



bar meny

# Sake

		gl	btl
Kidoizumi Shuzo AFS 0.5l	<i>Chiba Prefecture, Japan</i>	175,-	1270,-
Ota Shuzo Dokan Daiginjo 0.72l	<i>Shiga Prefecture, Japan</i>	150,-	1500,-
Kidoizumi Shuzō Shizenmai Sparkling 0.72l	<i>Chiba Prefecture, Japan</i>	150,-	1590,-
Miyoshino Shuzo Hanatomoe Kijoshu 0.72l	<i>Nara Prefecture, Japan</i>	145,-	1450,-
Ota Shuzo Kokoro 0.7l	<i>Shiga Prefecture, 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 Chardonnay Brut	<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,-

## 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 before 13:00

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,-
	Slåtteøl	Kinn	0.75l	340,-
Cider	Extra Dry Apple Cider	Crowmoor	0.33l	139,-
Non-Alc	Hoppy Lager	Brooklyn Special Effects	0.33l	95,-
	Pilsner	To Ø Implosion	0.33l	95,-

## Non-Alcoholic

Mocktails	Strawberry Citrus Fizz	Martini Vibrante, Lemon Juice, Strawberry Syrup, and 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	Apple Juice	Knatten	gl	btl
	Venus Rose	Empress	62,-	
	Solen	Munch Brus		96,-
	Pepsi / Pepsi Max			92,-
	Solo			59,-
	Grapefruit Soda	Three Cents Pink		59,-
	Mandarin & Bergamot Soda	Three Cents Pink		62,-
	Cherry Soda	Three Cents Pink		62,-
	Gingerbeer	Three Cents Pink		62,-
	Soda Water	Three Cents Pink		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, Bittersweet)</i>	195,-
Dagen Derpå	Herbarium Gin, Pink Vermouth, Cherry Liqueur, Fresh Lemon Juice	<i>(Fresh, Floral, Fruity, Lightly Sweet)</i>	195,-
Dagny Juel Mule	Vikingfjord Vodka, Licor 43, Ginger Syrup, Three 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, Fresh Lime Juice, Agave Syrup, Chili Bitters	<i>(Smoky, Bittersweet, Citrusy, Spicy)</i>	195,-
Bjørvika Bisp	Buttered Aquavit, Red Wine, Honey, Orange Spices	<i>(Warm, Spiced, Fruity)</i>	195,-

# Cocktails

Smoky Mirage	San Cosme Mezcal, Midori liqueur, Apple, Lemon, Cider and Coffe Grounds leftover Syrup	<i>(Smoky, Sweet, Sour, Fruity)</i>	195,- -
Rumstar Martini	Sailor Jerry, Passoã Passion Fruit Liqueur, Passion Fruit, Vanilla Syrup, Lime	<i>(Sweet, Sour, Fruity)</i>	195,-
Paloma	Ocho Tequila, Three Cents Pink Grapefruit Soda, and Lime	<i>(Sour, Salty, Refreshing)</i>	195,-
Bee Old Fashion	Maker's Mark Bourbon, Honey Syrup, and Angostura Bitters	<i>(Sweet, Bitter, Citrus)</i>	195,-
White Negroni	No.3 Gin, Luxardo Bitter Bianco, Mancino Secco, Lillet Blanc, Black Lemon Bitters	<i>(Sweet, Bitter, Floral Notes)</i>	195,-
Daiquiri	El Dorado White Rum, Simple Syrup, and Lime	<i>(Sour, Sweet)</i>	195,-

