

°CELSIUS FORRETTER

- STARTERS -

VARMRØKT ANDEBRYST · 119,-

A. BRUNELL, CÔTE DU RHÔNE / HÖPLER LEITHABERG BLAUFRÄNKISCH

Serveres med rødbetspure, syltede småløk, hvite rosiner, ruccola og ristede pinjekjerner.

Smoked duck breast with beetroot puree, pickled onions, white raisins, rocket and roasted pine nuts.

MELK // MILK

RAKØRRET · 129,-

ANNA DE CODORNÛ ORGANIC BRUT

Serveres med egg, kokte poteter, rødbeter, purreløk, rødløk rømme og lefse.

Trout treated in lye solution, served with egg, boiled potatoes, beets, leek, red onion, sour cream and "lefse" (soft potato bread).

FISK, HVETE, MELK // FISH, WHEAT, MILK

RØMMESILD · 119,-

CHARLES SMITH KUNG-FU RIESLING

Serveres med rødbeter, løk og grovt brød.

Sour cream herring served with beets, onion and rustic bread.

FISK, HVETE, MELK, NØTTER // FISH, WHEAT, MILK, NUTS

FISK

- FISH -

LUTEFISK SERVERES 2 GANGER · 425,-

ANNA DE CODORNÛ ORGANIC BRUT / VILLA BORGHETTI BARDOLINI CLASSICO

Lutefisk fra Brødrene Berg i Lofoten. Serveres med ertestuing, bacon og baconfett, lefse, flatbrød, brunost, kokte poteter, bodsennep og Colman's sennep. Hvitsaus, sennepsaus og sirup serveres etter ønske.

"Lutefisk" - cod treated in lye solution before boiled. Served with mashed peas, bacon and baconfat, "lefse" (a soft potato bread), flatbread, goat cheese, boiled potatoes, mustard and Colman's mustard. White sauce, mustard sauce and syrup served as desired.

FISK, MELK, HVETE, RUG / FISH, MILK, WHEAT, RYE

TORSK · 275,-

PHILIPP KHUN RIESLING TROCKEN / HÖPLER LEITHABERG BLAUFRÄNKISCH

Serveres med dillstuede poteter, grønnsaker og sju.

Cod served with dill stewed potatoes, vegetables and sauce.

FISK, HVETE, SMØR / FISH, WHEAT, BUTTER

SMØRSTEKTE SKATEVINGER · 225,-

GIANNI TESSARI MONTE TENDA SOAVE

Serveres med bacon, erter, vårløk, kapers og nøttesmør.

Butterfried skate wings with bacon, peas, spring onion, capers and buttersauce.

FISK, SMØR, HVETE / FISH, BUTTER, WHEAT

KREMET FISKESUPPE · 189,-

PHILIPP KHUN RIESLING TROCKEN / DOMAINE DES MALANDES CHABLIS

Serveres med dagens fangst av fisk, reker, blåskjell og grønnsaker Julienne.

Creamy fish soup with today's catch of fish, shrimps, mussels and vegetables Julienne.

MELK, SULFITER, SKALLDYR, BLØTDYR, FISK, SELLERI /
/ MILK, SULFITES, SHELLFISH, MULLUSCS, FISH, CELERY

VEGETAR

- VEGETARIAN -

VEGETARGRYTE · 175,-

GIANNI TESSARI MONTE TENDA SOAVE

En smakfull tomatbassert gryte med bønner, linser, kålrot, sellerirot og gulrot.

Vegetarian casserole made on tomato, beans, lentils, rutabaga, parsley root and carrot.

KJØTT

- MEAT -

PINNEKJØTT FRA GOL · 455,-

ANNA DE CODORNÛ ORGANIC BRUT / ROBERT MONDAVI PINOT NOIR

Serveres med vossakorv, kårabistappe, kokte poteter og sju.

