

# LUNCH

11.30 - 16.00

## SNACKS

Olives. . . . .	40 KR
Bresaola. . . . .	65 KR
Coppa. . . . .	65 KR
Gnocco fritto. . . . .	85 KR
with Stracciatella	
Anderilette. . . . .	95 KR
with sennep, bittre salad and bred	

## STARTERS

Mushrooms a la creme . . . . .	115 KR
with truffles	
Stirred crab meat. . . . .	135 KR
with herbal salad, pepper mousse, grilled peppers, piment d'espelette and lemon verbena	
Carpaccio . . . . .	125 KR
from beef fillet with Salsa verde and parmesan	

## MAINCOURSES

Boeuf from beef. . . . .	260 KR
with salad, pommes Julienne, sauce béarnaise	
Pumpkin with sauce Blanquette. . . . .	185 KR
baked pumpkin, pumpkin puré, pickled pumpkin, fried kale sauce blanquette	
Chicken-mushroom ballotine. . . . .	285 KR
pistachios, lentil ragú, cabbage, sauce matelote	

## DESSERTS

Profiteroles. . . . .	95 KR
with pistachio ice cream, chocolate sauce	
Meringues and pears . . . . .	95 KR
with mascarpone creme and red wine poached pears	
Chocolate mousse . . . . .	110 KR
med sea salt, olive oil, black truffles	

## PIZZA

Pizza Margherita . . . . .	130 KR
Tomato, mozzarella and basil	
Vegetariana. . . . .	140 KR
Tomato, mozzarella, eggplant, grilled peppers and olives	
Pizza Bianca . . . . .	145 KR
Potato, mozzarella, garlic, rosemary, pecorino and pine nuts	
Pizza Diavola. . . . .	145 KR
Tomato, mozzarella, spicy salami, gorgonzola and grilled peppers	
Pizza Pollo. . . . .	155 KR
Tomato, mozzarella, chicken, parmesan, fresh salad and pesto	
Pizza Manzo. . . . .	155 KR
Tomato, mozzarella, spicy braised veal, grilled peppers, fresh salad and olive pesto	
Quattro Stagioni. . . . .	150 KR
Tomato, mozzarella, ham, artichoke, portobello mushrooms and olives	



90-100% økologi

# DINNER

17.00 - 21.00

## SNACKS

Olives. . . . .	40 KR
Bresaola. . . . .	65 KR
Coppa. . . . .	65 KR
Gnocco fritto. . . . .	85 KR
with Stracciatella	
Anderillette. . . . .	95 KR
with sennep, bitter salad and bred	

## STARTERS

Stirred crab meat. . . . .	135 KR
with herbal salad, pepper mousse, grilled peppers, piment d'espelette and lemon verbena	
Carpaccio . . . . .	125 KR
from beef fillet with Salsa verde and parmesan	

## MAINCOURSES

Ribeye maitre d'hôtel. . . . .	380 KR
350g ribeye with salad, pommes Julienne, sauce bearnaise	
Pumpkin with sauce Blanquette. . . . .	185 KR
baked pumpkin, pumpkin puré, pickled pumpkin, fried kale sauce blanquette	
Chicken-mushroom ballotine. . . . .	285 KR
pistachios, lentil ragú, cabbage, sauce matelote	

## DESSERTS

Profiteroles. . . . .	95 KR
with pistachio ice cream, chocolate sauce	
Meringues and pears . . . . .	95 KR
with mascarpone creme and red wine poached pears	
Chocolate mousse . . . . .	110 KR
med sea salt, olive oil, black truffles	

## PIZZA

Pizza Margherita . . . . .	130 KR
Tomato, mozzarella and basil Pizza	
Vegetariana. . . . .	140 KR
Tomato, mozzarella, eggplant, grilled peppers and olives	
Pizza Bianca . . . . .	145 KR
Potato, mozzarella, garlic, rosemary, pecorino and pine nuts	
Pizza Diavola. . . . .	145 KR
Tomato, mozzarella, spicy salami, gorgonzola and grilled peppers	
Pizza Pollo. . . . .	155 KR
Tomato, mozzarella, chicken, parmesan, fresh salad and pesto	
Pizza Manzo. . . . .	155 KR
Tomato, mozzarella, spicy braised veal, grilled peppers, fresh salad and olive pesto	
Quattro Stagioni. . . . .	150 KR
Tomato, mozzarella, ham, artichoke, portobello mushrooms and olives	

