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Sake

	GL	BTL
KIDOIZUMI SHUZO AFS 0.5L	175,-	1270,-
OTA SHUZO DOKAN DAIGINJO 0.72L	150,-	1500,-
KIDOIZUMI SHUZO SHIZENMAI SPARKLING 0.72L	150,-	1590,-
MIYOSHINO SHUZO HANATOMOE KIJOSHU 0.72L	145,-	1450,-
OTA SHUZO KOKORO 0.7L	130,-	1300,-
YUZU SAKE 2019. 0.7L	150,-	1490,-
SUPPAI UMESHU 2020 0.7L	120,-	1170,-

Wine

WHITE

GUSTAVSHOF KALSKTEIN RIESLING TROCKEN
RHINE HESSE, GERMANY

GL **BTL**

170,- 795,-

LES GRANDES VIGNES LE P TIT VAILLANT
BURGUNDY, FRANCE

200,- 1010,-

MACON-VILLAGES CHARDONNAY
BURGUNDY, FRANCE

240,- 1120,-

RED

PDN PRUGNETO SANGIOVESE SUPERIORE
EMILIA-ROMANA, ITALY

160,- 740,-

CHAPUIS FRERES COTEAUX BOURGUIGNONS ROUGE
BURGUNDY, FRANCE

200,- 1000,-

CASA DE MOURAZ DÃO TINTO
DÃO, PORTUGAL

220,- 1095,-

ROSÉ

CHATEAU DES SARRINS
PROVENCE, FRANCE

190,- 995,-

SPARKLING

CAVA PROYECTO NON DOS CHARDONNAY BRUT
CATALONIA, SPAIN

160,- 800,-

CREMANT D'ALSACE
ALSACE, FRANCE

190,- 1045,-

FREDRIK SAROEIA BRUT NATURE
CHAMPAGNE, FRANCE

240,- 1345,-

FLEURY BLANC DE NOIRS BRUT CHAMPAGNE
CHAMPAGNE, FRANCE

1880,-

**ASK FOR OUR FULL WINE LIST OR SCAN THE QR-CODE FOR
MORE OPTIONS BY THE BOTTLE**



Signature Cocktails

(ID 20, NOT AVAILABLE BEFORE 13.00)

JOY BOY 195,-

MACALLAN DOUBLE CASK 12YO WHISKY, TENJAKU WHISKY,
PLUM SAKE, LICOR 43
BEER AND BLACK TEA CORDIAL
(Smooth, Fruity, Slightly bitter, Earthy)

RUMSTAR MARTINI 195,-

EL DORADO 5YO RUM, PASSOA PASSION FRUIT LIQUEUR,
PASSION FRUIT, VANILLA SYRUP, LIME
(Sweet, Sour, Fruity)

KRANEN MULE 195,-

VIKINGFJORD VODKA, LICOR 43, GINGER SYRUP,
THREE CENTS GINGER BEER, LIME,
ANGOSTURA BITTERS
(Sour, Slightly sweet, Spicy)

THE SMOKY MIRAGE 195,-

SAN COSME MEZCAL, MIDORI GREEN MELON,
CIDER AND COFFEE GROUNDS LEFTOVER SYRUP,
LEMON, APPLE
(Smoky, Sweet, Sour, Fruity)

ALL OUR DRINKS MAY CONTAIN TRACES OF GLUTEN, MILK, EGG AND NUTS
PLEASE LET YOUR BARTENDER KNOW IF YOU HAVE ANY ALLERGIES

Classic Cocktails

(ID 20, NOT AVAILABLE BEFORE 13.00)

PALOMA 195,-

OCHO TEQUILA, THREE CENTS PINK GRAPEFRUIT SODA, LIME

(Sour, Salty, Refreshing)

BEE OLD FASHIONED 195,-

FOUR ROSES BOURBON, HONEY SYRUP,

ANGOSTURA BITTERS

(Sweet, Bitter, Citrus)

WHITE NEGRONI 195,-

NO.3 GIN, LUXARDO BIANCO BITTER, MANCINO SECCO VERMOUTH,

LILLET BLANC APERITIF, BLACK LEMON BITTERS

(Sweet, Bitter, Floral notes)

DAIQUIRI 195,-

EL DORADO WHITE RUM, SIMPLE SYRUP, LIME

(Sour, Sweet)

