

## LUNCH MENU

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### OYSTERS

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Norwegian Oysters <sup>(7)</sup>  
2 pcs 160,-/4 pcs 320,-/8 pcs 560,-

Fine de Claire No. 3 <sup>(7)</sup>  
2 pcs 130,-/4 pcs 260,-/8 pcs 460,-

Served with two different sauces and lemon on the side <sup>(7, 19)</sup>

### CAVIAR FROM ROGN

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Baerii <sup>(10)</sup>  
15 grams 495,-/30 grams 975,-

White Sturgeon <sup>(10)</sup>  
15 grams 575,-/30 grams 1125,-

Served with waffles, whipped crème fraîche and chives <sup>(1, 2, 19)</sup>

### SEAFOOD PLATTER

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Scallops <sup>(7)</sup>  
Oysters <sup>(7)</sup>  
15 grams Rogn White Sturgeon caviar <sup>(10)</sup>  
King Crab <sup>(6)</sup>  
Lobster <sup>(6)</sup>  
Sterling halibut <sup>(10)</sup>  
Aurora salmon <sup>(10)</sup>

2495,-

Served with aioli, herb butter and bread, lemons and oyster sauces <sup>(1, 2, 3, 12, 13, 18)</sup>

### SMALL SIDES

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Fries 85,-  
*Potato or sweet potato fries served with aioli and bbq sauce* <sup>(2, 4)</sup> (V)

Bread and butter 85,-  
*Sourdough bread, rye bread and homemade crackers. Served with whipped butter, herb butter, and chicken liver cream on the side* <sup>(1, 2, 3)</sup>

## LUNCH DISHES

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Fresco's Eggs Benedict 245,-  
*Grilled sourdough bread, spinach, poached eggs topped with hollandaise sauce.*  
*Your choice of smoked salmon or smoked ham* <sup>(1, 2, 4, 10, 19)</sup>

Grilled Aurora salmon 225,-  
*Grilled Aurora salmon, cauliflower, spring onions, miso and sesame mayo, ponzu sauce*  
<sup>(1, 2, 4, 6, 10, 12, 19)</sup>

Carrot soup with pan-fried scallops 250,-  
*Pan-fried scallops, carrot soup, fried parsley leaves, walnuts, and spring onions* <sup>(1, 2, 7, 9, 13, 18, 19)</sup>

Chicken salad 265,-  
*Chicken thigh, heart salad, bacon, Fana cheese, cherry tomato, avocado, herb and mustard dressing*  
<sup>(1, 3, 4, 13)</sup>

Beef tartare 255,-  
*Beef tartare, pickled mustard seeds, capers, shallots, cornichons, egg yolk cream.*  
*Served with grilled bread with butter on the side* <sup>(1, 4, 12, 13, 19)</sup>

Fresco's slider	255,-
<i>Homemade milk bread, salad, cheese, onion confit and bacon, Fresco dressing. Served with fries or sweet potato fries with aioli and bbq sauce</i> (1, 2, 3, 4, 19)	
Truffle pasta	385,-
<i>Tagliatelle with creamy mushroom sauce and black truffle</i> (1, 2) (V)	
Spicy lobster pasta	385,-
<i>Tagliatelle with creamy lobster sauce, garlic, cherry tomato, topped with lobster</i> (1, 2, 6, 19)	
Fish of the day	295,-
<i>Pan seared fish with seasonal vegetables and creamy mussel sauce. Served with baked small potatoes covered in Eiker Holtefjell cheese and thyme</i> (1, 3, 7, 10, 19)	
Meat of the day	295,-
<i>Grilled meat with seasonal vegetables and steak sauce. Served with baked small potatoes covered in Eiker Holtefjell cheese and thyme</i> (1, 9, 13)	

## DESSERTS

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Honey ice cream	145,-
<i>Served with salt caramel and honey biscuits</i> (1, 2, 4)	
“Fløterand”	145,-
<i>“Norwegian panna cotta”. Cream pudding served with berries.</i> (1, 2)	
Cake of the day	155,-
<i>Today's creation from our pastry chefs</i> (1, 2, 14, 15, 16, 17, 18, 19)	