

BREAKFAST

10 - 12

THE BENNY

Two soft poached eggs served on our signature English Muffin with Hollendaise sauce

extra toppings

ADD CRISPY BACON

ADD AVOCADO SMASH

ADD SMOKED SALMON 

195

+45

+45

+55

BRUNCH

10 - 16

AVOCADO SMASH

Smashed avocado, pickled beetroot, Feta cheese and rocket. Served on Danish Rye bread

+ CRISPY BACON

189

+45

EGG AND BACON BAP

Two rashes of crispy organic bacon and one fried free range egg served on toasted brioche bun with home made relish

159

EVERYTHING BAGEL

Toasted sesame bagel. Choose from:

Pastrami, rocket, giant sweet pickle, Dijon mustard

Norwegian smoked salmon, cream cheese, kapers, pickled pink onion

185

195

SWEET 10 - 16

FRENCH TOAST

Three slices of vanilla egg washed Brioche, served with chantilly, berry compote, fresh berries and honey glaze

+ CRISPY BACON

165

+45

NUTELLA CROISSANT

Croissant stuffed with Nutella cream

119

LUNCH

12 - 16

SOUP OF THE DAY

Served with home made focaccia and alioli

169

BEEF TARTARE

200g Yttrefillet, pickles, Cæsar sauce, capers, served with Danish Rye crisp. Side of focaccia and alioli

299

POKE BOWL

Rice topped with Edamame beans, avocado, carrot, cucumber, pickled ginger and mango, Sriracha mayo and a side of soy sauce. Choose from:

CHICKEN KATSU

SESAME SALMON

289

299

PASTA VODKA

Rigatoni pasta served with rich creamy and tangy tomato sauce, fresh basil, sun dried tomato and Parmesan

219

CONFIT DUCK LEG

Duck leg slowly braised served with creamy Polenta, red wine sauce and root vegetables

299

SNACKS

10 - 16

FRIED HALLOUMI

Fried Halloumi cheese drizzled with pomegranate molasses

129

SALUMI PLATE

Our selection of cured meats: Salami Tartruffo, Coppa, Calabrese Served with focaccia and alioli.

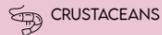
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MAC'N'CHEESE

Macaroni pasta with Cheddar and Mozzarella cheesy sauce

149

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T S A I L

COFFEE + TEA 10 - 16

FILTER COFFEE	45
ESPRESSO	55
MACHIATO	55
AMERICANO	59
CORTADO	62
CAPPUCCINO	72
LATTE	75
MOCHA	75
TEA/TEA FOR TWO EARL GREY, RED FRUIT, GINGER, CITRUS GREEN TEA	35/70

OUR COFFEE IS FROM SOLBERG & HANSEN.
ESPRESSO BASED COFFEE IS SERVED ON
DOUBLE SHOT, THAT'S HOW WE ROLL

BEER ++ LERVIG BREWERY

DRAFT 0.25/0.4	PILSNER 4.7%	85/135
	PERLE FOR SVIN 6.3% IPA	99/155
	ORANGE VELVET 5.5% MANGO IPA	95/139
CANS	MAGIC CLOUDS 4.5% SESSION IPA	145
	LIMONCELLO SPRITZ	169
	APPLE CIDER LITE 4.7%	117
	GINGER BEER 4.7%	133
	NO WORRIES 0%	82
	NITRO STOUT 4.7%	166

RAW JUICE 10 - 16

SOFTS

SOFT DRINKS	69
FRITZ KOLA, RHUBARB SPRITZ, APPLE SPRITZ	75
SAN PELEGRINO 0.5	75
BALHOLM EPLE&BRINGEBÆR	85

WINE 10 - 16

BUBBLES	Prosecco, Chioccioli ORA	159/565
	Champagne Roger Manceaux	199/935
	Sao Joao Sparkling Alvarinho	845
	Champagne Senez, Cuvee des Filles	1199
	Champagne Rose, Dame Jeanne	949
	Champagne La Borderie, Blanc De Noirs	1599
	Champagne Fernand Hutasse, Et Fils, Millisime 2000	1999
WHITE	Riesling Trocken, Georg Muller	149/665
	Riesling Trocken, Karp-Schreiber	645
	Sancerre, Les Grandmontains, Laporte	185/899
	Chablis, Per Aspera, Charly Nicolle	195/995
	Alvarinho, Cortinha Velha, Sobre Lias	1199
	Chardonnay, Erwin Sabathi	1099
	Chardonnay, The Hilt, Estate	1299
	Sauvigny-Les-Beaune, Pernard Vergelesses 2018	1299
RED	Barbera d'Alba , Giovanni Rosso	149/565
	Nebbiolo, Langhe	625
	Bourgogne, Jean-Jacques Girard 2023	895
	Brnello di Montalcino, Col d'Orcia	1099
	Coteaux, Frank Patarabet, Bordeaux	1099
	Pinot Noir, Chat Sauvage	1199
	Rioja, Monte Gatun, Arizcuren 2021	1199