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

Spritz

APEROL SPRITZ 185,-

APEROL, SPARKLING WINE, THREE CENTS PLAIN SODA

SARTI ROSA SPRITZ 185,-

SARTI ROSA, SPARKLING WINE, THREE CENTS PLAIN SODA

LIMONCELLO SPRITZ 185,-

(ID 20, NOT AVAILABLE BEFORE 13.00)

LIMONCELLO, SPARKLING WINE, THREE CENTS PLAIN SODA

CAMPARI SPRITZ 185,-

(ID 20, NOT AVAILABLE BEFORE 13.00)

CAMPARI, SPARKLING WINE, THREE CENTS PLAIN SODA

ATHENIAN PINK SPRITZ 185,-

(ID 20, NOT AVAILABLE BEFORE 13.00)

OTTO'S ATHENS VERMOUTH, MASTIHA LIQUER, SPARKLING WINE,
THREE CENTS PINK GRAPEFRUIT SODA

ALL OUR DRINKS MAY CONTAIN TRACES OF GLUTEN, MILK, EGG AND NUTS
PLEASE LET YOUR BARTENDER KNOW IF YOU HAVE ANY ALLERGIES

Beers, Cider & Non-alcoholic options

Draft Beers

RINGNES PILSNER	0.4L	119,-
FRYDENLUND JUICY IPA	0.4L	139,-

Bottled Beers & Cider

OSLO BREWING CO. - PILSNER	0.33L	129,-
OSLO BREWING CO. - MELLOW IPA	0.33L	139,-
OSLO BREWING CO. - SUNSHINE SOUR	0.33L	149,-
OSLO BREWING CO. - PORTER	0.33L	149,-
OSLO BREWING CO. - GLUTENFREE LAGER	0.33L	149,-
CROWMOOR EXTRA DRY APPLE CIDER	0.33L	139,-
BERENTSENS PÆRECIDER	0.275L	125,-
KINN SLÅTTEØL	0.75L	340,-

Non-Alcoholic Beers

BROOKLYN SPECIAL EFFECTS - HOPPY LAGER	0.33L	95,-
TO ØL IMPLOSION - PILSNER	0.33L	95,-

Non-Alcoholic Drinks

MOCKTAILS

STRAWBERRY CITRUS FIZZ MARTINI VIBRANTE, LEMON JUICE, STRAWBERRY SYRUP, 3 CENTS PINK GRAPEFRUIT SODA		130,-
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MANDORLA SOUR ADRIATICO 0%, LEMON JUICE, SIMPLE SYRUP, FANCY FOAMER		130,-
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SOFT DRINKS

	GL	BTL
KNATTEN APPLE JUICE	62,-	
EMPRESS VENUS ROSE		96,-
MUNCH BRUS SOLEN		92,-
PEPSI / PEPSI MAX		59,-
SOLO		59,-
THREE CENTS PINK GRAPEFRUIT SODA		62,-
THREE CENTS MANDARIN & BERGAMOT SODA		62,-
THREE CENTS SODA WATER		62,-
THREE CENTS GINGERBEER		62,-
THREE CENTS CHERRY SODA		62,-

ALL OUR DRINKS MAY CONTAIN TRACES OF GLUTEN, MILK, EGG AND NUTS
PLEASE LET YOUR BARTENDER KNOW IF YOU HAVE ANY ALLERGIES

Spirits

(ID 20, NOT AVAILABLE BEFORE 13.00)

