

THE

WINE
COLD

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% milkskahe 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, Chiocciolli ORA Champagne Warner, Blanc de Blanc Sao Joao Sparkling Alvarinho Champagne Senez, Cuvee des Filles Cremant de Bordeaux, Henri D` Augan Champagne La Borderie, Blanc De Noirs Champagne Fernand Hutasse, Et Fils, Millisime 2000	159/565 199/935 845 1199 999 1599 1999
WHITE	Cattarato, Borgo Selene Riesling D` Alsace, Famille Spar Sancerre, Les Grandmontains, Laporte Chablis, Mandeliere 2023 Chablis 1er CRU, Charly Nicolle Les Fourneaux Alvarinho, Cortinha Velha, Sobre Lias Albarinio, A Pedreira, Rias Baixas 2021 Erwin Sabathi, Ried Saffran, Chardonnay 2021 Monte Raposhinia Chardonnay, The Hilt, Old Guard Sauvigny-Les-Beaune, Pernard Vergelesses 2018 Meursault, Jean Jacques Girard 2023	149/665 645 185/899 195/995 1999 1199 879 1099 899 2499 1299 1699
RED	Barbera d’Alba , Giovanni Rosso Cotes du Rhone, Vieilles Vignes Nebbiolo, Langhe Vandemmia 2022 Barbera D` Asti, Sopra Berutti, l` armangia Pigeoulet Vaucluse, Vin de Pays Bourgogne Pinot Noir, Jean-Jacques Girard 2023 Caburnio, Tenuta Montetti 2019 Coteaux, Frank Patarabet, Bordeaux Pinot Noir, Chat Sauvage Rioja, Monte Gatun, Arizcuren 2021 Rioja Solo Garnacha, Arizcuren 2017 Rosso di Montalcino, Scopone Brnello di Montalcino, Scopone	149/565 149/545 875 165/625 770 895 899 1099 1199 1199 1199 1099 1650

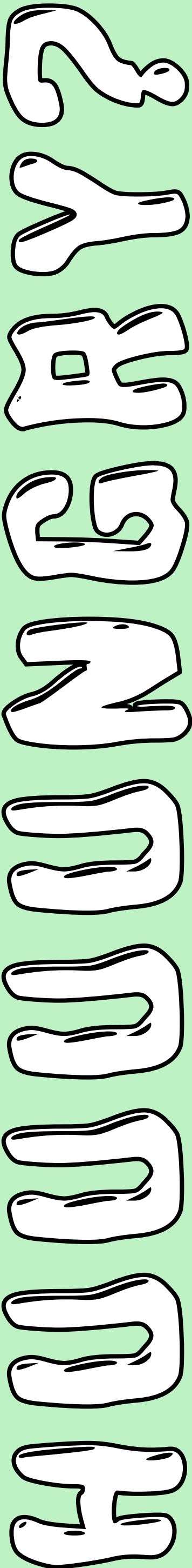
GREEN MACHINE 🥒	99
Kale, spinach, cucumber, apple, celery, kiwi	
MOUNTAIN TAN BOOSTER	99
Carrot and ginger	
FRESH ORANGE	75
CLOUDY APPLE	75

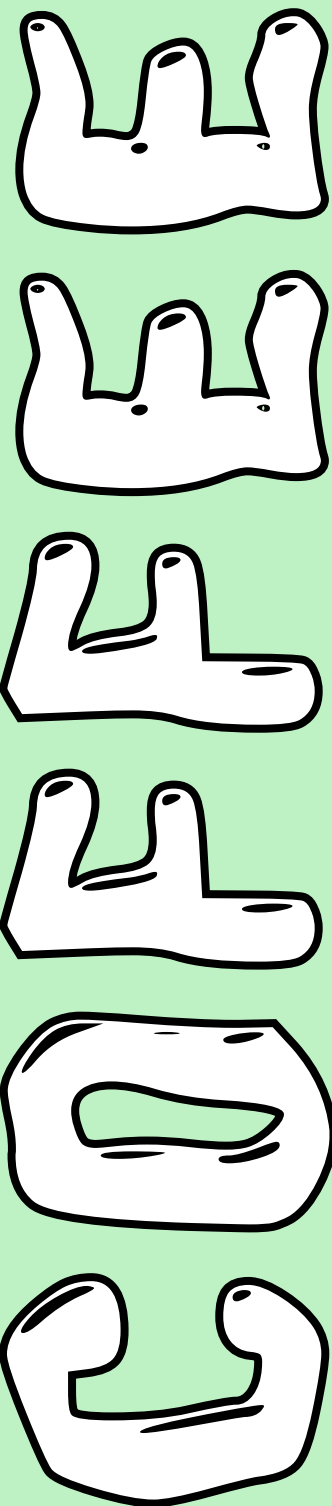
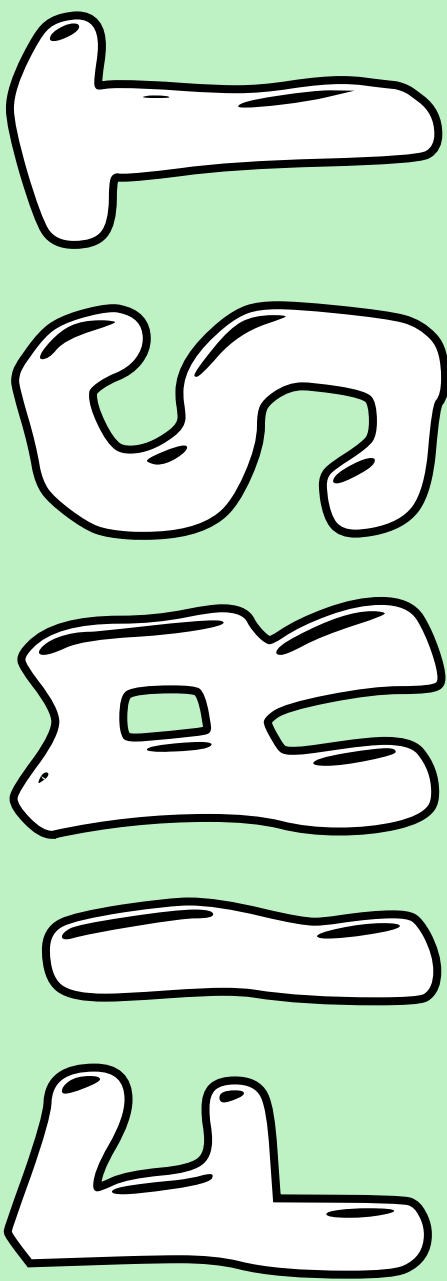
COCKTAILS
10* - 16

