

# BREAKFAST

9 - 12

## THE BENNY

Two soft poached eggs served on our signature English Muffin with Hollendaise and your choice of:

Extra toppings

ADD CRISPY BACON

ADD AVOCADO

ADD SMOKED SALMON 

165

# LUNCH

12 - 16

## SOUP OF THE DAY

Served with house bread

169

## PULLED PORK ROLL

Pork braised slowly in orange juice and spices served in brioche bun with Coleslaw salad on the side

239

## POKE BOWL

Rice topped with edamame beans, cucumber, carrots, avocado, fresh mango and drizzle of Sriracha mayonnaise with side mushroom soy sauce

WITH SESAME SALMON   
WITH SPICY TOFU 

269

249

## STRACIATELLA SALAD

Stracciatella di bufala cheese served over cherry tomato, mixed salad and herbal oil with house bread

199

## BEEF TARTARE

Annis beef tartare, pickles, Cesar sauce, capers, served with, kale chips, Danish Rye crisps and house bread

245

## RIGATONI CON SALSICIA

Rigatoni pasta served with Italian sausage spicy tomato sauce and Parmezan

269

# BRUNCH

9 - 16

## AVOCADO SMASH

Smashed avocado, pickled beetroot, Feta cheese, rucicola and toasted Dukkah. Served on HEV Ringebu Danish Rye bread

ADD CRISPY BACON

145

+45

## EGG AND BACON BAP

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

99

## EVERYTHING BAGEL

Toasted bagel, cream cheese, smoked salmon, capers, house made pink pickles, lemon

165

# SWEET

9 - 16

## BELGIAN WAFFLE

Waffle Begian style, served with two rashes of crispy bacon, fresh blueberries, blueberry compote and maple syrup

155

## NUTELLA CROISSANT

HEV Ringebu croissant stuffed with house Nutella cream

99

## APPLE PIE

Served with vanilla ice cream and salted caramel sauce

125

# SNACKS

12 - 16

## VEGGIE GYOZA

Leek Gyoza dumpling served with mushroom soy sauce

129

## FRIED HALLOUMI

Halloumi sticks fried and pomegranate molasses

129

## MAC'N'CHEESE

Macaroni pasta with Cheddar and Mozarella cheesy sauce

149

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DAIRY



GLUTEN



PEANUT



EGG



NUTS



SOY



FISH



SESAME



CRUSTACEANS



SULFITES



MUSTARD



CELERY



SHELLFISH



LUPINE

# T S R I L

## COFFEE + TEA 9 - 16

FILTER COFFEE	45
ESPRESSO	55
MACHIATO	55
AMERICANO	57
CORTADO	59
CAPPUCCINO	68
LATTE	72
MOCHA	75
TEA/TEA FOR TWO	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%	75/110
	PERLE FOR SVIN 6.3% IPA	90/145
CANS	LITE PILSNER 4.5%	133
	HOLIDAY HAZE 4.7% PALE ALE	149
	SAUVIGNON BLANCHE 6.3% WINE INFUSED BIERE BLANCHE	166
	APPLE CIDER 4.7%	117
	GINGER BEER 4.7%	133
	NO WORRIES/GRAPEFRUIT 0%	82

## RAW JUICE 9 - 16

GREEN MACHINE 🥗	85
Kale, spinach, cucumber, apple, celery, ginger	
MOUNTAIN TAN BOOSTER	85
Carrot and ginger	
FRESH ORANGE	65
CLOUDY APPLE	65

## SOFTS

COLA, FANTA, SPRITE, ZERO	62
SAN PELEGRINO 0.5	
REDBULL	85

## WINE ++ 9 - 16

BUBBLES	PROSECCO	125/565
	RIESLING BRUT, HATTENHEIMER	845
	CHAMPAGNE SENEZ, CARTE VERTE	1199
	CHAMPAGNE ROSE, DAME JEANNE	949
	CHAMPAGNE LA BORDERIE BLANC DE NOIRS	1599
	CHAMPAGNE FERNAND HUTASSE ET FILS	1999
WHITE	RIESLING TROCKEN, GEORG MULER	124/565
	SANCERRE, DOMINIC ROGER	159/798
	CHABLIS, ANTE, CHARLY NICOLLE	845
	FIANO, COMETA, PLANETA	1099
	CHARDONNAY, ERWIN SABBATHI	1099
	THE HILT ESTATE CHARDONNAY	1299
RED	BARBERA D'ALBA , GIOVANNI ROSSO	124/565
	NEBIOLLO, LANGHE	625
	HAUTES-COTE DE BEAUNE, HENRI DELAGRANGE	845
	BRUNELLO DI MONTALCINO, COL D'ORCIA	1099
	CHATEAUX FRANK PATARABET BORDEAUX	1099
	PINOT NOIR, CHAT SAUVAGE	1099

