

THE WINES

Sparkling wine & Champagne

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

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

White Wine SO₂

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,-

2016 Maison Louis Jadot, Chardonnay
Burgundy – France
190,-/835,-

2017 Maison Louis Jadot, Chablis
Burgundy – France
155,-/675,-

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

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

Red Wine SO₂

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 Chocapalha Tinto,
Tinta Roriz - Touriga Nacional – Syrah
Lisbon - Portugal
155,-/695,-

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

Rosé Wine SO₂

2017 Georg Breuer, Rosé
Rheingau – Germany
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,-

Corona 33cl
105,-

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,-

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,BL
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 & persilleemulsjon
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,-

Dagens fisk, tomat fondue, basilikum pistou & poteter i hummersmør
Roasted fish of the day, tomato fondue, basil pistou & potatoes in lobster butter
F,M,S,HV
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 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

Sjokolade 'torte' & jordbær sorbet
Chocolate torte & strawberry sorbet
E,HV,M
125,-

Fersken & pistasjerterte, hvit sjokoladeiskrem
Peach & 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,-