



bar meny

Sake

		gl	btl
Kidoizumi Shuzo AFS 0.5l	<i>Chiba, Japan</i>	175,-	1270,-
Ota Shuzo Dokan Daiginjo 0.72l	<i>Shiga, Japan</i>	150,-	1500,-
Kidoizumi Shuzō Shizenmai Sparkling 0.72l	<i>Chiba, Japan</i>	150,-	1590,-
Miyoshino Shuzo Hanatomoe Kijoshu 0.72l	<i>Nara, Japan</i>	145,-	1450,-
Ota Shuzo Kokoro 0.7l	<i>Shiga, Japan</i>	130,-	1300,-
Yuzu Sake 2019. 0.7l	<i>Japan</i>	150,-	1490,-
Suppai Umeshu 2020 0.7l	<i>Japan</i>	120,-	1170,-

Wine

			gl	btl
White	Gustavshof Kalsktein Riesling Trocken	Rhine Hesse, German	170,-	795,-
	L'Austral Octopus Chenin Blanc	Loire, France	210,-	1050,-
	Macon-Villages Chardonnay	Burgundy, France	240,-	1120,-
Red	PdN Prugneto Sangiovese Superiore	Emilia-Romana, Italy	160,-	740,-
	Casa De Mouraz Dao Tinto	Dao, Portugal	220,-	1095,-
	Sylvain Pataille Bourgogne Pinot Noir	Burgundy, France	260,-	1300,-
Rosé	Chateau des Sarrins	Provence, France	190,-	995,-
Sparkling	Cava Proyecto Non Dos Brut Nature	Catalonia, Spain	160,-	800,-
	Cremant D'Alsace	Alsace, France	200,-	1095,-
	Fredrik Saroea Brut Nature	Champagne, France	240,-	1345,-
	Fleury Blanc de Noirs Brut	Champagne, France		1880,-



Ask for our full wine list or scan QR code for more

Spritzes

Aperol	Aperol, Sparkling Wine, Three Cents Plain Soda	185,-
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Sarti Passion	Sarti Rosa, Sparkling Wine, Three Cents Plain Soda	185,-
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ID 20. Not available before 13:00

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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Athenian Pink	Otto's Athens Vermouth, Mastiha Liqueur, Sparkling Wine, Three Cents Pink Grapefruit Soda	185,-
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Beer & Cider

Draft	Pilsner	Ringnes	0.4l	119,-
	Juicy IPA	Frydenlund	0.4	139,-
	Blanc	Kronenbourg 1664	0.33l	129,-
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	Lovløs Østkyst	0.33l	139,-
Non-Alcoholic	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, Three Cents Pink Grapefruit Soda	130,-
	Rumless Munch's Dark And Stormy	Ish Caribbean spiced, Ginger Syrup, Lime Juice, Three Cents Ginger Beer	130,-

			gl	btl
Soft Drinks	Apple Juice	Knatten	62,-	
	Venus Rose Kombucha	Empress		96,-
	Solen	Munch Brus		92,-
	Pepsi / Pepsi Max	Ringnes		59,-
	Solo	Ringnes		59,-
	Original / Zero	Coca Cola		65,-
	Pink Grapefruit Soda	Three Cents		62,-
	Cherry Soda	Three Cents		62,-
	Gingerbeer	Three Cents		62,-
	Soda Water	Three Cents		62,-
	Tonic Water	Three Cents		62,-

Signature Cocktails

Kongepjølter	White rum, Veritas Champagne cordial, Champagne	<i>(Smooth, Fruity, Slightly Bitter, Earthy)</i>	195,-
Oslo Boheme	Cognac, Laddevin, Bénédictine, Peychaud's Bitters, Absinthe	<i>(Rich, Herbal, Sweet, Bitterw)</i>	195,-
Dagen Derpå	Herbarium Gin, Pink Vermouth, Cherry Liqueur, Simple Syrup, Lemon Juice, Three Cents Cherry Soda	<i>(Fresh, Floral, Fruity, Slightly Sweet)</i>	195,-
Dagny Juel Mule	Vikingfjord Vodka, Licor 43, Ginger Syrup, Three Cents Ginger Beer, Lime Juice, Angostura Bitters	<i>(Spicy, Citrusy, Gently Sweet)</i>	195,-
Angst	Four Roses Bourbon, Green Chartreuse, Apple Juice, Absinthe	<i>(Herbal, Sweet, Fruity, Complex)</i>	195,-
Til Betsy Nilsen	Mezcal, Aperol, Lime Juice, Agave Syrup, Chili Bitters	<i>(Smoky, Bittersweet, Citrusy, Spicy)</i>	195,-

Our Twists On Classic Cocktails

Rumstar Martini	Dark rum, Lime Juice, Passoã Passion Fruit Liqueur, Passion Fruit, Vanilla Syrup	<i>(Sweet, Sour, Fruity)</i>	195,-
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Paloma	Tequila, Three Cents Pink Grapefruit Soda, Lime Juice	<i>(Sour, Salty, Refreshing)</i>	195,-
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Bee Old Fashioned	Four Roses Bourbon, Honey Syrup, Angostura Bitters, Orange bitters	<i>(Sweet, Bitter)</i>	195,-
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White Negroni	No.3 Gin, Luxardo Bitter Bianco, White Sweet Vermouth, Black Lemon Bitters	<i>(Sweet, Bitter, Floral Notes)</i>	195,-
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For more classic cocktails, please ask our bartenders