Dried, smoked and salted rack of lamb from Gol in Norway. Served with "vossakorv" (a Norwegian smoked sausage), mash of yellow turnip, boiled potatoes and sauce.

MELK // MILK

RIBBETALLERKEN · 375,-

ROBERT MONDAVI PINOT NOIR / PHILIPP KHUN RIESLING TROCKEN

Sprøstekt ribbe, medisterkake, julepølse, rødkål, surkål, kokte poteter, epler og svisker. Serveres med julesaus kokt på tradisjonelt vis.

A classic mix of Norwegian Christmas food, ribs of pork, pork patties, Christmas sausage, two different types of sauerkraut, boiled potatoes, apples and prunes. Served with a traditional Christmas sauce.

MELK // MILK

KALV ENTRECÔTE · 325,-

HÖPLER LEITHABERG BLAUFRÄNKISCH / FAUSTINO 1 GRAND RESERVA

300 gr. serveres med selleripure, potetstappe tilsmakt med timian, bakt pastinakk og gulrot.

300 gr. calf entrecôte served with celery puree, thyme flavoured mashed potatoes, baked parsnip and carrot.

FLØTE, SMØR / CREAM, BUTTER

CELSIUSBIFFEN · 298,-

A. BRUNELL CÔTE DU RHÔNE / FAUSTINO 1 GRAND RESERVA

200 gr. indrefilet av okse serveres med løk, sopp, cherrytomat, asparges, bakte småpoteter og rødvinsaus.

Celsius beef steak: 200 gr. beef tenderloin served with onion, mushroom, cherry tomato, asparagus, baked potatoes and red wine sauce.

SENNEP, LUPIN // MUSTARD, LUPINE

LAMMECARRÉ · 279,-

HÖPLER LEITHABERG BLAUFRÄNKISCH

Serveres med potet- og persillerotmos, smørstekt sopp og rødvinsaus med blåbær.

Rack of lamb served with mashed potatoes and parsley root, butter fried mushrooms and red wine sauce with blueberries.

MELK, SULFIT / MILK, SULPHITE

DESSERTER

- DESSERTS -

KARAMELLPUDDING · 98,-

RECIOOTTO NOBLE LATE HARVEST

Serveres med cognac krem.

Caramel pudding with cognac cream.

HVETE, KREMFLØTE // WHEAT, CREAM

MULTEKREM · 115,-

BROWN BROTHERS ORANGE MUSCAT & FLORA

Serveres i krumkake.

Cloudberry cream served in a cone-shaped traditional Norwegian wafer.

FLØTE, HVETE / CREAM, WHEAT

RISKREM · 98,-

NEDERBURG NOBLE LATE HARVEST

Serveres med rødsaus.

Cold rice pudding served with fruity red sauce.

FLØTE // CREAM

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Hansa Fatøl 0,45.....	97,-
BYGG	
Hansa Juleøl 0,33.....	119,-
BYGG	
Sol 0,33.....	84,-
BYGG	
Heineken 0,33.....	84,-
BYGG	
Budweiser Budvar Tsjekkia 0,33.....	84,-
BYGG	
Newcastle Brown Ale 0,33.....	84,-
BYGG	
Nøgne Ø Sasion 0,5.....	145,-
BYGG, HVETE	
Nøgne Ø Pale Ale 0,5.....	145,-
BYGG, HVETE	
Nøgne Ø India Pale Ale 0,5.....	145,-
BYGG, HVETE	
Weihenstephaner Hefe 0,5.....	145,-
BYGG, HVETE	
Ginger Joe Original 0,33.....	86,-
SULFIT	
Ginger Joe Pear 0,33.....	86,-
SULFIT	
Bulmers Original Cider 0,5.....	119,-
SULFIT	
Bulmers Red Berries 0,5.....	119,-
SULFIT	

