

MENU

STARTERS

Sharing board

For 2 people. Ask your waiter.

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

NOK 355,-

Parma fig salad

Parma ham, salad mix, fig, olive oil, salt and pepper.

NOK 225,-

Carpaccio of US Angus beef

Topped with arugula, tarragon mayonnaise, parmesan, chips, capers and olive oil.

Allergens: milk, mustard and egg.

NOK 220,-

Gambas pil pil

Marinated scampi with garlic and chili. Served with romesco sauce.

Allergens: shellfish and sulfite.

NOK 185,-

SALADS

Caesar-salad

Romano salad, parmesan, caesar dressing, marinated grilled chicken, croutons and crispy bacon. Topped with fresh parmesan, olive oil or basil.

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

NOK 275,-

Buratta

Served with cherry coloured tomato, fresh basil, olive oil, salt, pepper and balsamic vinegar glaze.

Allergens: milk and gluten (wheat).

NOK 215,-

MIBRASA GRILL

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.

Choose between:

Grilled chorizo sausage, **NOK 265,-**

Tenderloin 200g, **NOK 435,-**

Entrecote premium 250g, **NOK 485,-**

Cote boeuf for 2 people 800/900g, **NOK 1250,-**

Sauces:

Red wine sauce allergens: sulfite.

Peppersauce allergens: milk and sulfite.

Hollandaise sauce allergens: milk.

Bearnaise sauce allergens: milk.

Vegetables:

Grilled mix of vegetables

Oven baked broccoli or cauliflower allergens: milk and nuts (nutmegs).

Pan fried seasonal vegetables allergens: milk.

Asparagus beans allergens: milk.

Fresh salad: salad mix, cherry tomato, cucumber, paprika, olive oil, salt and pepper.

Potatoes:

Creamed potatoes allergens: milk.

Amadine potatoes

Anna potato with carrot allergens: milk.

Gourmet fries

Fried Amadine potatoes with rosemary.

Extra dishes:

Gourmet fries / aioli, **NOK 65,-** allergens aioli: egg and mustard.

Bread and aioli, **NOK 65,-** allergens: gluten (wheat) egg and mustard.

Salad, **NOK 79,-**

Extra dressing, **NOK 24,-**

Choose between: chipotle dressing, truffle dressing and aioli.

Allergens: egg and mustard.

MENU

BURGERS

Maritim fjordburger

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,-

Blue cheese burger

Brioche bun, chipotle dressing, arugula, pickles, caramelized onion, gorgonzola cheese and gourmet fries.

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

NOK 285,-

Cheeseburger

Brioche bun, cheddar cheese and chipotle dressing.

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

NOK 280,-

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,-

Upgrade your burger:

Double up burger meat, NOK 79,- extra bacon NOK 40,- cheddar cheese NOK 25,- allergens: milk. extra fries NOK 45,-

ITALIAN PASTA

Scampi linguine

Marinated scampi, chili, garlic, linguine pasta, white wine and garlic butter. Topped with chives.

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

NOK 275,-

Frutti di Mare

Tagliatelle, marinated scampi, cream, shellfish broth, red and white fish, mussels and garlic chili butter.

Allergens: shellfish, molluscs, fish, milk, sulfite and gluten (wheat).

NOK 285,-

FISH AND SHELLFISH

Creamed fish soup

Fish, shrimps, mussels and julienne vegetables.

Served with bread and aioli.

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

Big portion NOK 275,- small portion NOK 165,-

Halibut

Served with grilled squash, asparagus, carrot puree, hollandaise sauce and fried amadine potatoes with rosemary.

Allergens: milk, egg and fish.

NOK 355,-

Mussels

White wine steamed mussels, fresh chili, garlic, celery, onion, cherry tomato, green garlic butter, cream, herb oil, parsley and lemon from Amalfi. Served with french fries and aioli.

Allergens: molluscs, shellfish, sulfite, milk, mustard, egg and celery.

NOK 290,-

DESSERT

Panna Cotta

Served with berries and strawberry compote.

Allergens: milk.

NOK 145,-

Creme brulee

Served with fresh berries and strawberry coulis.

Allergens: egg and milk.

NOK 155,-

Sorbet ice

Mango / raspberry.

Allergens: egg.

NOK 125,-

CHILDRENS MENU 0-12 YEARS

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,-