



FORRETTER

Kamskjell med maiskolbepurè

Italiensk Nduja, tyttebær, gressløk og grønn olje.
Inneholder: skaldyr, bløtdyr og melk.

kr. 219,-

Hjemmelaget ravioli a la Maritim

Spør servitøren om dagens ingredienser og allergener.

kr. 198,-

Sharing board for 2 personer

Norsk lokal spekemat og oster, ost fra Italia, oliven, scampi tempura, løkringer, blåbærsyltetøy, aioli og grissini brødsticks.
Inneholder: melk, sennep, egg, gluten (hvete) og skaldyr.

kr. 380,-

BURGERS & SALATER

Maritim burger

Brioche bun, trøffel majones, lollo rosso salat, sylteagurk, sprø løk, cheddarost, bacon og gourmet fries.
Inneholder: gluten (hvete), sennep, egg og melk.

kr. 295,-

Vegetar burger

Brioche bun, vegetar burger, chipotle dressing, biffmat, sylteagurk eller sprø løk, cheddarost og gourmet fries.
Inneholder: gluten (hvete), sennep, melk og egg.

kr. 295,-

TexMex burger

Brioche bun, chipotle dressing, salat, cheddar ost, bacon, nachos chips og gourmet fries.
Inneholder: gluten (hvete), sennep, melk og egg.

kr. 295,-

Nduja Burger

Brioche bun, salat, tomat, kremost med nduja, og gourmet fries
Inneholder: gluten (hvete), melk.

kr. 295,-

Cæsarsalat med kylling

Romano salat, parmesan, cæsar dressing, marinert grillet kylling, krutonger og sprø bacon. Toppet med frisk parmesan, olivenolje og basilikum.

Inneholder: gluten (hvete), skaldyr, egg, fisk, sennep og melk.

kr. 279,-

HOVEDRETTER

Kveite

Servert med grillet squash, asparges, gulrotpuré, hollandaisesaus og stekte amadine poteter med rosmarin.
Inneholder: melk, egg og fisk.

kr. 398,-

Babyback Ribbs (300g / 500g)

BBQ glazed, med coleslaw, grillet mais med hvitløkssmør, grillet cherrytomater og båtpoteter

Inneholder: gluten (hvete), sennep, melk

kr. 290,- // kr. 395,-

Hjortefilèt

Konge østers sopp, rosenkål, gulrotpure, vilt-rødvinsaus, stekt mandelpotet med timian og pastinakk chips.

Inneholder: sulfitt og melk.

kr. 489,-

Storfe indrefilèt

Grillede grønnsaker, selleri- og eple puré, peppersaus, og fløtegratinerte poteter.

Inneholder: selleri og melk.

kr. 469,-

Shearing grill tallerken (450g / 900g)

Kyllingspyd, biff spyd, chorizo pølse, bbq ribs, grillede grønnsaker på spyd, bbq aioli og båtpoteter

Inneholder: gluten (hvete), sennep, melk

kr. 460,- // kr. 720,-

DESSERT

Creme brulee

Servert med friske bær.

Inneholder: egg og melk.

kr. 145,-

Sjokoladefondant med jordbærsorbet

Inneholder: melk, gluten (hvete) og egg.

kr. 165,-

BARNEMENY 0-12 ÅR

Cheeseburger

Brioche bun, burger 100g, ost og gourmet fries.

Inneholder: gluten (hvete) og melk.

kr. 145,-

Grillspyd med kylling

Marinert med urter. Serveres med fries.

kr. 145,-

Ekstra retter:

Frisk salat, kr. 85,-

Gourmet fries & aioli, kr. 65,-

Ekstra dressing, kr. 25,- (chipotle, trøffel og aioli).

Allergener dressinger: egg og sennep.



STARTERS

Scallops with corn cob puree

Italian Nduja, cranberries, chives and green oil.
Contains: shellfish, molluscs and milk.

NOK 219,-

Homemade ravioli a la Maritim

Ask the waiter for todays ingredients and allergens.

NOK 198,-

Sharing board for 2 persons

Norwegian local cured meat and cheese, cheese from Italy, olive, scampi tempura, onion rings, blueberry jam and grissini breadsticks.

Contains: milk, mustard, egg, gluten (wheat) and shellfish.

NOK 380,-

BURGERS AND SALADS

Maritim burger

Brioche bun, truffle mayonnaise, lollo rosso salad, pickles, crispy onion, cheddar cheese, bacon and gourmet fries.
Contains: gluten (wheat), mustard, egg and milk.

NOK 295,-

Vegetarian burger

Brioche bun, vegetarian burger, chipotle dressing, beef tomato, pickles or crispy onion, cheddar cheese and gourmet fries.
Contains: gluten (wheat), mustard, milk and egg.

NOK 295,-

TexMex burger

Brioche bun, chipotle dressing, salad, cheddar cheese, bacon, nachos chips and gourmet fries.
Contains: gluten (wheat), mustard, milk, and eggs.

NOK 295,-

Nduja Burger

Brioche bun, salad, tomato, cream cheese with nduja, and gourmet fries.

Contains: gluten (wheat), milk.

NOK 295,-

Cæsar salad with chicken

Romano salad, parmesan, cæsar dressing, marinated grilled chicken, croutons and crispy bacon.

Topped with fresh parmesan, oliveoil and basil.

Contains: gluten (wheat), shellfish, egg, fish, mustard and milk.

NOK 279,-

MAIN COURSES

Halibut

Served with grilled squash, asparagus, carrot puree, hollandaise sauce and fried amadine potatoes with rosemary.
Contains: milk, egg and fish.

NOK 398,-

Babyback Ribbs (300g / 500g)

BBQ glazed, served with coleslaw, grilled corn with garlic butter, grilled cherry tomatoes, and potato wedges.

Contains: gluten (wheat), mustard, milk

NOK 290,- / NOK 395,-

Filèt of deer

King oysters mushroom, brussels sprouts, carrot puree, game red-wine sauce, fried almond potato with thyme and parsnip chips.

Contains: sulfite and milk.

NOK 489,-

Beef tenderloin

Grilled vegetables, celery- and apple puree, pepper sauce and gratin potatoes.

Contains: celery and milk.

NOK 469,-

Shearing grill platter (450g / 900g)

Chicken skewers, beef skewers, chorizo sausage, BBQ ribs, grilled vegetable skewers, BBQ aioli, and potato wedges.

Contains: gluten (wheat), mustard, milk

kr. 460,- // kr. 720,-

DESSERT

Creme brulee

Served with fresh berries.

Contains: egg and milk.

NOK 145,-

Chocolate fondant with strawberry sorbet

Contains: milk, gluten (wheat) and egg.

NOK 165,-

CHILDRENS MENU 0-12 YEAR

Cheeseburger

Brioche bun, burger 100g, cheese and gourmet fries.

Contains: gluten (wheat) and milk.

NOK 145,-

Chicken skewers

Marinated with herbs. Served with fries.

NOK 145,-

Extra dishes:

Fresh salad, NOK 85,-

Gourmet fries & aioli, NOK 65,-

Extra dressing, NOK 25,- (chipotle, truffle and aioli).

Allergens dressings: egg and mustard.