DRINK & SHOT

Gin & Tonic.....	108,-
Aperol Spritz.....	108,-
Jack Daniel's & Cola.....	108,-
Rom & Cola.....	108,-
Vodka Red Bull.....	118,-
Irish Coffee.....	118,-
Amarula Coffee.....	98,-
Pepe Lopez Tequila.....	78,-
Jägermeister.....	78,-
Fernet Branca.....	78,-
Underberg Bitter.....	49,-
Gammel Dansk.....	78,-
Borghetti Sambuca.....	78,-
Gammel Opland.....	78,-
Løiten Linie.....	78,-
O.P Anderson Aquavit.....	78,-
Arvesølvet Aquavit.....	86,-

ANNEN VIN

Speri Reciotta Valpolicella Classico.....	92,-
VENETO, ITALIA	
Nederburg Noble Late Harvest.....	64,-
WESTERN CAPE, SØR-AFRIKA	
Brown Brothers Orange Muscat & Flora.....	64,-
VICTORIA, AUSTRALIA	
Taylors Tawny Port.....	64,-
DOURO, PORTUGAL	

RØDVIN

	GL.	FL.
Husets Rødvin.....	92,-	450,-
HOUSE RED WINE		
Robert Mondavi Pinot Noir.....	485,-	
CALIFORNIA, USA		
A. Brunel Côte du Rhône.....	99,-	490,-
RHÔNE, FRANKRIKE		
Villa Borghetti Bardolino Classico.....	490,-	
VENETO, ITALIA		
Höpler Leithaberg Blaufänkisch.....	115,-	565,-
BURGENLAND, ØSTERRIKE		
Faustino 1 Grand Reserva.....	625,-	
RIOJA, SPANIA		

HVITVIN

	GL.	FL.
Husets Hvitvin.....	92,-	450,-
HOUSE WHITE WINE		
Philipp Khun Riesling Trocken.....	99,-	490,-
PFALZ, TYSKLAND		
Faustino V Blanco.....	430,-	
RIOJA, SPANIA		
Höpler Grüner Veltliner.....	455,-	
BURGENLAND, ØSTERRIKE		
Gianni Tessari Monte Tenda Soave.....	465,-	
VENETO, ITALIA		
Domaine des Malandes Chablis.....	565,-	
BURGUND, FRANKRIKE		

MUSSERENDE

	GL.	FL.
Louis Roederer Brut Premier.....	895,-	
CHAMPAGNE, FRANKRIKE		
Pasqua Extra Dry Prosecco.....	425,-	
VENETO, ITALIA		
Anna de Codorniu Organic Brut.....	92,-	450,-
PENEDÉS, SPANIA		

ROSÉVIN

	GL.	FL.
Husets Rosévin.....	92,-	450,-
HOUSE ROSÉ WINE		
Sancerre Rosé.....	525,-	
LOIRE, FRANKRIKE		
AIX Rosévin.....	565,-	
PROVENCE, FRANKRIKE		

*ALLE VÅRE VINER
INNEHOLDER SULFIT

MINERALVANN

Cola, Cola Zero, Fanta, Sprite.....	43,-
Orju, Eplemost, Olden blå/gul.....	44,-
Clausthaler.....	46,-

KAFFE & TE

Kaffe / Te (påfyll).....	31,- (16,-)
Nespresso Americano.....	32,- / 38,-
Nespresso Espresso.....	32,- / 38,-

WHISKEY & COGNAC

Cú Chulainn.....	78,-
IRISH WHISKEY, IRLAND	
Jack Daniel's.....	89,-
TENNESSEE WHISKEY, USA	
Bunnahabhain Toiteach Islay.....	98,-
SINGLE MALT, SKOTTLAND	
Highland Park 12 y.o.....	108,-
SINGLE MALT, SKOTTLAND	
Woodford Reserve.....	96,-
BOURBON, SKOTTLAND	
Larsen V.S.....	88,-
Larsen V.S.O.P.....	98,-
Larsen X.O.....	108,-
Camus X.O Borderies Elegance.....	198,-
Magloire X.O Calvados.....	98,-