WHISKY	40ML	GIN	40ML
SCOTCH SINGLE MALT		HERBARIUM	125,-
MACALLAN DOUBLE CASK 12	180,-	NO.3	145,-
MACALLAN A NIGHT ON EARTH	250,-	BAREKSTEN	135,-
MACALLAN THE HARMONY COLLECTION	290,-	SKAGERRAK	130,-
HIGHLAND PARK 12	140,-	MONKEY 47	175,-
HIGHLAND PARK 18	290,-	THE BOTANIST	150,-
HIGHLAND PARK 21	670,-	OLD TOM	
GLENROTHES 12	180,-	HAYMANS	145,-
GLENROTHES MAKER'S CUT	235,-	PINK GIN	
LAPHROAIG 10	145,-	HERBARIUM PINK	130,-
ABERLOUR 18	285,-	SLOE GIN	
SCOTCH BLENDED MALT		BAREKSTEN	115,-
FAMOUS GROUSE	115,-	RUM	
CHIVAS 12	130,-	DARK	
NAKED	115,-	EL DORADO 5	115,-
IRISH		EL DORADO 12	165,-
JAMESON BLACK BARREL	125,-	SAILOR JERRY SPICED	120,-
JAMESON	115,-	WHITE	
JAPANESE		EL DORADO 3	115,-
NIKKA FROM THE BARREL	200,-	AGRICOLE	
AMERICAN BOURBON		VERITAS	135,-
MICHTER'S	190,-	PARANUBES	160,-
WOODFORD	155,-	CACHACA	
FOUR ROSES	130,-	ABELHA	125,-
AMERICAN RYE		PISCO	
JIM BEAM	135,-	BARSOL	125,-
MICHTER'S	190,-	VODKA	
FRUIT DISTILLATE		HAKU	165,-
CAPOVILLA PRUGNE SELVATICHE	225,-	VIKINGFJORD	115,-
CAPOVILLA MELE GRAVENSTEINER	190,-		
CAPOVILLA PERE WILLIAMS	200,-		
CAPOVILLA DI ROSA CANINA	280,-		

Spirits

(ID 20, NOT AVAILABLE BEFORE 13.00)

TEQUILA	40ML	BRANDY	40ML
BLANCO/SILVER		COGNAC	
JOSE CUERVO 1800	145,-	BRAASTAD X.O	155,-
OCHO	135,-	BRAASTAD V.S.O.P	125,-
PATRON	170,-	REMY MARTIN V.S.O.P	150,-
REPOSADO		ONE-OF-A-KIND	
OCHO	145,-	METAXA 12*	190,-
JOSE CUERVO 1800	165,-	METAXA 5*	115,-
CASAMIGOS	185,-	LIQUEUR	
MEZCAL		ADRIATICO AMARETTO	120,-
SAN COSME	155,-	LIMONCELLO QUAGLIA	115,-
DEL MAGUEY VIDA	145,-	BAILEYS	115,-
GUSANO ROJO	120,-	COINTREAU	115,-
BITTER		LICOR 43	115,-
CAMPARI	115,-	MIDORI	115,-
COCCHI DOPO TEATRO	115,-	LUXARDO MARASCHINO	115,-
LUXARDO BIANCO	115,-	DRAMBUIE	115,-
AMARO MONTENEGRO	115,-	GRAND MARNIER	130,-
AMARO NONINO	115,-	APRICOT BRANDY	115,-
AVERNA	115,-	BORGHETTI	115,-
FERNET BRANCA	115,-	BENEDICTINE	120,-
VERMOUTH		PASSOA	115,-
MANCINO ROSSO	115,-	BAREKSTEN ABSINTH	190,-
MANCINO BIANCO	115,-	CHARTREUSE GRØNN	195,-
MANCINO SECCO	115,-	CHARTREUSE GUL	180,-
APERITIF		GRAPPA	
APEROL	115,-	MUSSO DI CHARDONNAY	115,-
SARTI ROSA	115,-	CANTINA PRIVATA 12YO	235,-
COCCHI AMERICANO ROSA	115,-	CALVADOS	
LILLET BLANC	115,-	COQUEREL FINE	115,-
AQUAVIT		LAURISTON VSOP	155,-
BAREKSTEN	115,-	ROGER GROULT 3 ANS	170,-
LYSHOLM LINIE	115,-	NON-ALCOHOLIC	
LYSHOLM BLANK NO.52	115,-	ADRIATICO AMARETTO 0%	75,-
GAMMEL OPLAND	120,-	MARTINI VIBRANTE	70,-
EGERØ DILL	140,-		

