

## KALDE FORRETTER / COLD STARTERS

### LIMOUSINE CARPACCIO

Serveres med frisesalat, parmesanflak, bringebær og bringebærdressing

### LIMOUSINE CARPACCIO

Served with frise salad, parmesan flakes, raspberries and raspberry dressing

Kr. 125,-

### ROSER AV RØKELAKS

Serveres med grapefrukt, pepperrot, yoghurt og grønne epler

### ROSES OF SMOKED SALMON

Served with grapefruit, horseradish, yoghurt and green apples

Kr. 110,-

### PARMASKINKE

Ristet rød paprika fylt med parmaskinke, parmesanflak, ristede pinjekjerner, balsamico- og basilkumdressin

### PARMA HAM

Rosted red pepper filled with parma ham, parmesan flakes, roasted pine nuts, balsamico- and balsamico dressing

Kr. 115,-

## VARME FORRETTER / WARM STARTERS

### KONGEREKER

Stekte kongereker med hvitløk, koriander, grønn chilipepper og hvitvin

### KING PRAWNS

Fried king prawns with garlic, coriander, green chili pepper and white wine

Kr. 122,-

### KAMSKJELL

Stekte kamskjell med parmaskinke serveres med ruccola, hvitløk og balsamico dressing

### SCALLOPS

Fried scallops with parma ham served with rocket salad, garlic and balsamico dressing

Kr. 129,-

### GRESSKARSUPPE

Serveres med hvite bønner, olivenolje extra virgin, rosmarin og timian

### PUMPKIN SOUP

Served with white beans, extra virgine olive oil, rosemary and thyme

Kr. 88,-

## HOVEDRETTER / MAIN COURSES

### FISK / FISH

#### UERFILET

Stekt uerfilet med grønnskjell,  
kongereker, og gul paprikasaus

#### REDFISH FILLET

Fried redfish fillet with green shells,  
king prawns and yellow pepper sauce

Kr. 238,-

### KJØTT / MEAT

#### HJORT INDREFILET

Hjortefilet med einebær og rødvinssaus,  
serveres med rognebærgele, ratatouille  
og potetgrateng

#### DEER TENDERLOIN

Deer fillet with juniper berries and red wine sauce,  
served with rowanberry gel, ratatouille  
and gratinated mashed potatoes

Kr. 345,-

#### KYLLINGBRYST

Stekt kyllingbryst serveres med savoikål,  
kantareller, ferske urter, kyllingfond saus,  
ratatouille og potetgrateng

#### CHICKEN BREAST

Fried chicken breast served with savoy cabbage,  
chanterelles, fresh herbs, chicken fund sauce  
ratatouille and gratinated mashed potatoes

Kr. 215,-

#### LAMMESPYD

Grillet lam, marinert i rosmarin og  
hvitløk, serveres med ratatouille, potetgrateng  
og rosmarin og timiansaus

#### LAMB SKEWERS

Grilled lamb, marinated in rosemary and  
garlic, served with ratatouille, gratinated mashed  
potatoes, rosemary and thyme sauce

Kr. 225,-

#### SVINEFILET

Svinefilet med bacon, roquefortsaus,  
serveres med ratatouille og potetgrateng

#### PORK FILLET

Pork fillet with bacon, Roquefort sauce,  
served with ratatouille and  
gratinated mashed potatoes

Kr. 198,-

#### OKSE YTREFILET

Grillet okse ytrefilet med kongereker og  
aromatisert hvitløk/kryddersmør, serveres  
med ratatouille og potetgrateng

#### BEEF SIRLOIN

Grilled beef sirloin with king prawns and  
flavored garlic / herb butter, served  
with ratatouille and  
gratinated mashed potatoes

Kr. 320,-

## GRILLRETTER / FROM THE GRILL

**Vi bruker Limousin, den beste kvalitet av kvegkjøtt**

**Unik smak**

**Utsøkt kvalitet**

**God samvittighet**



**Limousin Okse Unik er noe spesielt**

- De korte fibre
- Den fantastiske smaken
- Mørt, saftig og lekkert
- Helseaktige omegasyrer
- Fettfattig

### ENTRECÔTE / ENTRECÔTE BEEF

200 gr. Kr. 305,-

300 gr. Kr. 375,-

### YTREFILET / SIRLOIN STEAK

200 gr. Kr. 310,-

300 gr. Kr. 390,-

### INDREFILET / TENDERLOIN BEEF

200 gr. Kr. 360,-

300 gr. Kr. 485,-

Alle grillretter serveres med Bearnaise- og Cognacsaus, Ratatouille, ovenstekte poteter med rosmarin og potetgrateng

