



restaurant
bar meny

Wine

			gl	btl
White	Gustavshof Kalsktein Riesling Trocken	Rhine Hesse, German	170,-	795,-
	L'Austral Coccolithes Chenin Blanc	Loire, France	210,-	1050,-
	Macon-Villages Chardonnay	Burgundy, France	240,-	1120,-
Red	PdN Prugneto Sangiovese Superiore	Emilia-Romana, Italy	160,-	740,-
	Langhe Nebbiolo Coste	Piedmonte, Italy	205,-	1020,-
	Nicolas Maillet Macon Rouge	Burgundy, France	235,-	1125,-
Rosé	Chateau des Sarrins	Provence, France	190,-	995,-
Sparkling	Cava Proyecto Non Dos Brut Nature	Catalonia, Spain	160,-	800,-
	Zahringer Cremant Baden Extra Brut	Baden, Germany	190,-	940,-
	Fredrik Saroea Brut Nature	Champagne, France	240,-	1345,-
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,-



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

Mat og snacks

Mandler			75,-
Oliven		(MA)	75,-
(Legg til salat og vinaigrette +59,-)			
Surdeigsbrød og røkt smør		G-WH, LA)	80,-
Østers	Upasteurisert epleeddik, sjalottløk og karse	(MO, SU)	70,-
Pommes frites med majones		E, MU, G-Wh)	85,-
Fritert pommes Anna	Med rømme, syltet sjalottløk og gressløk	F, L, LA, SU)	95,-
Anderillettea	Anderillette fra Holte Gaard. Serveres med ristet hjemmelaget surdeigsbrød.	(F, La, MU, G)	149,-
Røkt hvitfiskrillette	Rillette av røkt hvit fish med grovkornet sennep. Serveres med ristet hjemmelaget surdeigsbrød.	(F, La, MU, G)	149,-
Charcuterie og Oster	Utvalg av spekemat fra IOM, oster, norsk honning. Serveres med surdeigsbrød og røkt smør (Legg til salat og vinaigrette +55,-)	(LA, WA, H, G-WH, SU, MU, G)	295,-

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), SO₂/Sulfit (SU), Spelt (G-SP), Valmuefrø (VF), Valnøtter (V)

Food & Snacks

Almond		(A)	75,-
Olives			75,-
(Add 1 spoon Løyrom Kaviar +95,-)			
Sourdough Bread & Smoked Butter		(G-WH, LA)	80,-
Oysters	Unpasteurised apple vinegar, shallots, cress	(MO, SU)	70,-
Fries & Mayonnaise		(E, MU, G-Wh)	85,-
Fried Pommes Anna	With sour cream, pickled shallots and chives	(F, L, LA, SU)	95,-
Duck's Rillettes	Holte gard duck rillettes from IOMat. Served with toasted homemade sourdough bread	(F, La, MU, G)	149,-
Smoked White Fish Rillettes	Fish rillettes and whole grain mustard. Served with toasted homemade sourdough bread.	(F, La, MU, G)	149,-
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,-

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,-	Pisco	40ml
	Highland Park 21	670,-	Barsol	125,-
	Glenrothes 12	180,-		
	Laphroaig 10	145,-	Vodka	
	Aberlour 18	285,-	Haku	165,-
Blended	Famous Grouse	115,-	Belvedere	155,-
Malt	Chivas 12	130,-	Edge	115,-
	Naked	115,-		
Irish	Jameson	115,-		
	Jameson Black Barrel	125		
Japanese	Nikka from the Barrel	200,-	Aquavit	
Bourbon	Michter's	190,-	Bareksten	115,-
	Woodford	155,-	Lysholm Linie	115,-
	Four Roses	130,-	Lysholm Blank No.52	115,-
Rye	Jim Beam	135,-	Gammel Opland	120,-
	Michter's	190,-	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,-		
Dry Gin	Monkey 47	175,-	Non-Alcoholic	
Old Tom	Haymans	145,-	Martini Vibrante	70,-
Pink	Herbarium Pink	130,-	Ish Caribbean Spiced	70,-
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,-		

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	Dry Apple	Solhøi Ekeberg x Munch cider	gl.	btl,
			149,-	645,-
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	Four Roses Bourbon, Green Chartreuse, Apple Juice, Absinthe	(Herbal, Sweet, Fruity, Complex)	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	gl	btl
	Venus Rose	Empress	62,-	96,-
	Solen	Munch Brus		92,-
	Pepsi / Pepsi Max	Ringnes		59,-
	Original / Zero	Coca Cola		62,-
	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,-
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Sarti	Sarti Rosa, Sparkling Wine, Three Cents Plain Soda	185,-
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ID 20. Not available before

Limoncello	Limoncello, Sparkling Wine, Three Cents Plain Soda	185,-
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Campari	Campari, Sparkling Wine, Three Cents Plain Soda	185,-
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Coffee And Tea

BLACK COFFEE	47,-
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AMERICANO	55,-
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ESPRESSO	44,-
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CAPPUCCINO	55,-
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CAFE LATTE	61,-
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CORTADO	55,-
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ESPRESSO MACHIATO	45,-
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EXTRA ESPRESSO SHOT	+6,-
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ASSAM BLACK TEA	59,-
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SENCHA GREEN TEA	59,-
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ROOIBOS TEA	59,-
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Spirits

Blanco	Tequila	40ml		
	Jose Cuervo	125,-		
	Jose Cuervo 1800	145,-		
	Patron	170,-		
Reposado	Jose Cuervo	130,-	Brandy	40ml
	Jose Cuervo 1800	165,-	Braastad V.S.O.P	125,-
			Braastad X.O	155,-
Mezcal	Casamigos	185,-	Remy V.S.O.P	150
	Del Maguey Vida	145,-		
			One-of-a-Kind	
			Metaxa 5*	115,-
			Metaxa 12*	190,-
	Bitters	115,-		
	Campari	115,-	Liqueur	
	Cocchi Dopo Teatro	115,-	Villa Massa Amaretto	120,-
	Luxardo Bianco	115,-	Limoncello Quaglia	115,-
	Amaro Montenegro	115,-	Baileys	115,-
	Amaro Nonino	115,-	Cointreau	115,-
	Fernet Branca		Licor 43	115,-
			Midori	115,-
			Luxardo Maraschino	115,-
	Vermouth	115,-	Drambuie	115,-
	Bianco	115,-	Grand Marnier	130,-
	Dry	115,-	Apricot Brandy	115,-
	Rosso		Borghetti	115,-
			Benedictine	120,-
			Passoa	115,-
	Aperitif	115,-	Bareksten Absinth	190,-
	Aperol	115,-	Chartreuse Grønn	195,-
	Sarti Rosa	115,-	Chartreuse Gul	180,-
	Lillet Blanc			
			Grappa	
	Capovilla Fruit Distillate	190,-	Musso Di Chardonnay	115,-
	Mele Gravensteine	200,-	Cantina Privata 12y/o	235,-
	Pere Williams	225,-		
	Prugne Selvaticher	280,-		
	Rosa Di Canina			

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