

# 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,-

2017 Villa Wolf Riesling Dry  
Pfalz - Germany  
145,-/675,-

2015 Gotas de Mar Albariño  
Rias Baixas - Spain  
160,-/715,-

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

2016 Bogle Vineyards Chardonnay  
Clarksburg - California  
190,-/835,-

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

2014 Grans-Fassian Mineralschiefer  
Troocken, Riesling, MAGNUM  
Mosel - Germany  
170,-/1550,-

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

2015 Bogle Vineyards, Old Vine Zinfandel  
Clarksburg - California  
215,-/995,-

### Rosé Wine SO2

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,-

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,-

Lupin - LU | Soya (Soy) - SY | Svoveldioxid (Sulphur 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  
Bløtdyr (Molluscs) - BL | Skalldyr (Shellfish) - S | Egg - E | Melk (Milk) - M | Bygg (Barley) - BG | Spelt - SP | Gluten - GL

# THE BRUNCH SPECIALS

Østers med klassisk tilbehør  
*Oysters with classic condiments*

BL,SE

1 pce 45,-/3 pcs 125,-/6 pcs 235,-

Avokadotoast, sitron, ricotta,  
tomatfrø & rugbrød  
*Torched avocado toast, lemon, ricotta,  
tomato seeds & rye bread*

M,HN,RG

85,-

THIEF Smoothiebolle  
*THIEF Smoothie bowl*

M

85,-

50° Laks, eggerøre, pepperrot & vannkarse  
*50° Salmon, scrambled eggs, horseradish &  
watercress*

E,M,F

105,-

Egg's benedict, florentine eller neptune  
*Egg's benedict, florentine or neptune*

E,HV,M,(F)

105,-

Kongekrabbe, brioche, avokado, honning,  
timian & gulbete

*King crab, brioche, avocado, honey,  
thyme & golden beetroot*

HV,M,S

195,-

Tarte flambée, trøffel & parmesan  
*Tarte flambée, truffle & parmesan*

HV,M,E

175,-

Tarte flambée, tomat, piccante  
salami & mozzarella

*Tarte flambée, tomato, salami  
piccante & mozzarella*

HV,M,E

165,-

130g Rundstek, sort hvitløk &  
varm trøffel potetsalat

*130g Rump steak, black garlic &  
warm truffle potato salad*

M,E

155,-

Rødspette, hummersmør & grønt  
*Plaice, lobster butter & greens*

F,M

155,-

Lønnesirup glasert bacon, ristet gresskar,  
grønnkål, mandel & grillet comté

*Maple glazed bacon, roasted pumpkin, kale,  
almond & grilled comté*

M,MA

155,-

Banan & valnøttbrød, vaniljeiskrem,  
solbærkompott

*Banana & walnut bread, vanilla ice cream,  
black currant compote*

VN,E,M,HV

105,-

# THE SIDES

Linguini

*Linguini*

M,HV

65,-

Fries, parmesan & trøffel  
*Fries, parmesan & truffle*

M

85,-

Beter & ost  
*Beets & cheese*

M

75,-

Krydret & ristet blomkål  
*Spiced & roasted cauliflower*

M

75,-

Dampede grønnsaker  
*Steamed greens*

65,-

Sjokolade & appelsin raw cake  
*Chocolate and orange raw cake*

HN,MA

75,-

# THE BEVERAGES

Mimosa  
Ruinart NV & Orange  
S02

175,-

Bellini  
Cantine Regie Prosecco & White Peach  
S02

168,-

Bloody Mary  
Absolut Elyx & bloody mix

168,-

Bloody Maria  
Olmeca Tequila Reposado or Del  
Maguey Vida Mezcal & bloody mix

168,-

Bloody Scotsman  
The Glenlivet 12YO & bloody mix

168,-

Ruddy Mary  
Beefeater 24 & bloody mix

168,-

Bloody Shame  
No booze just bloody mix

75,-

# THE SWEETS