



restaurant  
bar meny

# Wine

			gl	btl
White	Gustavshof Kalsktein Riesling Trocken	Rhine Hesse, German	170,-	
	L'Austral Octopus Chenin Blanc	Loire, France	210,-	
	Macon-Villages Chardonnay	Burgundy, France	240,-	
Red	PdN Prugneto Sangiovese Superiore	Emilia-Romana, Italy	160,-	
	Langhe Nebbiolo	Langhe, Italy	205,-	
	Sylvain Pataille Bourgogne Pinot Noir	Burgundy, France	260,-	
Rosé	Chateau des Sarrins	Provence, France	190,-	
Sparkling	Cava Proyecto Non Dos Brut Nature	Catalonia, Spain	160,-	
	Cremant D'Alsace	Alsace, France	190,-	
	Fredrik Saroea Brut Nature	Champagne, France	240,-	
Sake	Kidoizumi Shuzo AFS 0.5l	Chiba, Japan	175,-	1270,-
	Ota Shuzo Dokan Daiginjo 0.72l	Shiga, Japan	150,-	1500,-
	Kidoizumi Shuzō Shizenmai Sparkling 0.72l	Chiba, Japan	150,-	1590,-
	Miyoshino Shuzo Hanatomoe Kijoshu 0.72l	Nara, Japan	145,-	1450,-
	Ota Shuzo Kokoro 0.7l	Shiga, Japan	130,-	1300,-
	Yuzu Sake 2019. 0.7l	Japan	150,-	1490,-
	Suppai Umeshu 2020 0.7l	Japan	120,-	1170,-



# Mat og snacks

Man fra 17.00 | Tirs-Lør fra 12.00

Bestilles i baren

Mandler		(MA)	72,-
Oliven			72,-
Surdeigsbrød og røkt smør		(G-HV, LA)	78,-
Pommes frites med majones		(E, SP, G-HV)	79,-
Fritert pommes Anna	Med rømme, syltet sjalottløk og gressløk	(F, L, LA, SU)	94,-
Charcuterie og Oster	Utvalg av spekemat fra IOM, oster, norsk honning. Serveres med surdeigsbrød og røkt smør (Legg til salat og vinaigrette +55,-)	(LA, V, HN, G-HV, SU, SP, G)	285,-
Østers	Upasteurisert epleeddik, sjalottløk og karse	(B, SU)	65,-

Bløtdyr (B), Bygg (G-BY), Egg (E), Fisk (F), Gluten (G), Hasselnøtter (Hn), Havre (G-HA), Hvete (G-HV), Laktose (La), Lupin (L), Macadamia (MC), Mandler (MA), Melk (M), Nøtter (N), Peanøtter (P), Pekan (PE), Pistasj (PI), Rug (G-Ru), Selleri (S), Sennep (SP), Sesamfrø (SF), Sitron (SI), Skalldyr (Sd), Sopp (MR), Soya (SO), SO<sub>2</sub>/Sulfit (SU), Spelt (G-SP), Valmuefrø (VF), Valnøtter (V)

## Food & Snacks

Mon from 17:00 | Tue-Sat from 12:00

Ordered at the bar

Almond		(A)	72,-
Olives			72,-
Sourdough Bread & Smoked Butter		(G-WH, LA)	78,-
Fries & Mayonnaise		(E, MU, G-WH)	79,-
Fried Pommes Anna	With sour cream, pickled shallots and chives	(F, L, LA, SU)	94,-
Charcuterie and Cheeses	Selection of cold cuts from IOM, cheeses, norwegian honey. Served with sourdough bread and butter (Add salad and vinaigrette +55,-)	(LA, WA, H, G-WH, SU, MU, G)	285,-
Oysters	Unpasteurised apple vinegar, shallots, cress	(MO, SU)	65,-

Almonds (A), Barley (G-BA), Celery (C), Citrus (CI), Egg (E), Fish (F), Gluten (G), Hazelnuts (H), Lactose (La), Lupine (L), Milk (M), Molluscs (MO), Mushroom (MR), Mustard (MU), Nuts (N), Oat (G-OA), Peanuts (P), Pecan (PE), Pistachios (PI), Poppy Seeds (PS), Rye (G-RY), Sesame (S), Shellfish (SH), Soya (SO), Sulphite (SU), Spelt (G-SP), Walnut (WA), Wheat (G-WH)

# Spirits

	Whiskey	40ml		
Single	Macallan Double Cask 12	180,-		
Malt	Macallan A Night On Earth	250,-		
	Macallan The Harmony Coll.	290,-		
	Highland Park 12	140,-		
	Highland Park 18	290,-		
	Highland Park 21	670,-		
	Glenrothes 12	180,-		
	Laphroaig 10	145,-		
	Aberlour 18	285,-		
Blended	Famous Grouse	115,-	Pisco	40ml
Malt	Chivas 12	130,-	Barsol	125,-
	Naked	115,-		
Irish	Jameson	115,-	Vodka	
	Jameson Black Barrel	125,-	Haku	165,-
Japanese	Nikka from the Barrel	200,-	Vikingfjord	115,-
Bourbon	Michter's	190,-		
	Woodford	155,-	Aquavit	
	Four Roses	130,-	Bareksten	115,-
Rye	Jim Beam	135,-	Lysholm Linie	115,-
	Michter's	190,-	Lysholm Blank No.52	115,-
			Gammel Opland	120,-
			Egerø Dill	140,-
	Gin		Calvados	
London	Herbarium	125,-	Coquerel Fine	115,-
Dry	No.3	145,-	Lauriston V.S.O.P	155,-
	Skagerrak	130,-	Roger Groult 3 Ans	170,-
Botanical	Bareksten	135,-		
	The Botanist	150,-	Non-Alcoholic	
Dry Gin	Monkey 47	175,-	Adriatico Amaretto 0%	75,-
Old Tom	Haymans	145,-	Martini Vibrante	70,-
Pink	Herbarium Pink	130,-		
Sloe	Bareksten	115,-		
	Rum			
Dark	El Dorado 5	115,-		
	El Dorado 12	165,-		
	Sailor Jerry Spiced	120,-		
White	El Dorado 3	115,-		
Agricole	Veritas	135,-		
	Paranubes	160,-		
Cachaca	Abelha	125,-		

