



# MENY

Bestill i baren  
Order at the counter

## FROKOSTBUFFÉ

08:00 - 11:00 / 250,-

*Breakfast Buffet*

## MØSBRØMLEFSE (M, H, B)

*Traditional Norwegian lefse, filled with a caramelized sauce of brown cheese / 148,-*

Fra 11:00

## Pannekaker med hjemmelaget syltetøy 165,-

*Pancakes with home-made jam*

(SP, HA, M, E)

## Halloumisalat med bakt gulrot, tzatsiki, syltet rødlok og ristede mandler 229,-

*Halloumi salad with baked carrot, tzatsiki, pickled red onion and roasted almonds*

(M, SU, MA)  

## Linsegryte toppet med sprø østerssopp 229,-

*Lentil stew topped with crispy oyster mushrooms*

(S, SE, SU)   

## Pasta med fløtesaus, sprø østerssopp, rucola, tomat og parmesan 219,-

*Pasta with cream sauce, crispy oyster mushrooms, rucola, tomato and parmesan*

(M, W, E, SU) 

## Kremet fiskesuppe med dagens utvalg av fisk, skjell og grønnsaker 265,-

*Creamy fish soup with today's selection of fish, shells and veggies*

(M, F, BL, SK)  

## Fiskekaker med råkost, poteter og sandefjordsmør 235,-

*Fish cakes served with potatoes, shredded veggies and Sandefjord butter sauce*

(M, F) 

## Finnbiff servert med tyttebær, rosenkål og poteter 325,-

*Reindeer casserole served with lingonberry, brussel sprouts and potato*


(M)  

 : Serveres med brød og smør.

Spør etter vegansk smør / glutenfritt brød

*Served with bread and butter.*

*Ask for vegan butter or gluten-free bread*

 Can be made  
gluten-free

 VEGAN

## AFTERNOON TEA

Fredag 15:00 - 19:00

Mandag 15:00 - 19:00

Spis deg gjennom 3 etasjer med fingersmørbrød,  
hjemmebakte scones, nydelige lefser og andre søtsaker!

Minimum 2 personer.

Pris pr.pers: 495,-

Bestilles på  
forhånd

## ALCOHOL FREE

Freshly Squeezed Orange Juice	62,-
Askim Apple Juice	62,-
Grape- & Blueberry Juice	50,-
Isklar / Isklar Flavoured	48,-
Soda 0,33	55,-
Mack Isbjørn Lite Gluten Free (B)	63,-
Råstad Kombucha	79,-

## BEER FROM BÅDIN

Førr Evig Pilsner- 0,33 (H, B)	89,-
Kjerringøy Gluten-free PA 0,33	93,-
Bodeux Blanche Wheat 0,33 (H, B, HA)	95,-
Saison Larsen 0,33 (H, B, HA)	93,-
Stetind IPA 0,33 (B)	95,-
Svartisen Stout 0,33 (HA, B, H, M)	135,-


## MACK

Mack Isbjørn Draft Beer 0,3/0,5 (B)	85/109,-
Isbjørn Lite gluten free 0,5 (B)	115,-
Estrella Premium Lager 0,33 (B)	87,-
Haakon Dark Lager 0,5 (B)	125,-
Cider Pear 0,33 (SU)	95,-

## OTHER BEER

Nordlandspils pilsner 0,5 (B)	112,-
Carlsberg pilsner 0,33 (B)	79,-

## DESSERT

Ice Cream   
1 scoop: 55,-/ 2 scoops: 85,-/ 3 scoops: 105,-



→ Ask for vegan ice cream!

### Cakes

See selection in our cake display

## SALTY SNACKS

Larsson Salty Potato Chips. 49,-

Nut mix. 69,-  
(P, MA, PN, HS, PI)

Spanish roasted almonds and olives. 95,-  
(MA)

Chili nuts. 47,-  
(P)

Olives  
100g: 55,- / 200g: 95,-

## COCKTAILS

### By-Karsk

Vodka, Kahlua and  
espresso. 145,-

### Gin & Tonic

Gin, lemon juice, orange bitter  
and tonic. 155,-

### Irish Coffee (M)

Whisky, coffee and sugar,  
topped with whipped cream. 150,-

### Klink Edru (Alcohol free)

Apple-/rhubarb shrub,  
lemon juice and lemon tonic. 98,-

### Nordnorsk Hage

Gin, apple-/rhubarb shrub,  
lemon juice and lemon tonic. 146,-

### Mimosa

Prosecco and freshly squeezed  
orange juice. 145,-

## SPARKLING WINE

### **Col Mesian Prosecco, *Cantine Pirovano***

Italy, Veneto. 100% Glera.

115,- / 450,-

### **Cremant de Bourgogne**

#### ***Cave Des Hautes-Côtes***

France, Burgund. 60% Pinot Noir,

40% Chardonnay.

595,-

### **Champagne, *Albert Le Brun***

France, Champagne. 100% Pinot Meunier.

172,- / 860,-

## WHITE WINE

### **Bourgogne Chardonnay**

#### ***Maison Roche de Bellene***

France, Burgundy. 100% Chardonnay.

155,- / 695,-

### **Capitel Tenda Soave Classico, *Tedeschi***

Italy, Veneto. 100% Garganega.

125,- / 490,-

### **Auxey-Duresses Blanc**

#### ***Clos du Moulin aux Moines***

France, Burgundy. 100% Chardonnay.

1 060,-

## RED WINE

### **Barbaresco Giacosa, *Giacosa Fratelli***

Italy, Piemonte. 100% Nebbiolo.

147,- / 600,-

### **Trebbiolo, *La Stoppa***

Italy, Emilia-Romagna.

60% Barbera, 40% Bonarda.

160,- / 700,-.

## ROSÉ

### **Le Due Arbie, *Dievole***

Italy, Toscana. 100% Sangiovese.

115,- / 450,-

Alle våre viner inneholder sulfitt.

## LIQUOR

Laphroaigh Whisky Single Malt 10Y	132,-
Aberlour Single Malt Whisky 12Y	118,-
Myken Flo og Fjære Blended Malt Whisky	180,-
Aquavit Arvesølvet	114,-
Baileys liqueur (M)	115,-
Cognac Leyrat Tres Vieux	115,-

## ALLERGENS

**H:** Wheat/ **SP:** Spelt/ **HA:** Oats/ **B:** Barley/ **M:** Milk/ **F:** Fish/ **BL:** Mollusca/ **SE:** Sellery/ **S:** Soy/ **E:** Eggs/

**MA:** Almonds/ **P:** Peanuts/ **PI:** Pistachio/ **HS:** Hazelnuts/ **PN:** Pecan/ **SK:** Shellfish / **SU:** Sulfite



Can be made  
gluten-free



VEGAN