All grill dishes served with Bearnaise sauce og Cognac sauce, Ratatouille, ovenbaked rosmary potatoes or gratinated mashed potatoes

## DESSERTER / SWEETS

### CREME BRULÉ

Kr. 98,-

### SJOKOLADE FONDANT

Med bringebærsaas og vaniljeis

### CHOCOLATE FONDANT

With raspberry sauce and  
vanilla ice cream

Kr. 108,-

### TULIPAN

Sjokoladetulipan fylt  
med appelsinmousse

### TULIPAN

Chocolate Tulip filled  
with orange mousse

Kr. 88,-

### OSTETALLERKEN

Parmesan, pecorino, taleggio, gorgonzola,  
valnøtter, druer og fikenpuré

### CHEESE PLATTER

Parmesan, Pecorino, Taleggio, Gorgonzola,  
walnuts, grapes and fig puree

Kr. 125,-

### EPLEKAKE

Lun eplekake serveres med  
vaniljeis og varm vaniljesaus

### APPLE CAKE

Warm apple pie served with  
vanilla ice cream and warm custard

Kr. 83,-

## APERITIFF

|                      | glass | 1/2 | 1/1 |
|----------------------|-------|-----|-----|
| Tio Pepe .....       | 68,-  |     |     |
| Dry Sack .....       | 68,-  |     |     |
| Bristol Cream .....  | 68,-  |     |     |
| Martini Bianco ..... | 65,-  |     |     |
| Martini Rosso .....  | 65,-  |     |     |
| Campari Bitter ..... | 65,-  |     |     |
| Kir Royal .....      | 109,- |     |     |
| Dry Martini .....    | 109,- |     |     |
| Gin Tonic .....      | 98,-  |     |     |

## CHAMPAGNE & MUSSERENDE

|                                                      | glass | 1/2 | 1/1   |
|------------------------------------------------------|-------|-----|-------|
| Prosecco di Valdobbiadene Ca'Bertaldo, Maschio ..... | 99,-  |     | 498,- |
| Gosset Grand Reserve Brut .....                      |       |     | 895,- |
| Gosset Grand Rosé Brut .....                         |       |     | 895,- |

## SØTE VINER / SWEET WINES

|                                             | glass | 1/2 | 1/1 |
|---------------------------------------------|-------|-----|-----|
| Passito .....                               | 98,-  |     |     |
| Castelnau d Suiduiraut Sauternes 2003 ..... | 98,-  |     |     |
| Noval Unfiltered LBV .....                  | 79,-  |     |     |
| Ben Ryé Passito di Pantelleria 2008 .....   | 133,- |     |     |
| Recioto Acinatico, Accordini .....          | 135,- |     |     |

## ROSÉ VINER / ROSÉ WINES

|                                         | glass | 1/2   | 1/1   |
|-----------------------------------------|-------|-------|-------|
| Rosaura 2009 - Feudi San Gregorio ..... | 98,-  | 249,- | 489,- |

## HVITE VINER / WHITE WINES

|                                                       | glass | 1/2   | 1/1   |
|-------------------------------------------------------|-------|-------|-------|
| Husets hvitvin / House white wine .....               | 97,-  | 242,- | 483,- |
| Fred Loimer, Riesling Kamptal 2010, Østerrike         |       |       |       |
| <br><b>ITALIA</b>                                     |       |       |       |
| Soave Classico, San Michele 2010 Ca' Rugate .....     | 89,-  | 220,- | 439,- |
| Pinot Grigio Collio – Livon 2010 .....                |       |       | 586,- |
| <br><b>FRANKRIKE</b>                                  |       |       |       |
| Chablis 2009 – Bernard Defaix .....                   | 111,- | 276,- | 552,- |
| Sancerre Le Chatillet – Balland-Chapuis 2010 .....    |       |       | 595,- |
| Macon Village, Hommage à André Trénel 2007 .....      |       |       | 545,- |
| <br><b>TYSKLAND</b>                                   |       |       |       |
| Von Buhl Pechstein Forst Trocken Riesling GG 07 ..... |       |       | 985,- |

