

Starters

Vitello tonnato 245,-
veal topside, capers, tuna mayonnaise & rucicola
F, E, MU, M

Oysters
1 for 65,- / 6 for 390,- / 12 for 780,-
mignonette, tabasco & lemon
SU, MU

Burrata 225,-
with carrots, salsa verde & pistacchio
M, F, N

Langoustines from Frøya (market price)
served with grilled lemon & tarragon butter
SH, M

Main

Moules frites 265,-
with aioli & bread
M, E, MU, G, SU

Salmon meuniere 345,-
greens, lemon, capers & parsley
M, F

Norwegian entrecôte 395,-
béarnaise, salad & fries
E, M, MU, SU

House Caesar 295,-
with romaine lettuce, kimchi sesame,
grilled Lovise chicken, bacon & croutons
G, F, E, SU, MU, M

Dry aged burger 295,-
house pickles, caramelized onion, dressing,
smoked cheddar & fries
(Vegetarian burger 295,-)
M, E, G, SU, MU, F

House Specials

Whole roasted turbot (Market price)
with spinach, potatoes with gremolata & lemon
sauce with horseradish and trout roe
Serves 2-4 persons
F, M, SU

Allergies: C: Celery, E: Egg, F: Fish, G: Gluten
M: Milk, MO: Molluscs, MU: Mustard, N: Nuts
SE: Sesame, SH: Shellfish, SO: Soya, SU: Sulfite

Dessert

Summer pavlova 165,-
coconut, mango, passion fruit & NYR ice cream
M, E

Chocolate terrine 185,-
raspberry coulis, ginger and lime whipped cream
& caramelized hazelnut
E, M, N



Soft drinks
Clausthaler (0.33) 68,-
Røyse apple (0.35) 89,-
Røyse apple (0.75) 175,-
Røyse apple & rhubarb (0.35) 89,-
Røyse apple & strawberry (0.35) 89,-
Coca-Cola, Coca-Cola Zero, Fanta 65,-
Purezza sparkling water 54,-
Snåsa Still 79,-
Snåsa Sparkling 89,-

Beer
Amerikalinjen Pilsner 115,-
Frydenlund 0,4l 99,-

Champagne & Sparkling wine
Anna Spinato Prosecco Brut 125,-
Palmer & Co Brut Réserve 195,-

White wine
Paul Mas, Claude Val Blanc 125,-
Georg Breuer, