

restaurant
bar meny

Wine

			gl	btl
White	Gustavshof Kalsktein Riesling Trocken	*Rhine Hesse, German*	170,-	
	L'Austral Coccolithes Chenin Blanc	*Loire, France*	210,-	
	Macon-Villages Chardonnay	*Burgundy, France*	240,-	
Red	Castell'in Villa Chianti Classico	*Emilia-Romana , Italy*	170,-	
	Langhe Nebbiolo	*Langhe, Italy*	205,-	
	Nicolas Maillet Macon Rouge	*Burgundy ,France*	235,-	
Rosé	Chateau des Sarrins	*Provence, France*	190,-	
Sparkling	Cava Proyecto Non Dos Brut Nature	*Catalonia, Spain*	160,-	
	Zähringer Cremant Baden	*Heitersheim, Germany*	190,-	
	Fredrik Saroea Brut Nature	*Champagne, France*	240,-	
Sake	Kidoizumi Shuzo AFS 0.5l	*Chiba, Japan*	175,-	1270,-
	Ota Shuzo Natsu Mikan 0.7lt	*Shiga, Japan*	150,-	1490,-
	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,-

Ask for our full wine list or scan QR code for more options by the bottle

Mat og snacks

Man fra 17.00 | Tirs-Lør fra 12.00

Bestilles i baren

Mandler		*(MA)*	75,-
Oliven			75,-
Surdeigsbrød og røkt smør		*(G-HV,, LA)*	80,-
Pommes frites med majones		*(E, SP, G-HV)*	85,-
Fritert pommes Anna	Med rømme, syltet sjalottløk og gressløk	*(F, L, LA, SU)*	95,-
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)*	295,-
Østers	Upasteurisert epleeddik, sjalottløk og karse	*(B, SU)*	70,-

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_2/Sulfitt (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)*	75,-
Olives			75,-
Sourdough Bread & Smoked Butter		*(G-WH, LA)*	80,-
Fries & Mayonnaise		*(E, MU, G-WH)*	85,-
Fried Pommes Anna	With sour cream, pickled shallots and chives	*(F, L, LA, SU)*	95,-
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)*	295,-
Oysters	Unpasteurised apple vinegar, shallots, cress	*(MO, SU)*	70,-

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,-
Blended	Famous Grouse	115,
Malt	Chivas 12	130,-
	Naked	115,-
Irish	Jameson	115,-
	Jameson Black Barrel	125
Japanese	Nikka from the Barrel	200,-
Bourbon	Michter's	190,-
	Woodford	155,-
	Four Roses	130,-
Rye	Jim Beam	135,-
	Michter's	190,-

	Gin	
	Le Gin	190,-
London	Herbarium	125,-
Dry	No.3	145,-
	Skagerrak	130,-
Botanical	Bareksten	135,-
	The Botanist	150,-
Dry Gin	Monkey 47	175,-
Old Tom	Haymans	145,-
Pink	Herbarium Pink	130,-
Sloe	Bareksten	115,-

	Rum	
Dark	Planteray	115,-
	El Dorado 12	165,-
	Sailor Jerry Spiced	120,-
White	Planteray	115,-
Agricole	Veritas	135,-
	Paranubes	160,-
Cachaca	Abelha	125,-

Pisco	40ml
Barsol	125,-

Vodka	
Haku	165,-
Belvedere	155,-
Vikingfjord	115,-

Aquavit	
Bareksten	115,-
Egge Gård Epleakevitt	115,-
Lysholm Linie	115,-
Løiten Linie	115,-
Lysholm Blank No.52	115,-
Simers Taffel	115,-
Gammel Opland	120,-
Arvesølvet Aquavit	120,-
Egerø Dill	140,-
Ægir Ilmur Dill	215,-
Gilde Non Plus Ultra	190,-
Lysholm	245,-
Trondhjemsaquavit	

Calvados	
Coquerel Fine	115,-
Lauriston V.S.O.P	155,-

Non-Alcoholic	
Martini Vibrante	70,-
Ish Caribbean Spiced	70,-

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Beer & Cider

Draft	Pilsner	Ringnes	0.4l	119,-
	Juicy IPA	Frydenlund	0.4l	139,-
	Juleøl	Dahls	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 Nøgne	Hansa Borg	0.33l	149,-
	Glutenfree Lager	Oslo Brewing Co.	0.33l	149,-

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Cider	Dry Apple	Solhøi x Munch	149,-	645,-
	Semi Dry Apple	NeRø Vill & Villig	0.275l	149,-
Non-Alc	Hoppy Lager	Brooklyn Special Effects	0.33l	95,-
	IPA	To Øl Implosion	0.33l	95,-

Signature Cocktails

Kongepjolter	White rum, Veritas Champagne cordial, Champagne	*(Smooth, Fruity, Slightly Bitter, Earthy)*	195,-
Angst	Bareksten aquavit, Beessou, Apple Juice, Lemon Cordial	*(Citrusy, Fresh, Slightly Bittersweet)*	195,-

Non-Alcoholic

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

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Soft drinks	Apple Juice	Knatten	62,-	
	Sparkling Tea	Blå	105,-	495,-
	Venus Rose	Empress		96,-
	Solen	Munch Brus		92,-
	Pepsi / Pepsi Max	Ringnes		59,-
	Original / Zero	Coca Cola		65,-
	Grapefruit Soda	Three Cents		62,-
	Cherry Soda	Three Cents		62,-
	Gingerbeer	Three Cents		62,-
	Soda Water	Three Cents		62,-
	Tonic Water	Three Cents		62,-

All our drinks may contain traces of gluten, milk, egg and nuts.
Please, let your bartender know if you have any allergies.

Spritzes

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

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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	125,-
	Jose Cuervo 1800	145,-
	Patron	170,-
Reposado	Jose Cuervo	130,-
	Jose Cuervo 1800	165,-
Mezcal	Gusano Rojo	120,-
	Casamigos	185,-
	Del Maguey Vida	145,-

Bitters	
Campari	115,-
Cocchi Dopo Teatro	115,-
Luxardo Bianco	115,-
Amaro Montenegro	115,-
Amaro Nonino	115,-
Fernet Branca	115,-

Vermouth	
Bianco	115,-
Dry	115,-
Rosso	115,-

Aperitif	
Aperol	115,-
Sarti Rosa	115,-

Capovilla Fruit Distillate	
Mele Gravensteine	190,-
Pere Williams	200,-
Prugne Selvaticher	225,-
Rosa Di Canina	280,-

Brandy	40ml
Braastad V.S.O.P	125,-
Braastad X.O	155,-
Remy V.S.O.P	150

One-of-a-Kind	
Metaxa 5*	115,-
Metaxa 12*	190,-

Liqueur	
Amaretto	120,-
Limoncello Quaglia	115,-
Sambuca	135,-
Baileys	115,-
Cointreau	115,-
Licor 43	115,-
Midori	115,-
Luxardo Maraschino	115,-
Drambuie	115,-
Apricot Brandy	115,-
Borghetti	115,-
Benedictine	120,-
Passoa	115,-
Bareksten Absinth	190,-
Chartreuse Grønn	195,-
Chartreuse Gul	180,-

Grappa	
Musso Di Chardonnay	115,-
Cantina Privata 12y/o	235,-

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