

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 salad. 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

169

EVERYTHING BAGEL    

Toasted sesame bagel. Choose from:

• Pastrami, mixed salad, giant sweet pickle, Dijon honey mustard

• Norwegian smoked salmon, cream cheese, capers, pickled pink onion

185

195

BREAKKY TAGINE   

Fennel, chickpea and lemon Tagine crispy fried Halloumi, mint yoghurt, free range egg. Served with bread.

189

LUNCH

12 - 16

SOUP OF THE DAY  

Served with home made bread and alioli

169

BEEF TARTARE      

200g chopped beef, pickles, Cæsar sauce, capers, fresh salad. Served with Danish Rye crisp. Side of home made bread and alioli

299

POKE BOWL    

Rice topped with Edamame beans, avocado, carrot, cucumber, pickled ginger, pink onions, 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

PULLED PORK ROLL    

Orange juice braised pork neck on toasted brioche. Served with home made slaw

225

CONFIT DUCK LEG   

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

319

SWEET 10 - 16

FRENCH TOAST   

Vanilla egg washed Brioche, served with Mascarpone chantilly, berry compote, fresh berries and spiced honey syrup
+ CRISPY BACON

175

+45

NUTELLA CROISSANT    

Croissant stuffed with Nutella cream

119

BASQUE CHEESECAKE    

Classic Basque style cheese-cake with almond cookie base

129

SNACKS

12 - 16

FRIED HALLOUMI 

Fried Halloumi cheese drizzled with pomegranate molasses

129

SALUMI PLATE  

Our selection of cured meats from Antica Fallorni in Tuscany Served with bread and alioli.



199



MAC'N'CHEESE  

Macaroni pasta with Cheddar and Mozzarella cheesy sauce



149

2
Y
B
E
N
N
O
N
O
N
O
N
O
N

 DAIRY
 SESAME

 RYE
 BARLEY

 WHEAT
 OATS

 SHELLFISH
 CRUSTACEANS

 PEANUT
 FISH

 EGG
 MUSTARD

 TREE NUTS
 CELERY

 SOY
 LUPINE

 SULFITES

**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, CHAI, MEXICAN MANGO	35/70
MATCHA LATTE	89

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

SOFTS

PEPSI, PEPSI MAXX, SOLO SUPER, 7UP ZERO	69
SAN PELEGRINO 0.5	75
FRITZ: COLA, RHUBARB, LEMON, APPLE SPRITZ	75
RED BULL, SUGAR FREE, TROPICAL	99
BALHOLM APPLE AND RASPBERRY	85

WINE

BUBBLES	Prosecco, Chiocciolli ORA	159/565
	Champagne Warner, Blanc de Blanc	199/935
	Sao Joao Sparkling Alvarinho	845
	Champagne Senez, Cuvee des Filles	1199
	Cremant de Bordeaux, Henri D`Augan	999
	Champagne La Borderie, Blanc De Noirs	1599
	Champagne Fernand Hutasse, Et Fils, Millisime 2000	1999


WHITE	Cattarato, Borgo Selene	149/665
	Riesling D`Alsace, Famille Sparr	645
	Sancerre, Les Grandmontains, Laporte	185/899
	Chablis, Mandeliere 2023	195/995
	Chablis 1er CRU, Charly Nicolle Les Fourneaux	1999
	Alvarinho, Cortinha Velha, Sobre Lias	1199
	Albarinio, A Pedreira, Rias Baixas 2021	879
	Erwin Sabathi, Ried Saffran, Chardonnay 2021	1099
	Monte Raposhinia	1299
	Chardonnay, The Hilt, Old Guard	2499
	Sauvigny-Les-Beaune, Pernard Vergelesses 2018	1299
Meursault, Jean Jacques Girard 2023	1699	

RED	Cotes du Rhone, Vieilles Vignes	149/545
	Nebbiolo, Langhe Vandemmia 2022	875
	Barbera D`Asti, Sopra Berutti, l`armangia	165/625
	Pigeoulet Vaucluse, Vin de Pays	770
	Bourgogne Pinot Noir, Jean-Jacques Girard 2023	895
	Caburnio, Tenuta Montetti 2019	899
	Coteaux, Frank Patarabet, Bordeaux	1099
	Pinot Noir, Chat Sauvage	1199
	Rioja, Monte Gatun, Arizcuren 2021	1199
	Rioja Solo Garnacha, Arizcuren 2017	1599
	Rosso di Montalcino, Scopone	1099
Brnello di Montalcino, Scopone	1650	

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% MILKSHAKE IPA	95/139
CANS	MAGIC CLOUDS 3,4% SESSION IPA	145
	APPLE CIDER LITE 4.7%	117
	NITRO STOUT 4.7%	166
	NO WORRIES 0%	82

