
BISTRO

Nordic°

Food and beverage is an important part of life. This is why we want each and every meal to be a culinary experience regardless if you are travelling or just popping in at a nearby hotel for a quick bite or a three course dinner. We offer a wide range of dishes with emphasis on the Scandinavian kitchen and with an international twist.

STARTERS

COPPA/MILK/FENNEL/TRUFFLE

168

A selection of norwegian cheese and cured ham wiith truffle mayonnaise, baked focaccia bread and butter

EG MI MU WH

BEETS/GOAT CHEESE/ALMONDS/ROSEMARY

145

Small salad with baked beetroot, pickled polka beets, salt-baked almonds, mustard-rosemary vinaigrette and toast with gratin goat cheese

AL MI MU WH

CELERY/SALMON/EGG/CHIVES

158

Celery root soup with sour cream, poached egg, smoked salmon and chives

EG F MI

VEAL/TUNA/RED ONIONS/WILD GARLIC

205

Our version of the classic Vitello Tonnato with roasted veal fillet and raw marinated tuna, served with garlic, truffle chips, lettuce, pickled red onions and tuna mayonnaise

EG F MI MU

EG Egg F Fish AL Almond MI Milk MU Mustard WH Wheat

Food allergy or food intolerance: Talk to someone in the staff and we will guide you.
All prices are in NOK and include VAT.

—○— MAIN COURSES

VENISON/BRUSSEL SPROUTS/JUNIPER/PEAR 370

Venison steak with bacon-fried brussel sprouts, small potatoes, juniper berry cream sauce and poached pears with red currant jelly

MI

DUCK/PLUM/KING OYSTER MUSHROOM/BROCCOLINI 420

Roasted duck breast and crispy duck leg in filo pastry with ginger, chili and glass noodles, fried king oyster mushroom, warm broccolini salad with pickled red onions, plum and duck sauce flavored with five spice

EG WH



CAULIFLOWER/CHICKPEAS/SESAME/PARSLEY 320

Baked cauliflower with hummus and cous cous flavored with apricots, cashews, parsley, pomegranate and pumpkin seeds, herb salad with pickled red onions, yogurt dressing with lemon and parsley

CA SE WH

BEEF/BACON/CHEDDAR CHEESE/TRUFFLE 295

Burger of Norwegian beef with bacon, lettuce, tomato, pickled cucumber, onion. Cheddar cheese, truffle mayonnaise and french fries

EG MI MU WH

SALMON/DILL/MARGARETS/LEMON 325

Pan fried salmon loin with small potatoes, butter-steamed margarets, baked Jerusalem artichokes, fried salmon skin and dill hollandaise sauce.

EG F MI

—○— DESSERTS

APPLE/CINNAMON/VANILLA/HAZELNUTS 125

Warm norwegian apple roll, hazelnuts, oatmeal, raisins and butter, served with vanilla ice cream

EG HA MI WH

RASPBERRY/WHITE CHOCOLATE/VANILLA/CRÈME FRAÎCHE 135

Raspberries tart with vanilla flavored white chocolate and crème fraîche, marinated raspberries and raspberries sorbet

EG AL MI WH

CHEESE/APPLE/HAZELNUTS/HONEY 190

Nordic cheese with apple marmalade, toasted hazelnuts in honey and sourdough bread with butter

HA MI WH

EG Egg F Fish CA Cashewnut MI Milk MU Mustard SE Sesame seeds WH Wheat

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EG Egg AL Almond HA Hazelnuts MI Milk WH Wheat

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