



F R E S C O

H A L L E N

M E N U

L U N C H

STARTERS

- Beef tartare** *with tarragon mayonnaise, potato chips, egg yolk, cornichons, capers & mustard* (4, 13) 245,-
- Cured Sterling halibut**, *smoked Roros sour cream, pickled onions, charred cauliflower & chives* (1, 10) 215,-
- Pan roasted scallops with grilled broccolini**, *Jerusalem artichoke cream & chips, browned butter with soy* (1, 6, 7, 11) 265,-
- Fish soup**, *creamed with king crab roll, nyr & dill* (1, 6, 10) 295,-
- Caesar salad**, *romano salad, caesar dressing, crispy bacon & sourdough croutons* (1, 2, 4) 245,-

MAIN COURSES

- Moules frites**
500 gr fresh mussels steamed in white wine & apple juice from Hardanger, chives & herbs (1, 3, 7) 225,-
- Frescoburger**, *home made beef burger, herb dressing, salad, tomato, onion & pickled cucumber, fries* (2, 3, 4, 10, 11) 295,-
- Pasta with caviar from Kalix** (1, 2, 10) 425,-
- Spicy lobster pasta** (1, 2, 6) 495,-



OYSTER

Oysters with mignonette

1 x 85,- / 6 x 450,- / 12 x 720,-
(3, 7)

CAVIAR

| | | |
|------------------------|-------------------------|-----------------|
| Rogn Baerii | Rogn White Sturgeon | Kalix Caviar |
| 15g 495,- 30g 995,- | 15g 595,- 30g 1125,- | 100g 1795,- |

*Served with waffles, whipped
crème fraîche & chives (1, 2, 10)*

SANDWICH

Toasted sourdough bread with:

Home made «Skagenrøre» with horseradish, lemon & dill

(1, 2, 10) 235,-

Salmon from Kloster with egg, avocado & herb salad

(2, 4, 10) 265,-

Entrecôte with truffle mayonnaise, crispy onion & Gruyère

(1, 2, 4) 325,-

DESSERT

Crème Brûlée *with stirred raspberries (1, 4)*

155,-

Chocolate Fondant *with salted caramel, stirred berries,
carmelized white chocolate & vanilla ice cream (1, 2, 4)*

165,-

Ice Cream *served with fresh berries (1, 2, 8)*

145,-

Norwegian Cheese, *3 types of Norwegian cheese served
with honey, jam & home made biscuits (1, 2, 8)*

265,-