

STARTERS

Beef tartare <i>with shallot, Worcestershire sauce, chives, olive oil, mustard seeds, pickled onion, pickled shimeji mushrooms, dry egg yolk, lovage/tarragon mayo.</i> (4, 10, 13)	245,-
Seaweed Halibut <i>with smoked sour cream, pickled onion, cauliflower, herbs, green oil.</i> (1, 10)	215,-
Pan roasted scallops with Baerii caviar <i>grilled broccolini, Jerusalem artichoke cream & chips, browned butter with soy.</i> (1, 6, 7, 11)	320,-
Bergen Fish soup <i>Creamy soup with fish, green oil, herbs.</i> (1, 6, 10)	295,-
Caesar salad <i>with chicken, Romano salad, bacon, parmigiano, Caesar dressing, croutons.</i> (1, 2, 4)	265,-
Green salad <i>with figs, tofu, cherry tomato, cucumber, corn lettuce, Romano salad, yuzu dressing, roasted pumpkin seeds. Served with bread & whipped butter.</i> (2, 11)	245,-

CAVIAR

Rogn Baerii	Rogn White Sturgeon	Oscietra
15g 495,-	15g 595,-	15g 695,-
30g 995,-	30g 1125,-	30g 1275,-

(10)

LØYROM

from Kalix
100g 1795,-

*Served with sourdough toast,
Crème fraîche & chives.*

(1, 2, 10)

OYSTER

Oysters with mignonette (3, 7)
1 x 85,- • 6 x 450,- • 12 x 720,-

MAIN COURSES

Josper-grilled entrecôte 250g , <i>baked shallots, haricots verts, baked tomatoes, béarnaise & fries.</i> (1, 4)	495,-
Superiore salmon from Sotra <i>with fennel crudité, butter steamed cabbage, tomatoes, potatoes from Bjertnes & creamed white wine sauce.</i> (1, 3, 10, 11)	425,-
Pan roasted turbot with spinach salad , <i>asparagus, carrots, potatoes from Bjertnes & capers butter sauce.</i> (1, 3, 8)	495,-
Frescoburger <i>with Cheddar, salad, tomato, onion, pickled cucumber, French fries.</i> (1, 2, 3, 4)	295,-
Moules Frites <i>with white wine, shallot, garlic, parsley, French fries.</i> (3, 7)	245,-
Pasta with homemade pesto (vege) <i>Tagliatelle, pesto, herbs, roasted seeds.</i> (1, 2, 4)	265,-
Lobster pasta <i>Tagliatelle, lobster, cherry tomato, garlic, bisque, herbs.</i> (1, 2, 4, 6)	495,-

CHEFS 3-COURSE

795,-

DESSERT

Crème Brûlée <i>with stirred raspberries.</i> (1, 4)	155,-
Chocolate Fondant <i>with salted caramel, stirred berries, caramelized white chocolate & vanilla ice cream.</i> (1, 2, 4)	165,-
Ice Cream <i>served with fresh berries.</i> (1, 2, 8)	145,-
Norwegian Cheese , <i>3 types of Norwegian cheese served with honey, jam & home made biscuits.</i> (1, 2, 8)	265,-

Allergens: 1 = milk, 2 = gluten, 3 = sulfite, 4 = egg, 5 = rye, 6 = shellfish, 7 = molluscs,
8 = nuts, 9 = celery, 10 = fish, 11 = soy, 12 = sesame seeds, 13 = mustard