart, white chocolate ice cream
HV,M,PN
125,-

Marinerte jordbær, italiensk sukkerbrød, smørkrem &
rose
*Marinated strawberries, genoise sponge buttercream &
rose*
HV,M,E
125,-