RAW JUICE
10 - 16

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 Fresh Orange + Prosecco	159
APEROL SPRITZ Aperol + Prosecco + Soda	165
TOMMY MARGARITA* Sierra Tequila + Lime + spiced honey	169
HUGO SPRITZ St Germain + Prosecco + Soda	169
GIN + TONIC* Hendriks/Grand Cabaret + Tonic	169
ESPRESSO MARTINI* Double espresso + Kahlua + Skyy Vodka	175
KIEV MULE* Skyy Vodka + Ginger beer	169
AMARETTO SOUR Amaretto + Egg white + Lemon	169
MONKEY BUSINESS* Monkey Shoulder + Fig leaf soda	159
VODKA + REDBULL* GIN + TROPICAL REDBULL*	155
IRISH COFFEE* BAILEYS COFFEE	155
LULUMBA*	145
GLÜHWINE	169
	120


**W
E
L
L
O
C**

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  

Avokado, syltet rødbeter og syltet rød løk, fetaost og salat mix. 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

169

EVERYTHING BAGEL    

Ristet sesam-bagel, velg fra:

- Biff pastrami, mix salat, sylteagurk og Honey-Dijon
- Røkt laks, mix salat, crem øst med kapers, syltet rødløk og sitron

185

195



FROKOST TAGINE   

Fennikel, kikerter og sitron tagine med fritert halloumi, mint yoghurt og stekt egg. Servert med brød.

189

LUNCH

12 - 16

DAGENS SUPPE  

Servert med hjemmelaget brød og aioli

169

BIFF TARTAR    

200 g Ytrefilet av Okse, syltagurk, Caesar-saus, sennep, kapers, servert med dansk rugkjeks og hjemmelaget brød og aioli

299

POKE BOWL   

Ris toppet med edamamebønner, avokado, syltet ingefær og løk, mango, agurk og gurløt, et hint av Sriracha mayo og soysasaus.
Velg fra:

- KYLLING KATSU
- SESAME LAKS  

289

299

PASTA VODKA   

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

219

PULLED PORK ROLL   

Appelsinbraisert svinenakke i stekt brioche. Servert med hjemmelaget coleslaw.

225

CONFIT DUCK LEG   

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

319

SWEET 10 - 16





FRENCH TOAST   

Vanilje-brioche, servert med Mascarpone chantilly, bærkompott, ferske bær og honningsirup

+ CRISPY BACON


175

+45

NUTELLA CROISSANT    

Croissant med Nutella krem

119

BASQUE CHEESECAKE    

Classic Basque ostekake med mandel cookie base

129

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



MAC'N'CHEESE  

Macaroni med cheddar og mozzarella ostesaus



149

BRUNCH

 DAIRY
 SESAME

 RYE
 BARLEY

 WHEAT
 OATS


 SHELLFISH
 CRUSTACEANS

 PEANUT
 FISH

 EGG
 MUSTARD

 TREE NUTS
 CELERY

 SOY
 LUPINE

 SULFITES

T
S
A
I
L

KAFFE OG TE 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, CHAI, MEXICAN MANGO	35/70
MATCHA LATTE	89

VÅR KAFFE ER HENTET FRA SOLBERG HANSEN
ESPRESSOBASERT KAFFE ER ALLTID SERVERT
DOBDEL.

BRUS

PEPSI, PEPSI MAXX, SOLO SUPER, 7UP ZERO	69
SAN PELEGRINO 0.5	75
FRITZ: COLA, RHUBARB, LEMON, APPLE SPRITZ	75
RED BULL, SUGAR FREE, TROPICAL	99
BALHOLM APPLE OG BRINGEBÆR	85

VIN

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

ØL ++ FRA LERVIG

DRAFT 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
CANS	MAGIC CLOUDS 3,4% SESSION IPA	145
	APPLE CIDER LITE 4.7%	117
	NITRO STOUT 4.7%	166
	NO WORRIES 0%	82

RAW JUICE 10 - 16

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 Fresh Orange + Prosecco	159
APEROL SPRITZ Aperol + Prosecco + Soda	165
TOMMY MARGARITA* Sierra Tequila + Lime + spiced honey	169
HUGO SPRITZ St Germain + Prosecco + Soda	169
GIN + TONIC* Hendriks/Grand Cabaret + Tonic	169
ESPRESSO MARTINI* Double espresso + Kahlua + Skyy Vodka	175
KIEV MULE* Skyy Vodka + Ginger beer	169
AMARETTO SOUR Amaretto + Egg white + Lemon	169
MONKEY BUSINESS* Monkey Shoulder + Fig leaf soda	159
VODKA + REDBULL* GIN + TROPICAL REDBULL*	155
IRISH COFFEE* BAILEYS COFFEE LULUMBA* GLÜHWINE	155 145 169 120

W
W
L
L
O
C