Snacks and Food

Ordered at the bar

Mon from 17.00 / Tues-Sat from 12.00

ALMONDS (A)	72,-
OLIVES	72,-
SOURDOUGH BREAD & SMOKED BUTTER (G-Wh, La)	78,-
FRIES & MAYONNAISE (E, Mu, G-Wh)	79,-
FRIED POMMES ANNA (F, L, La, Su) With sour cream, pickled shallot and chives	94,-
OYSTERS (Mo, Su) Unpasteurised apple vinegar, shallots and cress	65,-
CHARCUTERIE (G-Wh, La) Selection of cold cuts from IOM (served with sourdough bread and butter)	285,-
GOOSE CROQUETTES (E, Su, Mu, G, G-Wh, C, La, G-Ba, M) Served with Parmesan-garum mayonnaise	98,-
CLIPFISH BOLINHOS (E, Su, Mu, Sh, Mo, G, La) Served with seaweed mayonnaise	98,-
FRIED COD TONGUES (F, E, G-Wh, G, Mu, Ci) Lemon mayonnaise	245,-
CHEESE PLATE (La, Wa, H, G-Wh, Su, Mu, G) Norwegian honey, apricot and nut bread (add salad and vinaigrette +55,-)	235,-
POUTINE (La, G, S, G-Sp, So, Su, E, C) French fries, veal glaze, reblochon, garlic and thyme	155,-
DUCK EGG (E, G, La, G-Wh, G-Ba) Soft boiled duck egg, bread stick pan-seared with garlic, timian, butter and beef garum	95,-
ROASTED MUSSELS (Sh, G, La, Mo, Ci) Roasted mussels with Nduja butter	125,-

Molluscs (Mo), Egg (E), Fish (F), Gluten (G), Wheat (G-Wh), Oat (G-Oa), Hazelnuts (H), Rye (G-Ry), Barley (G-Ba), Lactose (La) Spelt (G-Sp), Lupine (L), Almonds (A), Milk (M), Nuts (N), Peanuts (P), Poppy seeds (PS), Celery (C), Pistachios (Pi), Mustard (Mu), Sesame (S), Shellfish (Sh), Soya (So), So2/Sulphite (Su) Walnut (Wa), Pecan (Pe), Mushroom (Mr) Citrus (Ci)

Snacks og Mat

Bestilles i baren

Man fra 17.00. / Tirs-Lør fra 12.00

MANDLER (Ma)	72,-
OLIVEN	72,-
SURDEIGSBRØD OG RØKT SMØR (G-Hv)	78,-
POMMES FRITES & MAJONES (E, Sp, G-Hv)	79,-
FRITERT POMMES ANNA (F, L, La, Su) Med rømme, syltet sjalottløk og gressløk	94,-
ØSTERS (B, Su) Upasteurisert epleeddik, sjalottløk og karse	65,-
CHARCUTERIE (G-Hv, La) Utvalg av spekemat fra IOM (serveres med surdeigsbrød og røkt smør)	285,-
GÅS KROKETTER (E, G, Sp, Su, G-Hv, La, G-By, M) Serveres med Parmesan-garummajones	98,-
KLIPPFISK BOLINHOS (E, Su, Sp, B, Sd, G, La) Serveres med tangmajones	98,-
FRITERTE TORSKETUNGER (F, E, G-Hv, Sp, Si, G) Sitronmajones	245,-
OSTETALLERKEN (La, V, Hn, G-Hv, Su, Sp, G) Norsk honning, aprikos-og nøttebrød (legg til salat og vinaigrette +55,-)	235,-
POUTINE (La, G, S, G-Sp, So, Su, E, S) Pommes frites, kalveglasur, reblochon, hvitløk og timian	155,-
ANDEEGG (E, G, La, G-By, G-Hv) Bløtkokt andeegg, ristet brød stekt i panne med hvitløk, timian, smør og oksegarum	95,-
OVNSBAKTE BLÅSKJELL (Sd, B, G, La, Si) Ovnsmakte blåskjell med Nduja-smør	125,-

Bløtdyr (B), Egg (E), Fisk (F), Gluten (G), Hvete (G-Hv), Havre (G-Ha), Rug (G-Ru), Bygg (G-By), Pekan (Pe), Pistasj (Pi), Spelt (G-Sp), Lupin (L), Mandler (Ma), Macadamia (Mc) Melk (M), Nøtter (N), Hasselnøtter (Hn), Valmuefrø (VF), Laktose (La), Peanøtter (P), Selleri (S), Valnøtter (V), Sennep (Sp), Sesamfrø (Sf), Skalldyr (Sd), Soya (So), So2/Sulfitt (Su), Sopp (Mr) Sitron (Si)

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