STARTERS

BEEF TARTARE

Served with crispy onions, potato chips, aged hard cheese, herb salad, and truffle mayonnaise (egg, mllk) Kr. 245

GOLDEN BEETROOT CARPACCIO

Served with roasted walnuts, arugula salad, goat cheese, and honey-mustard dressing (walnuts, wheat, milk) Kr. 195

CREAMY SHELLFISH SOUP

Served with fennel and shellfish salad, dill cream, and Valdres cheese (shellfish, fish, wheat, egg, milk) Kr. 235



SNACKS

SEA SALT CHIPS

Home made Kr. 55

OLIVE MIX

Kr. 65

FOCCACIA & AIOLI

(wheat, egg, mustard) Kr. 55



CHILDREN'S MENU

SWEDISH MEATBALLS

Served with mashed potatoes, carrots, cream sauce, and lingonberries (wheat, egg, milk) Kr. 135

KIDS' FISH GRATIN

with mashed potatoes and vegetables (fish, shellfish, wheat, egg, milk) Kr. 145

MAIN COURSES

BOUILLABAISSE

FISH & SHELLFISH STEW

Served with saffron aioli and herb potatoes Side: Grilled baguette (shellfish, fish, mollusks, wheat, egg, milk) Kr. 365

GRILLED BEEF TENDERLOIN FROM NYYYT

Served with winter salad, Choron sauce, and
Pommes Neuf
(mllk, egg)
Kr. 475

CHESTNUT & MUSHROOM BOURGUIGNON

Vegan version of the French classic. Served with roasted garlic purée and green beans (wheat) Kr. 325



CREAMY SHELLFISH SOUP

Main course portion served with fennel and shellfish salad, dill cream, and Valdres cheese Side: Bread and butter (skalldyr, fisk, hvete, egg, melk) Kr. 335

WAGYU BURGER FROM NYYYT

BBQ-smoked burger with cheddar, lettuce, pickles, coleslaw, tomato, and French fries (wheat, egg, milk) Kr. 345



PIZZA

(28 cm)

MARGHERITA

With tomato sauce, mozzarella, parmesan, olive oil, and basil (wheat, milk)

Kr. 255

PROSCIUTTO

With tomato sauce, cooked prosciutto ham, mozzarella, grilled bell pepper, and arugula (wheat, milk) Kr. 325

BIANCA

With white crème fraîche sauce, roasted beets, caramelized onion, sunflower seeds, goat cheese, and arugula (wheat, milk) Kr. 255

LAGUNA

With tomato sauce, shellfish, roasted garlic, French beans, mozzarella, and salad (shellfish, fish, wheat, milk) Kr. 325

NDUJA

With tomato sauce, mozzarella, spicy Nduja sausage from Felloni, olive oil, and basil (wheat, milk) Kr. 315

POLLO CLASSICO

With tomato sauce, mozzarella, spiced organic chicken, olive oil, and basil (wheat, milk)

Kr. 315

SOUR CREAM DRESSING

(mllk) Kr. 30

DESSERTS

CHOCOLATE DELICE

French chocolate mousse with hazelnuts and orange caramel (hazelnuts, egg, milk)

Kr. 235

HOMEMADE ICE CREAM & SORBET

Vanilla ice cream, sea buckthorn and blackcurrant sorbet (egg, milk) Kr. 195

CRÉME BRÜLÉE

Flavored with tonka beans and served with espresso ice cream (egg, milk)

Kr. 225