

HOMEMADE AND LOCAL

Locally sourced ingredients
and pizza baked in a real stone oven.
Welcome!

STARTERS

CRAB CAKE

Crab cake served with a fresh citrus sauce, fennel
and apple salad, and black garlic mayonnaise
(egg, wheat, shellfish, mustard)
Kr. 185

CURED MEAT PLATTER

A selection of cured meats from Nyyyt, served with
grilled onion aioli and pickled vegetables
(egg, wheat, mustard)
Kr. 220

CHICKEN EMPANADAS

Five homemade crispy fried empanadas filled with
chicken, served with pico de gallo and salsa
(egg, milk, wheat)
Kr. 245

STRACCIATELLA DI BURRATA

Creamy burrata from Toddum Gård served with
tomato, Marcona almonds, grilled nectarine, and
hazelnut dressing
(milk, mustard, hazelnuts)
Kr. 195



SNACKS

FOCACCIA & AIOLI

(wheat, egg, mustard)
Kr. 55

SMOKED ALMONDS

Salted, warm-smoked almonds
(almonds)
Kr. 55

BBQ CHICKEN DRUMSTICKS

Ten BBQ chicken drumsticks served with
a creamy ranch dip
(milk, egg, mustard)
Kr. 225



CHILDREN'S MENU

FISH & CHIPS

Children's fish & chips made with fresh cod,
served with tartar sauce, green peas,
and French fries.
(fish, egg, milk, wheat, mustard)
Kr. 165

PASTA BOLOGNESE

Children's pasta bolognese with rich tomato
meat sauce and Parmesan cheese
(wheat, egg, milk)
Kr. 155

BRASSERIE
BaSSit

MAIN COURSES

MONKFISH

Grilled monkfish from Ålesund served with glazed
carrots, yellow wax beans, potato purée, and
Bordelaise sauce
(fish, milk, sulphites)
Kr. 425

FILET MIGNON

Beef tenderloin served with winter salad, French
fries, and classic French pepper sauce
(milk)
Kr. 465

FISH & CHIPS

Classic fish & chips made with fresh cod, served
with tartar sauce, green peas, and French fries
(fish, egg, milk, wheat, mustard)
Kr. 315

B.L.T BURGER

Wagyu beef burger on a brioche bun with bacon,
lettuce, and cheddar cheese, served with French
fries and homemade ketchup
(egg, milk, wheat, mustard)
Kr. 330

PAPPARDELLE VEGETARIAN RAGÙ

Pappardelle pasta with a vegetarian ragù, grilled
onion oil, burrata, and Piment d'Espelette
(wheat, egg, milk)
Kr. 315

PAPPARDELLE BEEF RAGÙ

Pappardelle pasta with slow-braised beef cheek
ragù, burrata, and Piment d'Espelette.
(wheat, egg, milk)
Kr. 330



SIDES

GREEN SALAD

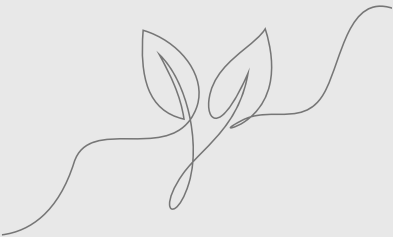
"salade verte"
with parmesan and house dressing
(milk, mustard)
Kr. 75

TOMATO SALAD

with white onion, Dijon vinaigrette
and chives
(mustard)
Kr. 75

FRENCH FRIES

with jalapeño aioli
(contains egg, mustard)
NOK 85



PIZZA

(28 cm)

MARGHERITA

with tomato sauce, mozzarella, oregano and
basil
(wheat, milk)
Kr. 265

'NDUJA

with tomato sauce, mozzarella, spicy 'nduja
sausage from Felloni Spekehus, olive oil
and basil
(wheat, milk)
Kr. 325

CALABRESE

with tomato sauce, calabrese sausage from
Felloni Spekehus, mozzarella and red onion
(wheat, milk)
Kr. 285

BBQ CHICKEN

with BBQ sauce, organic chicken, mozzarella,
red onion, crème fraîche, and arugula
(wheat, milk)
Kr. 295

MUSHROOM

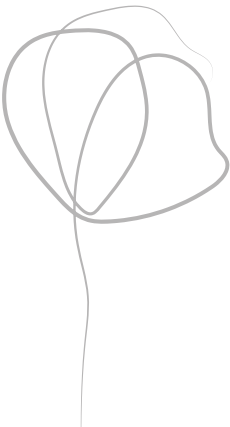
with white sauce, garlic oil, parsley, mozzarella,
and topped with Alfredo sauce
(wheat, milk)
Kr. 295

PROSCIUTTO COTTO

With tomato sauce, Italian Villani ham,
mozzarella, Parmesan cheese, and olive oil.
(wheat, milk)
Kr. 295

SOUR CREAM DRESSING

(milk)
Kr. 30



DESSERTS

DARK CHOCOLATE CRÉMEUX

Dark chocolate crémeux served with vanilla ice
cream and fresh berries
(egg, milk)
Kr. 210

HOUSE-MADE ICE CREAM & SORBET

Three scoops of our ice cream and sorbet:
Chocolate ice cream
Lingonberry & orange sorbet
Miso caramel ice cream
(egg, milk, soy)
Kr. 230

CHEESECAKE

Oven baked mascarpone cheesecake served with
sea buckthorn coulis and white chocolate.
(wheat, egg, milk)
Kr. 195