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

*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		LUNCH
		12 - 16
		DAGENS SUPPE  
		169
		Servert med hjemmelaget focaccia og aioli
		BIFF TARTAR     
		299
		200 g Ytrefilet av okse, syltagurk, Caesar-saus, sennep, kapers, servert med dansk rugkjenks og hjemmelaget focaccia og aioli
		POKE BOWL   
		Ris toppet med edamamebønner, avokado, syltet ingefær, mango, agurk og gulrot, Sriracha mayo og soyasaus. Velg fra:
		KYLLING KATSU
		279
		SESAME LAKS  
		289
AVOCADO SMASH  	189	
Most avokado, syltet rødbeter og løk, fetaost og ruccola. Servert på dansk rugbrød fra bakeriet Lom		
+ CRISPY BACON	+45	
EGG OG BACON BRIOCHE   	159	
To skiver sprøstekt økologisk bacon og et stekt egg servert med ristet brioche og husets relish		
EVERYTHING BAGEL     		
Ristet sesam-bagel, velg fra:		
biff pastrami, ruccola, sylteagurk og Dijon-sennep	185	
Varm-røkt laks, ruccola, kremost, syltet rødløk og kapers	175	
		SNACKS
		10 - 16
SWEET	10 - 16	
	FRENCH TOAST   	165
	Vanilje-brioche, servert med chantililly, bærkompott, ferske bær og honningglasur	
	+ CRISPY BACON	+45
	NUTELLA CROISSANT     	119
	Croissant med Nutella krem	
		FRIED HALLOUMI 
		129
		Fritert Halloumi-stenger, penslet med granateplesirup
		SALUMI TALLERKEN  
		199
		Vårt utvalg av spekemat fra Antica Macelleria Falorni i Toscana servert med focaccia og alioli.
		MAC'N'CHEESE  
		149
		Macaroni med cheddar og mozzarella ostesaus





KAFFE OG TE 10 - 16

FILTER KAFFE	45
ESPRESSO	55
MACHIATO	55
AMERICANO	59
CORTADO	62
CAPPUCCINO	72
LATTE	75
MOCHA	75
TE/TE FOR TO EARL GREY, BESTEMORS HAVE, ENERGISK INGEFÆR, SITRUS GRØNN	35/70

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
	PERLE FOR SVIN 6.3% IPA	99/155
	ORANGE VELVET 5.5% milkshake IPA	95/139
BOKS	MAGIC CLOUDS 4.5% SESSION IPA	145
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RAW JUICE 10 - 16

BRUS

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SAN PELEGRINO 0.5	75
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VIN 10 - 16

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HVIT		
RØD	Barbera d'Alba , Giovanni Rosso Cotes du Rhone, Vieilles Vignes Nebbiolo, Langhe Vandemmia 2022 Barbera D` Asti, Sopra Berutti, l` armangia Pigeoulet Vaucluse, Vin de Pays Bourgogne Pinot Noir, Jean-Jacques Girard 2023 Caburnio, Tenuta Montetti 2019 Coteaux, Frank Patarabet, Bordeaux Pinot Noir, Chat Sauvage Rioja, Monte Gatun, Arizcuren 2021 Rioja Solo Garnacha, Arizcuren 2017 Rosso di Montalcino, Scopone Brnello di Montalcino, Scopone	149/565 149/545 875 165/625 770 895 899 1099 1199 1199 1199 1099 1650

GREEN MACHINE 🍷	99
Grønnskål, spinat, agurk, eple, selleri, kiwi	
MOUNTAIN TAN BOOSTER	99
Gulrot og ingefær	
FERSKPRESSET APPELSIN	75
EPLEMOST	75

COCKTAILS 10* - 16

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APEROL SPRITZ	165
TOMMY MARGERITA*	169
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