## COCKTAILS 9\* - 16

MIMOSA	139
APEROL SPRITZ	155
LIMONCELLO SPRITZ	169
GIN + TONIC*	159
NUET TODDY	155
KIEV MULE*	159
IRISH COFFEE*	155
BAILEYS COFFEE	145
GLÜHWINE	120

\*SERVED AFTER 13

# W E F E O C

# BREAKFAST

9 - 12

## THE BENNY



165

To posjerte egg servert med husets English Muffin og Hollandaise saus.

Ekstra topping

ADD CRISPY BACON

+45

ADD AVOCADO

+45

ADD VARMRØKT LAKS



+55

# BRUNCH

9 - 16

## AVOCADO SMASH



145

Most avocado, syltede rødbeter, fatlagret feta, ruccola, ristet dukkah. Servert med dansk rugbrød fra HEV Ringeby.

ADD CRISPY BACON

+45

## EGG OG BACON BRIOCHE



99

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

## EVERYTHING BAGEL



165

Ristet bagel, kremost, røkt laks, kapers, husets syltet rødløk, og sitron.

# LUNCH

12 - 16

## DAGENS SUPPE



169

Servert med husets brød

## PULLED PORK ROLL



239

Langtidsbakt svinenakke i appelsinjuice og krydder. Servert i brioche med Coleslaw

## POKE BOWL



Ris toppet med edamame bønner, agurk, gulrøtter, syltet rødløk, avokado, fersk mango og skvett Sriracha majones med soppsoyasaus på siden

## MED SESAME LAKS



269

## MED SPICY TOFU



249

## STRACIATELLA SALAT



199

Stracciatella di bufala ost servert med cherrytomater, salat mix med urteolje og husets brød.

## BIFF TARTARE



245

Tartare fra Annis i Ringeby, Cesar saus, kapers og syltet løk servert med grønnkålchips, sprø dansk rugbrød og husets brød.

## RIGATONI MED SALSICIA



269

Rigatoni pasta servert med fyldig og krydret Italiensk pølse tomatsaus og Parmesan

# SNACKS

12 - 16

## VEGETAR GYOZA



129

Purreløk gyoza dumplings servert med soppsoya saus

## FRITERT HALLOUMI



129

Frityrstekte halloumi strimler med granateple molases.

## MAC'N'CHEESE



139

Makaroni pasta for barn med cheddar og mozzarella saus.

SWEET 9 - 16

## BELGISK VAFFEL



155

Vaffel i belgisk stil servert med to skiver sprøstekt bacon, ferske blåbær, blåbærkompott og lønnesirup.

## NUTELLA CROISSANT



99

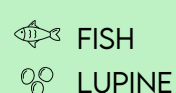
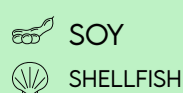
Croissant fra HEV Ringeby fylt med husets Nutella krem.

## EPLER PIE



125

Servert med vanilla is og salted caramel saus



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## KAFFE OG TE 9 - 16

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MACHIATO	55
AMERICANO	57
CORTADO	59
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MOCHA	75
TE/TE FOR TO	35/70

VÅR KAFFE ER HENTET FRA SOLBERG & HANSEN. ESPRESSOBASERT KAFFE ER ALLTID SERVERT DOBBEL.

## ØL ++ FRA LERVIG

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Grønncål, spinat, agurk, eple, selleri, ingefær	

MOUNTAIN TAN BOOSTER	85
Gulrot og ingefær	

FERSK PRESSET APPELSIN	65
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EPLE	65
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## COCKTAILS 9\* - 16

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NUET TODDY	155
KIEV MULE*	159
IRISH COFFEE* BAILEYS COFFEE GLÜHWINE	155 145 120

\*SERVED AFTER 13

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