## RØDE VINER / RED WINES

|                                                   | glass | 1/2   | 1/1    |
|---------------------------------------------------|-------|-------|--------|
| Husets rødvin / House red wine .....              | 119,- | 298,- | 595,-  |
| Vino Nobile di Montepulciano DOCG, Poliziano 2008 |       |       |        |
| <br><b>ITALIA</b>                                 |       |       |        |
| <b>PIEMONTE</b>                                   |       |       |        |
| Barbera d'Alba – Terre del Barolo 2009 .....      |       |       | 499,-  |
| Dolcetto d'alba DOC, Bruno Giacosa 2010 .....     |       |       | 595,-  |
| Barolo – Terre del Barolo 2007 .....              | 138,- | 346,- | 692,-  |
| Barbaresco Suoi DOCG 2008, Paola Abbona .....     |       |       | 695,-  |
| Barolo 2007, Serralunga d'Alba, Schiavenza .....  |       |       | 1204,- |
| <br><b>TOSCANA</b>                                |       |       |        |
| Brolio Chianti Classico 2009, Ricasoli .....      | 99,-  | 255,- | 499,-  |

|                                                      | glass | 1/2 | 1/1   |
|------------------------------------------------------|-------|-----|-------|
| Falcata Rosso IGT 2007 .....                         |       |     | 489,- |
| Il Margone Chianti Classico Riserva DOCG, 2003 ..... |       |     | 685,- |

VENETO

|                                                      |      |       |       |
|------------------------------------------------------|------|-------|-------|
| Tedeschi, Valpolicella Classico Superiore 2009 ..... | 99,- | 249,- | 485,- |
| Tedeschi, Capital San Rocco 2009, Ripasso .....      |      |       | 695,- |
| Domeni Veneti Amarone delle Valpolicella 2006 .....  |      |       | 785,- |

FRANKRIKE

BOURGOGNE

|                                                                   |       |       |        |
|-------------------------------------------------------------------|-------|-------|--------|
| Bernard Defaix, Bourgogne Pinot Noir 2009 .....                   | 111,- | 278,- | 555,-  |
| Clavelier Chambolle Musigny 1er Cru la Combe d'Orveaux 2004 ..... |       |       | 1295,- |

BORDEAUX

|                                              |  |  |        |
|----------------------------------------------|--|--|--------|
| Château Penin Tradition 2007 Superieur ..... |  |  | 465,-  |
| Chateau Mercier Cuvée Prestige 2007 .....    |  |  | 585,-  |
| Château Haut-Bailly 2005 .....               |  |  | 1995,- |

RHÔNE

|                                       |  |  |        |
|---------------------------------------|--|--|--------|
| Columbier Crozes-Hermitage 2008 ..... |  |  | 555,-  |
| Château de Beaucastel 2006 .....      |  |  | 1495,- |

SPANIA

|                                     |  |  |       |
|-------------------------------------|--|--|-------|
| Mas Collet 2008 Do Monsant .....    |  |  | 444,- |
| Casa Castillo Pie Franco 2003 ..... |  |  | 659,- |

ARGENTINA

|                  |  |  |       |
|------------------|--|--|-------|
| Paso Doble ..... |  |  | 420,- |
|------------------|--|--|-------|

## ALKOHOLFRIE VINER / NON ALCOLIC WINES

|                                                             | glass | 1/2   | 1/1   |
|-------------------------------------------------------------|-------|-------|-------|
| Carl jung's Weisslack, Tyskland, hvitvin / white wine ..... | 47,-  | 107,- | 215,- |
| Carl jungs Rotlack, Tyskland, rødvin / red wine .....       | 47,-  | 107,- | 215,- |

## ØL / BEER

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|                                                           |       |
|-----------------------------------------------------------|-------|
| Ringnes 0,40 - Norge / Norwegian lager .....              | 65,-  |
| Frydenlund bokkøl 0,33 - Norge / Norwegian beer .....     | 79,-  |
| Budweiser .....                                           | 78,-  |
| Heineken .....                                            | 79,-  |
| Pilsner Urquell 0,33 - Tsjekkia / Czech republic .....    | 79,-  |
| Nøgne ø porter 0,50 - Norge / Norwegian porter beer ..... | 125,- |
| Cider / alco pops .....                                   | 78,-  |
| Munkholm / non alcoholic beer .....                       | 48,-  |

## MINERALVANN & KAFFE / SODAS & COFFE

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|                                          |      |
|------------------------------------------|------|
| Mineralvann / Soda .....                 | 44,- |
| Imsdal 0.33 cl. / Bottled water .....    | 36,- |
| San pelligrino 0.50 Italia / Italy ..... | 59,- |
| Kaffe / Coffe .....                      | 38,- |
| Espresso single .....                    | 28,- |
| Espresso double .....                    | 38,- |
| Cappuccino .....                         | 36,- |
| Kaffe latte / Latte .....                | 39,- |
| Te / Tea .....                           | 32,- |