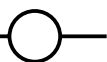



Popolo

OSTERIA & BAR

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.





CONSIGLIA



MENU FOR EVERYONE

655

3 course menu for 2 or more, perfect for sharing!

Price per person

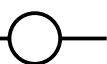
ANTIPASTI

A selection of typical cheeses and cold cuts of hams with sundried tomatoes, marinated olives.

PIZZA

Kitchens recommendations.

TODAY'S DESSERT



KITCHENS CHOICE



CHEFS BURGER

295

Please kindly ask waiter regarding our todays burger menu.

NEWS! PAY WITH SCANDIC FRIENDS-POINTS



As a Scandic Friends-member you can now pay with your points i our restaurants, shops and bars (no spirits). Put your bill on your room and let our staff know that you want to pay with your points. For more information scan QR-code.



 Milk  Sulfites  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.

ANTIPASTI

ANTIPASTO DI FORMAGGI E SALUMI MISTI **SU WH** 229

A selection of typical cheeses and cold cuts of hams with sundried tomatoes, marinated olives.

INSALATA CESARE **EG F MI SU** 225

A fresh mix of crisp Romaine lettuce, tossed with crunchy garlic croutons and shavings of aged Parmigiano-Reggiano. Dressed in a rich, creamy dressing, Topped with tender grilled chicken breast.

CAPRESE ALLA BURRATA **MI SU** 255

A delightful Caprese salad with creamy burrata cheese paired with vine-ripened tomatoes and fresh basil leaves. Drizzled with extra virgin olive oil, a touch of aged balsamic vinegar, and seasoned with a pinch of sea salt.

PRIMI

RIGATONI AL PESTO DI CAVOLO NERO **EG AL MI WH** 205 E STRACCIATELLA

Rigatoni pasta in a rich, creamy black cabbage pesto. Topped with creamy stracciatella cheese finished with drizzle of extra virgin olive oil.

LINGUINE AI GAMBERI E LIMONE **EG MI SH WH** 290

Delicate linguine pasta tossed with sautéed prawns in a zesty lemon and garlic sauce.

TORTELLINI AI QUATTRO FORMAGGI **EG WA MI WH** 255

A blend of four cheeses in tender tortellini, served in a light cream sauce and garnished with walnuts.

RAVIOLI AI FUNGI CANTARELLI **EG MI WH** 295

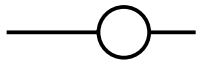
Ravioli served with a rich brown butter sauce and topped with crispy guanciale, creating a perfect balance of earthy mushroom flavors and savory, crispy textures.

RIGATONI AL RAGU DI ANGELO **EG MI SU WH** 245

Tender rigatoni pasta served with a slow-cooked lamb ragu, simmered in tomato sauce, red wine and fresh herbs. Finished with grated Grana Padano cheese.

EG Egg **F** Fish **AL** Almond **WA** Walnut **MI** Milk **SH** Shellfish **SU** Sulfites **WH** Wheat

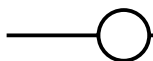
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PIZZA

- ALLA MARGHERITA** **MI** **WH** 170
Tomato sauce, mozzarella fior di latte and basil.
- CRUDO** **MI** **SU** **WH** 229
Tomato sauce, mozzarella, parma ham, rucola and parmesan.
- PICANTE** **MI** **SU** **WH** 239
Tomato sauce, mozzarella, gorgonzola, onion, salami picante and chilli oil.
- CALZONE** **MI** **SU** **WH** 320
Tomato sauce, mozzarella fior di latte, stacciatella cheese, parma ham and parmesan.
- CAPRICCIOSA** **MI** **SU** **WH** 255
Tomato sauce, mozzarella, ham, artichokes, olives, mushroom and basil.
- PIZZA CAVOLO NERO** **MI** **WH** 300
Cavolo nero base, onion, guanciale and stracciatella cheese.
- PIZZA PERA E GORGONZOLA** **WA** **MI** **WH** 189
Mozzarella fior di latte, gorgonzola, pear purée, walnuts and rucola.
- PIZZA QUATTRO FORMAGGI** **MI** **WH** 289
Mozzarella fior di latte, grana padano, gorgonzola and stracciatella.
- PIZZA CON POLLO ALL'AMERICANA** **MI** **SU** **WH** 259
Mozzarella fior di latte, chicken breast, mixed peppers, fresh onions and smoked BBQ sauce.
- LA MORTAZZA** **PS** **MI** **WH** 295
Half-moon shaped pizza sandwich filled with mortadella di Bologna, burrata cheese, pistachio cream and crushed pistachios.
- PIZZA TERRA MIA** **MI** **SU** **WH** 225
Mozzarella, a rustic blend of seasonal baked root vegetables, glazed with balsamic vinegar and honey.

Ask our waiters for glutenfree options



PS Pistachio **WA** Walnut **MI** Milk **SU** Sulfites **WH** Wheat

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SECONDI

TONNO ALLA GRIGLIA CON VERDURE DI RADICE ^F ^{SU} 380
E PATATE DOLCI ARROSTO

Tuna Steak served with sweet potatoes and root vegetables, finished with caper-lemon gremolata and drizzle of balsamic glaze.

BISTECCA DI MANZO ^{SU} 450

Sirloin beef steak served with baked cherry tomatoes and seasonal baked root vegetables, glazed with balsamic vinegar and baked baby potatoes.

HAMBURGER ^{EG} ^{MI} ^{WH} 295

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EXTRA POTATOES 45

EXTRA HAMBURGER PATY 100

DESSERT

CROSTATA AI LAMPONI ^{EG} ^{AL} ^{MI} 110

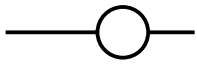
A delicate tart filled with fresh raspberries, resting in a buttery shortcrust pastry, and dusted with powdered sugar.

TORTA DI MASCARPONE ^{EG} ^{AL} ^{MI} ^{WH} 110

Homemade tart topped with nuts and salted caramel.

^{EG} Egg ^F Fish ^{AL} Almond ^{MI} Milk ^{SU} Sulfites ^{WH} Wheat

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ADDITIONAL



EXTRA CHICKEN BREAST	95
EXTRA PARMA HAM	45
EXTRA CHEESE	45
EXTRA OLIVES	35