*For more classic cocktails, please ask our bartenders*

# Mat og snacks

Man fra 17.00 | Tirs-Lør fra 12.00

Bestilles i baren

Chips		(E, G, M, SP, S)	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	Utvalg av spekemat fra IOM (Serveres med surdeigsbrød og røkt smør)	(G-HV, LA)	285,-
Gåskroketter	Serveres med Parmesan-garummajones	(E, G, SP, SU, G-HV, LA, G-BY, M)	98,-
Klippfisk bolinhos	Serveres med tangmajones	(E, SU, SP, B, SD, G, LA)	98,-
Friterte torsketunger	Serveres med sitronmajones	(F, E, G-HV, SP, SI, G)	245,-
Ostetallerken	Norsk honning, aprikos- og nøttebrød (Legg til salat og vinaigrette +55,-)	(LA, V, HN, G-HV, SU, SP, G)	235,-
Poutine	Pommes frites, kalveglasur, Reblochon, hvitløk og timian	(LA, G, S, G-SP, SO, SU, E, S)	155,-
Andeegg	Bløtkokt andeegg, ristet brød stekt i panne med hvitløk, timian, smør og oksegarum	(E, G, LA, G-BY, G-HV)	95,-
Ovnsbakte blåskjell	Ovnsbakte blåskjell med 'nduja-smør	(SD, B, G, LA, SI)	125,-

## 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), SO<sub>2</sub>/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		(E, M, MU, G, C)	49,-
Almonds		(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,-
Oysters	Unpasteurised apple vinegar, shallots, cress	(MO, SU)	65,-
Charcuterie	Selection of cold cuts from IOM, served with sourdough bread and butter	(G-WH, LA)	285,-
Goose Croquettes	Served with Parmesan-garum mayonnaise	(E, SU, MU, G, G-WH, C, LA, G-BA, M)	98,-
Clippfish Bolinhos	Served with seaweed mayonnaise	(E, SU, MU, SH, MO, G, LA)	98,-
Fried Cod Tongues	Served with lemon mayonnaise	(F, E, G-WH, G, MU, CI)	245,-
Cheese Plate	Norwegian honey, apricot and nut bread (Add salad and vinaigrette +55,-)	(LA, WA, H, G-WH, SU, MU, G)	235,-
Poutine	French fries, veal glaze, reblochon, garlic and thyme	(LA, G, S, G-SP, SO, SU, E, C)	155,-
Duck Egg	Soft-boiled duck egg, bread stick pan-seared with garlic, thyme, butter and beef garum	(E, G, LA, G-WH, G-BA)	95,-
Roasted Mussels	Roasted mussels with 'nduja butter	(SH, G, LA, MO, CI)	125,-

## 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)

# Spirits

	Tequila	40ml
Blanco	Jose Cuervo 1800	145,-
	Ocho	135,-
	Patron	170,-
Reposado	Ocho	145,-
	Jose Cuervo 1800	165,-
	Casamigos	185,-
Mezcal	San Cosme	155,-
	Del Maguey Vida	145,-
	Gusano Rojo	120,-

## Bitters

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

## Vermouth

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

## Aperitif

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

## Capovilla Fruit Distillate

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

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,-

## 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,-

## Grappa

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

## Calvados

Coquerel Fine	115,-
Lauriston V.S.O.P	155,-
Roger Groutl 3 Ans	170,-

## Non-Alcoholic

Adriatico Amaretto 0%	75,-
Martini Vibrante	70,-

# Spirits

	Whiskey	40ml	Pisco	40ml
Single Malt	Macallan Double Cask 12	180,-	Barsol	125,-
	Macallan A Night On Earth	250,-		
	Macallan The Harmony Coll.	290,-	Vodka	
	Highland Park 12	140,-	Haku	165,-
	Highland Park 18	290,-	Vikingfjord	115,-
	Highland Park 21	670,-		
	Glenrothes 12	180,-	Aquavit	40ml
	Laphroaig 10	145,-	Bareksten	115,-
	Aberlour 18	285,-	Lysholm Linie	115,-
Blended Malt	Famous Grouse	115,-	Lysholm Blank No.52	115,-
	Chivas 12	130,-	Gammel Opland	120,-
	Naked	115,-	Egerø Dill	140,-
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			
	Herbarium	125,-		
	No.3	145,-		
	Bareksten	135,-		
	Skagerrak	130,-		
	Monkey 47	175,-		
	The Botanist	150,-		
Old Tom	Haymans	145,-		
Pink	Herbarium Pink	130,-		
Sloe	Bareksten	115,-		
Dark	Rum			
	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,-		

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