## Beer & Cider

Draft	Pilsner	Ringnes	0.4l	119,-
	Juicy IPA	Frydenlund	0.4l	139,-
Bottled	Pilsner	Oslo Brewing Co.	0.33l	129,-
	Mellow IPA	Oslo Brewing Co.	0.33l	139,-
	Sunshine Sour	Oslo Brewing Co.	0.33l	149,-
	Porter	Oslo Brewing Co.	0.33l	149,-
	Glutenfree Lager	Oslo Brewing Co.	0.33l	149,-
Cider	Extra Dry Apple	Crowmoor	0.33l	139,-
Non-Alc	Hoppy Lager	Brooklyn Special	0.33l	95,-
	IPA	To Øl Implosion	0.33l	95,-

## Non-Alcoholic

Mocktails	Strawberry Citrus Fizz	Martini Vibrante, Lemon Juice, Strawberry Syrup, and Three Cents Pink Grapefruit Soda		130,-
-----------	------------------------	---	--	-------

			gl	btl
Soft drinks	Apple Juice	Knatten	62,-	
	Venus Rose	Empress		96,-
	Solen	Munch Brus		92,-
	Pepsi	Ringnes		59,-
	Pepsi Max	Ringnes		59,-
	Grapefruit Soda	Three Cents Pink		62,-
	Mandarin & Bergamot Soda	Three Cents Pink		62,-
	Cherry Soda	Three Cents		62,-
	Gingerbeer	Three Cents		62,-
	Soda Water	Three Cents		62,-
	Tonic Water	Three Cents		62,-

# Spritzes

Aperol	Aperol, Sparkling Wine, Three Cents Plain Soda	185,-
--------	--	-------

---

Sarti	Sarti Rosa, Sparkling Wine, Three Cents Plain Soda	185,-
-------	--	-------

ID 20. Not available before

Limoncello	Limoncello, Sparkling Wine, Three Cents Plain Soda	185,-
------------	--	-------

---

Campari	Campari, Sparkling Wine, Three Cents Plain Soda	185,-
---------	---	-------

## Coffee And Tea

BLACK COFFEE	47,-
--------------	------

AMERICANO	55,-
-----------	------

ESPRESSO	44,-
----------	------

CAPPUCCINO	55,-
------------	------

CAFE LATTE	61,-
------------	------

CORTADO	55,-
---------	------

ESPRESSO MACHIATO	45,-
-------------------	------

EXTRA ESPRESSO SHOT	+6,-
---------------------	------

ASSAM BLACK TEA	59,-
-----------------	------

SENCHA GREEN TEA	59,-
------------------	------

ROOIBOS TEA	59,-
-------------	------

## Spirits

	Tequila	40ml	
Blanco	Jose Cuervo 1800	145,-	
	Ocho	135,-	
	Patron	170,-	
<hr/>			
Reposado	Ocho	145,-	Brandy 40ml
	Jose Cuervo 1800	165,-	Braastad X.o 155,-
			Braastad V.S.O.P 125,-
			Remy V.S.O.P 150
Mezcal	Casamigos	185,-	
	San Cosme	155,-	
	Del Maguey Vida	145,-	
	Gusano Rojo	120,-	
<hr/>			
	Bitters		
	Campari	115,-	Liqueur
	Cocchi Dopo Teatro	115,-	Adriatico Amaretto 120,-
	Luxardo Bianco	115,-	Limoncello Quaglia 115,-
	Amaro Montenegro	115,-	Baileys 115,-
	Amaro Nonino	115,-	Cointreau 115,-
	Fernet Branca	115,-	Licor 43 115,-
<hr/>			
	Vermouth		Midori 115,-
	Mancino Rosso	115,-	Luxardo Maraschino 115,-
	Mancino Bianco	115,-	Drambuie 115,-
	Mancino Secco	115,-	Grand Marnier 130,-
<hr/>			
	Aperitif		Apricot Brandy 115,-
	Aperol	115,-	Borghetti 115,-
	Sarti Rosa	115,-	Benedictine 120,-
	Lillet Blanc	115,-	Passoa 115,-
<hr/>			
	Capovilla Fruit Distillate		Bareksten Absinth 190,-
	Mele Gravensteine	190,-	Chartreuse Grønn 195,-
	Pere Williams	200,-	Chartreuse Gul 180,-
	Prugne Selvaticher	225,-	
	Rosa Di Canina	280,-	
<hr/>			
			Grappa
			Musso Di Chardonnay 115,-
			Cantina Privata 12y/o 235,-

**M**