

THE WINES

Sparkling wine & Champagne

S02

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

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

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

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

White Wine

S02

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

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

2008 Planeta Chardonnay
Sicily - Italy
180,-/795,-/1695,- MGN

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,-

Red Wine

S02

2017 Bibi Graetz, Cassamatta Rosso IGT,
Sangiovese - 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 Bodega Catena Zapata, Malbec
Mendoza - Argentina
185,-/795,-

2013 Quinta da Chocapalha Tinto,
Tinta Roriz - Touriga Nacional - Syrah
Lisbon - Portugal
165,-/725,-

2015 Bogle Vineyards, Cabernet Sauvignon
Clarksburg - California
215,-/995,-

Rosé Wine

S02

2017 Georg Breuer, Rosé
Rheingau - Germany
155,-/695,-

THE BEVERAGES

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

San Miguel
non-alcoholic
BG
68,-

Apple juice
60,-/115,-

Purezza Sparkling Water 750ml
69,-

Aqua Panna/San Pellegrino 750ml
119,-

Sparkling Tea Blå
Organic
90,-/495,-

Alain Milliat Chardonnay grape juice
85,-/145,-

Alain Milliat Merlot grape juice
85,-/145,-

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 | Macademianøtter (Macademia nuts) - MC | Malt (Malt) - ML

SMALL PLATES

Oscietra kaviar fra Neuvic, Frankrike
Oscietra caviar de Neuvic, France

F
10 gram 495,-/30 gram 1295,-

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,-

Andelårconfit, fermenterte plommer & brioche
Duck leg confit, fermented plums & brioche

HV,M
175,-

Kamskjell, brunet smør, eple, blomkål & trøffel
Scallops, brown butter, apple, cauliflower & truffle

BL,M
195,-

Sopp byggotto, ristede, rå & syltede kantareller
Mushroom barley risotto, roasted, raw & pickled

chantarelles

M,BG
155,-

Rødbetmousse, hasselnøtter, parmesan, rå & syltede beter
Beetroot mousse, hazelnuts, parmesan, raw & pickled beets

M,HN
145,-

LARGE PLATES

Skrei, rødt skrei brandade, blåskjellkrem & purreløk confit
Cod, smoked cod brandade, mussel cream & confit leek

F,M,S
295,-

THIEF STEAK, potet bakt i oksefett, grønt, oksehale & pepperrot toast

THIEF STEAK, potato in roasted beef fat, greens, oxtail & horseradish toast

M,E
345,-

Svinekjake, 'nduja puylinser, fermentert sellerirot & sellerirotkrem
Pork cheek, 'nduja spiced puy lentils, fermented celeriac & celeriac cream

M
395,-

Breiflabb, mais, skorsonnerot, røkt smør & bisque
Monkfish, sweetcorn, salsify, smoked butter & bisque

F,M,S
345,-

Bakt sellerirot, grønnkål, syltet nepe & sellerirotkrem
Butter roasted celeriac, kale, pickled turnips & celeriac cream

M
235,-

Tørrmodnet ytrefilet "on the bone" for 2 personer
potet bakt i oksefett, grønt, oksehale & pepperrot toast
Dry aged sirloin on the bone for 2 people
potato in roasted beef fat, greens, oxtail & horseradish toast

M,E
690,-

Salat av bakt gresskar, gulrot, chili, kokosnøtt, hjertesalat & gresskarfrø

Roasted pumpkin salad, carrot, chili, coconut, baby gem & pumpkin seeds

205,-

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 & kirsebærtorte, sjokolade crumble & kirsebær sorbet
Chocolate & cherry torte, chocolate crumble & cherry sorbet

HV,M
125,-

Eple & karamellterte, vaniljesukkerbrød, saltet mandeliskrem

Apple & caramel tarte, vanilla sponge, salt almond ice cream

MA,HV,M
125,-

Appelsinmousse, smørkjeks, multer & salt vaniljeiskrem
Orange mousse, sablé bisquit, cloudberry & vanilla ice cream

E,M
125,-