

BREAKFAST

10 - 12

THE BENNY

Two soft poached eggs served on our signature English Muffin with Hollandaise 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 rashers 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, capers, 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 maple syrup

+ CRISPY BACON

165

+45

NUTELLA CROISSANT

Croissant stuffed with Nutella cream

119

LEMON PIE

Classic lemon pie with Italian meringue

129

LUNCH

12 - 16

SOUP OF THE DAY

Served with home made focaccia and alioli

169

BEEF TARTARE

200g chopped Annis beef, 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

12 - 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.

199

HUMMUS

Home made hummus, truffle crisps



129

MAC'N'CHEESE

Macaroni pasta with Cheddar and Mozzarella cheesy sauce

149

2
Y
B
G
N
U
U
U
H

 DAIRY
 SESAME

 GLUTEN
 CRUSTACEANS

 PEANUT
 SULFITES

 EGG
 MUSTARD

 NUTS
 CELERY

 SOY
 SHELLFISH

 FISH
 LUPINE

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 SØLBERG & 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
	LUCKY JACK 4.7% MANGO IPA	95/139
CANS	MAGIC CLOUDS 4.5% SESSION IPA	145
	LIMONCELLO SPRITZ COCKTAIL	169
	SAUVIGNON BLANCHE 6.3% WINE INFUSED BIÈRE BLANCHE	166
	APPLE CIDER LITE 4.7%	117
	GINGER BEER 4.7%	133
	NO WORRIES/MANGO 0%	82

RAW JUICE 10 - 16

SOFTS

COLA, FANTA, SPRITE, COLA ZERO	69
SAN PELEGRINO 0.5	75
RED BULL	85

WINE 10 - 16

BUBBLES	Prosecco, Chioccioli ORA	139/565
	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	139/665
	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	124/565
	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	149
APEROL SPRITZ	155
HUGO SPRITZ	169
GIN + TONIC*	159
NUET TODDY	155
KIEV MULE*	159
IRISH COFFEE*	155
BAILEYS COFFEE	145
GLÜHWINE	120

W E F E O C

*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

+45

+45

+55

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, rukola, crem øst, syltet rødløk og kapers

185

175

SWEET 10 - 16





FRENCH TOAST   

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

+ CRISPY BACON

165

+45

NUTELLA CROISSANT    

Croissant med Nutella krem

119

SITRON PAI   

Klassisk sitronpai med italiensk marengs

129

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 rugkjeks og hjemmelaget focaccia og aioli

299

POKE BOWL   

Ris toppet med edamamebønner, avokado, syltet ingefær, mango, agurk og gurløt, et hint av Sriracha-mayo og soppsoysasaus. 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

12 - 16

FRIED HALLOUMI 



Fritert Halloumi-stenger, penslet med granateplesirup

129

SALUMI TALLERKEN  

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

199

HUMMUS  

Hjemmelaget hummus, trøffelchips

129

MAC'N'CHEESE  

Macaroni med cheddar og mozzarella ostesaus

149

BRUNCH



MILK



CEREALS
CONTAINING GLUTEN



PEANUT



EGG



NUTS



SOY



FISH



SESAME



CRUSTACEANS



SULFITES



MUSTARD



CELERY



MOLLUSCS



LUPIN

T
S
Æ
I
L

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 HENTET FRA SØLBERG - HANSEN
ESPRESSOBASERT KAFFE ER ALLTID SERVET
DOBBEL.

ØL ++ FRA LERVIG

TAPPET 0.25/0.4	PILSNER 4.7%	85/135
	PERLE FOR SVIN 6.3% IPA	99/155
	LUCKY JACK 4.7% MANGO IPA	95/139
BOKS	MAGIC CLOUDS 4.5% SESSION IPA	145
	LIMONCELLO SPRITZ COCKTAIL	169
	SAUVIGNON BLANCHE 6.3% WINE INFUSED BIÈRE BLANCHE	166
	APPLE CIDER LITE 4.7%	117
	GINGER BEER 4.7%	133
	NO WORRIES/MANGO 0%	82

RAW JUICE 10 - 16

BRUS

COLA, FANTA, SPRITE, COLA ZERO	69
SAN PELEGRINO 0.5	75
RED BULL	85

VIN 10 - 16

BOBLER	Prosecco, Chioccioli ORA	139/565
	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
HVIT	Riesling Trocken, Georg Muller	139/665
	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	
RØD	Barbera d'Alba, Giovanni Rosso	124/565
	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
Grønncål, spinat, agurk, eple, selleri, kiwi	
MOUNTAIN TAN BOOSTER	99
Gulrot og ingefær	
FERSK PRESSET APPELSIN	75
EPLEJUICE	75

COCKTAILS 10* - 16

MIMOSA	149
APEROL SPRITZ	155
HUGO SPRITZ	169
GIN + TONIC*	159
NUET TODDY	155
KIEV MULE*	159
IRISH COFFEE*	155
BAILEYS COFFEE	145
GLÜHWINE	120

*SERVED AFTER 13

W
W
L
L
O
C