GREEN MACHINE 	99
Kale, spinach, cucumber, apple, celery, kiwi	
MOUNTAIN TAN BOOSTER	99
Carrot and ginger	
FRESH ORANGE	75
CLOUDY APPLE	75

COCKTAILS 10* - 16

MIMOSA	159
APEROL SPRITZ	165
TOMMY MARGERITA*	169
GIN + TONIC*	169
ESPRESSO MARTINI*	175
KIEV MULE*	169
IRISH COFFEE*	155
BAILEYS COFFEE	145
GLÜHWINE	135

W E L C O M E

*SERVED AFTER 13

BREAKFAST

10 - 12

THE BENNY 🌿🥛🥚

To posjerte egg servert med husets english muffin og hollandaise saus.

extra topping

+ CRISPY BACON

+ AVOCADO SMASH

+ VARMRØKT LAKS 🐟

195

BRUNCH

10 - 16

AVOCADO SMASH 🥑🌿

Most avokado, syltet rødbeter og løk, fetaost og ruccola. Servert på dansk rugbrød fra bakeriet Lom

+ CRISPY BACON

189

+45

EGG OG BACON BRIOCHE 🌿🥛🥚

To skiver sprøstekt økologisk bacon og et stekt egg servert med ristet brioche og husets relish

159

EVERYTHING BAGEL 🐟🥑🥛🥚🌿

Ristet sesam-bagel, velg fra:

biff pastrami, ruccola, sylteagurk og Dijon-sennep

Varm-røkt laks, ruccola, kremost, syltet rødløk og kapers

185

175

SWEET 10 - 16

FRENCH TOAST 🌿🥛🥚

Tre skiver vanilje-brioche, servert med chantilly, bærkompott, ferske bær og honningglasur

+ CRISPY BACON

165

+45

NUTELLA CROISSANT 🌿🥛🥚🥛

Croissant med Nutella krem

119

LUNCH

12 - 16

DAGENS SUPPE 🥛🌿

Servert med hjemmelaget focaccia og aioli

169

BIFF TARTAR 🌿🥛🥚🐟🥛

200 g Ytrefilet av okse, syltagurk, Caesar-saus, sennep, kapers, servert med dansk rugkjenks og hjemmelaget focaccia og aioli

299

POKE BOWL 🥛🌿🥗

Ris toppet med edamamebønner, avokado, syltet ingefær, mango, agurk og gulrot, Sriracha mayo og soyasaus. Velg fra:

KYLLING KATSU

SESAME LAKS 🐟🥛

279

289

PASTA VODKA 🌿🥛🥚

Rigatoni pasta servert med en kremet og syrlig tomatsaus, fersk basilikum, soltørkede tomater og Parmesan

199

CONFIT DUCK LEG 🥗🥗🥛

Andelår sakte braisert, servert med kremet polenta, rødvinssaus og rotgrønnsaker

299

SNACKS

10 - 16

FRIED HALLOUMI 🥛

Fritert Halloumi-stenger, penslet med granateplesirup

129

SALUMI TALLERKEN 🌿🥗

Vårt utvalg av spekemat: Salami Tartruffo, Coppa, Calabrese med focaccia og alioli.

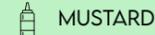
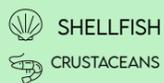
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MAC'N'CHEESE 🥛🌿

Macaroni med cheddar og mozzarella ostesaus

149

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KAFFE OG TE 10 - 16

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CORTADO	62
CAPPUCCINO	72
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VÅR KAFFE ER FRA SOLBERG - HANSEN
ESPRESSOBASERT KAFFE ER ALLTID
SERVERT DOBBEL.

ØL ++ FRA LERVIG

TAPPET 0.25/0.4	PILSNER 4.7%	85/135
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MOUNTAIN TAN BOOSTER	99
Gulrot og ingefær	
FERSKPRESSET APPELSIN	75
EPELMOST	75

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