*All our drinks may contain traces of gluten,
milk, egg and nuts.*

*Please, let your bartender know if you have
any allergies.*

Spirits

Blanco	Tequila	40ml
	Jose Cuervo	125,-
	Jose Cuervo 1800	145,-
	Patron	170,-

Reposado	Jose Cuervo	130,-
	Jose Cuervo 1800	165,-

Mezcal	Casamigos	185,-
	Del Maguey Vida	145,-

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,-

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

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

Aperitif	115,-
Aperol	115,-
Sarti Rosa	115,-
Lillet Blanc	

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

Liqueur	
Amaretto	120,-
Limoncello Quaglia	115,-
Baileys	115,-
Cointreau	115,-
Licor 43	115,-
Midori	115,-
Luxardo Maraschino	115,-
Drambuie	115,-
Grand Marnier	130,-
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,-

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,-	Pisco	40ml
	Aberlour 18	285,-	Barsol	125,-
Blended	Famous Grouse	115,-		
Malt	Chivas 12	130,-		
	Naked	115,-	Vodka	
Irish	Jameson	115,-	Haku	165,-
	Jameson Black Barrel	125	Belvedere	155,-
Japanese	Nikka from the Barrel	200,-	Edge	115,-
Bourbon	Michter's	190,-		
	Woodford	155,-		
	Four Roses	130,-	Aquavit	
Rye	Jim Beam	135,-	Bareksten	115,-
	Michter's	190,-	Lysholm Linie	115,-
			Lysholm Blank No.52	115,-
			Gammel Opland	120,-
			Egerø Dill	140,-
London	Gin	125,-		
Dry	Herbarium	145,-		
	No.3	130,-		
Botanical	Skagerrak	135,-	Calvados	
	Bareksten	150,-	Coquerel Fine	115,-
	The Botanist	175,-	Lauriston V.S.O.P	155,-
Dry	Monkey 47	145,-	Roger Groult 3 Ans	170,-
Old Tom	Haymans	130,-		
Pink	Herbarium Pink	115,-		
Sloe	Bareksten		Non-Alcoholic	
			Martini Vibrante	70,-
	Rum			
Dark	Plantaray	115,-		
	El Dorado 12	165,-		
	Sailor Jerry Spiced	120,-		
White	Plantaray	115,-		
Agricole	Veritas	135,-		
	Paranubes	160,-		
Cachaca	Abelha	125,-		

Mat og Snacks

Hver dag fra 12.00
Bestilles i baren

Chips		(M, SO)	55,-
Mandler		(A)	75,-
Oliven			75,-
Surdeigsbrød og røkt smør		(G-HV,, LA)	80,-
Anderillette	Anderillette fra Holte Gaard. Serveres med ristet hjemmelaget surdeigsbrød	(F, La, MU,G)	149,-
Røkt hvitfiskrillette	Rillette av røkt hvit fisk med grovkornet sennep. Serveres med ristet hjemmelaget surdeigsbrød.(Legg til Løyrom Kaviar +95,-)	(F, La, MU,G)	149,-
Charcuterie og Oster	Utvalg av spekemat fra IOMat, oster, norsk honning. Serveres med surdeigsbrød og røkt smør (Legg til salat og vinaigrette +59,-)	(LA, G-HV, SU, SP, G)	295,-
Røkt reker	Sennepsmajones, surdeigsbrød	(G, SU, E, SP, SD)	295,-

Man fra 17.00 | Tirs-Lør fra 12.00
Bestilles i baren

Pommes frites og majones			85,-
Fritert pommes Anna	Med rømme, syltet sjalottløk og gressløk (Legg til Løyrom Kaviar +95,-)	(E, SP, G-HV)	95,-
Østers	Upasteurisert epleeddik, sjalottløk og karse	(F, L, LA, SU)	70,-

Allergener

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

Food & Snacks

Everyday from 12:00
Ordered at the bar

Chips		(M, SO)	55,-
Almonds		(A)	75,-
Olives			75,-
Sourdough Bread & Smoked Butter		(G-WH, LA)	80,-
Duck's Rillettes	Holte gard duck's 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 (Add 1 spoon Løyrom Kaviar +95,-)	(F, La, MU,G)	149,-
Charcuterie and Cheeses	Selection of cold cuts from IOMat, cheeses, norwegian honey.Served with sourdough bread and butter (Add salad and vinaigrette +59,-)	(LA, G-WH, SU, MU, G)	295,-
Smoked Shrimps	Mustard mayo, sourdough bread	(SU, SH, E, MU, G)	295,-

Mon from 17:00 | Tue-Sat from 12:00
Ordered at the bar

Fries & Mayonnaise		(E, MU, G-WH)	85,-
Fried Pommes Anna	With sour cream, pickled shallots and chives (Add 1 spoon Løynom Kaviar +95,-)	(F, L, LA, SU)	95,-
Oysters	Unpasteurised apple vinegar, shallots, cress	(MO, SU)	70,-

Allergies

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)

M