



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	<i>Rhine Hesse, German</i>	170,-	795,-
	L'Austral Octopus Chenin Blanc	<i>Loire, France</i>	210,-	1050,-
	Macon-Villages Chardonnay	<i>Burgundy, France</i>	240,-	1120,-
Red	PdN Prugneto Sangiovese Superiore	<i>Emilia-Romana, Italy</i>	160,-	740,-
	Casa De Mouraz Dao Tinto	<i>Dao, Portugal</i>	220,-	1095,-
	Sylvain Pataille Bourgogne Pinot Noir	<i>Burgundy, France</i>	260,-	1300,-
Rosé	Chateau des Sarrins	<i>Provence, France</i>	190,-	995,-
Sparkling	Cava Proyecto Non Dos Brut Nature	<i>Catalonia, Spain</i>	160,-	800,-
	Cremant D'Alsace	<i>Alsace, France</i>	190,-	1045,-
	Fredrik Saroea Brut Nature	<i>Champagne, France</i>	240,-	1345,-
	Fleury Blanc de Noirs Brut	<i>Champagne, France</i>		1880,-



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

Spritzes

Aperol	Aperol, Sparkling Wine, and Three Cents Plain Soda	185,-
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Sarti Rosa	Sarti Rosa, Sparkling Wine, and Three Cents Plain Soda	185,-
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ID 20. Not available

Limoncello	Limoncello, Sparkling Wine, and Three Cents Plain Soda	185,-
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Campari	Campari, Sparkling Wine, and Three Cents Plain Soda	185,-
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Athenian Pink	Otto's Athens Vermouth, Mastiha Liqueur, Sparkling Wine, and Three Cents Pink Grapefruit Soda	185,-
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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-Alcoholic	Hoppy Lager	Brooklyn Special	0.33l	95,-
	IPA	Effects	0.33l	95,-
		To Øl Implosion		

Non-Alcoholic

Mocktails	Strawberry Citrus Fizz	Martini Vibrante, Lemon Juice, Strawberry Syrup, Three Cents Pink Grapefruit Soda		130,-
	Mandorla Sour	Adriatico 0%, Lemon Juice, Simple Syrup, Fancy Foamer		130,-
	Rumless Munch's Dark And Stormy	Ish Caribbean spiced, Ginger Syrup, Three Cents Fig Leaf Soda		130,-

Soft Drinks			gl	btl
	Apple Juice	Knatten	62,-	
Venus Rose	Empress		96,-	
Solen	Munch Brus		92,-	
Pepsi	Ringnes		59,-	
Pepsi Max	Ringnes		59,-	
Solo	Ringnes		59,-	
PinkGrapefruit Soda	Three Cents		62,-	
Mandarin & Bergamot 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

Kongepjolter	El dorado 3, Veritas Champagne cordial, Champagne	<i>(Smooth, Fruity, Slightly Bitter, Earthy)</i>	205,-
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, 3 Cents Ginger Beer, Lime, Angostura Bitters	<i>(Spicy, Citrusy, Gently Sweet)</i>	195,-
Angst	Four Roses, Green Chartreuse, Apple Juice	<i>(Herbal, Sweet, Fruity, Complex)</i>	195,-
Til Betsy Nilsen	San Cosme Mezcal, Aperol, Lime Juice, Agave Syrup, Chili Bitters	<i>(Smoky, Bittersweet, Citrusy, Spicy)</i>	195,-

Our Twists On Classic Cocktails

Blueberry Lagoon	Vikingfjor Vodka, Blue Curaçao, Lime Solution, Monin Blueberry Syrup, Three Cents Pineapple soda	<i>(Fruity, Sour, Refreshing, Slightly Sweet)</i>	195,-
Rumstar Martini	El Dorado 5, Passoã Passion Fruit Liqueur, Passion Fruit, Vanilla Syrup, Lime	<i>(Sweet, Sour, Fruity)</i>	195,-
Paloma	Ocho Tequila, Three Cents Pink Grapefruit Soda, Lime	<i>(Sour, Salty, Refreshing)</i>	195,-
Bee Old Fashioned	Maker's Mark Bourbon, Honey Syrup, Angostura Bitters	<i>(Sweet, Bitter)</i>	195,-
White Negroni	No.3 Gin, Luxardo Bitter Bianco, Mancino Secco, Lillet Blanc, Black Lemon Bitters	<i>(Sweet, Bitter, Floral Notes)</i>	195,-

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

	Tequila	40ml
Blanco	Jose Cuervo 1800	145,-
	Ocho	135,-
	Patron	170,-

Reposado	Ocho	145,-
	Jose Cuervo 1800	165,-

Mezcal	Casamigos	185,-
	San Cosme	155,-
	Del Maguey Vida	145,-
	Gusano Rojo	120,-

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

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

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

Liqueur	
Adriatico 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,-

Vermouth	
Mancino Rosso	115,-
Mancino Bianco	115,-
Mancino Secco	115,-

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

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

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

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,-	Vikingfjord	115,-
Japanese	Nikka from the Barrel	200,-		
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			
London	Herbarium	125,-		
Dry	No.3	145,-	Calvados	
	Skagerrak	130,-	Coquerel Fine	115,-
Botanical	Bareksten	135,-	Lauriston V.S.O.P	155,-
	The Botanist	150,-	Roger Groult 3 Ans	170,-
Dry	Monkey 47	175,-		
Old Tom	Haymans	145,-		
Pink	Herbarium Pink	130,-	Non-Alcoholic	
Sloe	Bareksten	115,-	Adriatico Amaretto 0%	75,-
			Martini Vibrante	70,-
	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,-		

Mat og Snacks

Man fra 17.00 | Tirs-Lør fra 12.00

Bestilles i baren

Chips		(M, SO)	49,-
Mandler		(MA)	72,-
Oliven			72,-
Surdeigsbrød og røkt smør		(G-HV,, LA)	78,-
Pommes frites og majones		(E, SP, G-HV)	79,-
Fritert pommes Anna	Med rømme, syltet sjalottløk og gressløk	(F, L, LA, SU)	94,-
Østers	Upasteurisert epleeddik, sjalottløk og karse	(B, SU)	65,-
Charcuterie og Oster	Utvalg av spekemat fra IOM, oster, norsk honning. Serveres med surdeigsbrød og røkt smør (Legg til salat og vinaigrette +55,-)	(LA, G-HV, SU, SP, G)	285,-

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

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

Ordered at the bar

Chips		<i>(M, SO)</i>	49,-
Almonds		<i>(A)</i>	72,-
Olives			72,-
Sourdough Bread & Smoked Butter		<i>(G-WH, LA)</i>	78,-
Fries & Mayonnaise		<i>(E, MU, G-WH)</i>	79,-
Fried Pommes Anna	With sour cream, pickled shallots and chives	<i>(F, L, LA, SU)</i>	94,-
Oysters	Unpasteurised apple vinegar, shallots, cress	<i>(MO, SU)</i>	65,-
Charcuterie and Cheeses	Selection of cold cuts from IOM, cheeses, norwegian honey. Served with sourdough bread and butter <i>(Add salad and vinaigrette +55,-)</i>	<i>(LA, G-WH, SU, MU, G)</i>	285,-

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