
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/AFRODITE/FENNEL/TRUFFLE 168

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

EG MI MU WH

ASPARAGUS/EGG/WALNUT/HOLTEFJELL XO 185

Salad with asparagus, boiled egg, roasted walnuts, walnut pesto and grated Holtefjell XO cheese

EG WA MI

SCALLOPS/SALMON/MUSSELS/CHIVES 195

Creamed scallop soup with panfried scallops and salmon, marinated and butter steamed white asparagus. Chive mayonnaise and chopped chives on top

EG MO F MI MU

TUNA/HORSERADISH/RED ONION/GARDEN CRESS 205

Tartar of MSC tuna with garden cress mayonnaise, grated horseradish, pickled red onions, fried capers og garden cress

EG F MU SU

EG Egg MO Molluscs F Fish WA Walnut MI Milk MU Mustard SU Sulfites

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

HAMPSHIRE/APPLE/BROCCOLINI/BACON 375

Grilled cutlet of Hampshire pork carré with fried apples and honeyglased bacon, broccolini, potatoes and bacon sauce

MI

TURBOT/ASPARAGUS/WHITEWINE/BUTTER 420

Panfried turbot with green and white asparagus, herb salad, boiled potatoes with dill, and beurre blanc.

F MI



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/RED ONION/CHIPOTLE 295

Burger of Norwegian beef with salad, semi-dried tomatoes, bacon, pickled cucumber and red onion marmalade. Holtefjell XO cheese, chipotle mayonnais and pommes frites

EG MI MU SO WH

SIRLOIN/TARRAGON/RED WINE/CELERIAC 415

Panfried sirloin of grainfed beef with baked celeriac cream, green beans, tarragon emulsion, and red wine demi-glace

EG MI MU SU

EG Egg F Fish CA Cashewnut MI Milk MU Mustard SE Sesame seeds SO Soy

SU Sulfites WH Wheat

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VEGETARIAN

—○— DESSERTS

CHOCOLATE/CARAMEL/MALT VINEGAR/HAZELNUTS 125

Chocolate mousse and chocolate ganache with caramel fudge and hazelnut praline. Vanilla ice cream and malt vinegar syrup

EG HA MI

BLUEBERRIES/CREAM CHEESE/CINNAMON 135

Cheesecake with cream cheese and blueberries, served with blueberry coulis, whipped crème fraîche, and yogurt-sour cream ice cream

EG MI WH

CHEESE/APPLE/HAZELNUTS/HONEY 190

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

HA MI WH

EG Egg HA Hazelnuts MI Milk WH Wheat

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