

MENU



STARTERS

Scallops with corn cob puree

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

NOK 215,-

Homemade ravioli a la Maritim

Ask the waiter for todays ingredients and allergens.

NOK 195,-

Sharing board for 2 persons

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

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

NOK 375,-

SMALL DISHES

Cæsar salad with chicken or scampi skewer

Romano salad, parmesan, cæsar dressing, marinated grilled chicken or scampi, croutons and crispy bacon. Topped with fresh parmesan, oliveoil and basil.

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

NOK 275,-

Pasta Sicilian

Fresh vegetarian pasta, aubergine, squash, cherry tomato, chili, garlic, basil, tomato puree, pulp tomato, white-wine and pecorino romano cheese.

Allergens: gluten (wheat), egg, sulfite and milk.

NOK 275,-

Maritim burger

Brioche bun, truffle mayonnaise, lollo rosso salad, pickles, crispy onion, cheddar cheese, bacon and gourmet fries.

Allergens: 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.

Allergens: gluten (wheat), mustard, milk and egg.

NOK 265,-

MAIN COURSES

Halibut

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

NOK 395,-

Lamb shank

Mashed potatoes, fried carrot and red-wine sauce.
Allergens: sulfite, milk and celery.

NOK 345,-

Filèt of deer

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

Allergens: sulfite and milk.

NOK 485,-

Beef tenderloin

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

Allergens: celery and milk.

NOK 465,-

*We use **Mibrasa** grill in our cooking. Open flame cooking has been used throughout all times. In recent times, grilling has become a central part of the cuisine in many cultures, especially in the countries around the Mediterranean. Spanish **Mibrasa** builds on this tradition. **Mibrasa** is a young family-run company that emphasizes quality and robustness in its productions. Their charcoal grills are developed in collaboration with chefs to meet the most demanding needs. Their grills are delivered worldwide to chefs who seek the authentic grilled flavor.*

DESSERT

Creme brulee

Served with fresh berries.

Allergens: egg and milk.

NOK 145,-

Chocolate fondant with strawberry sorbet

Allergens: milk, gluten (wheat) and egg.

NOK 165,-

CHILDRENS MENU 0-12 YEAR

Cheeseburger

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

Allergens: 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.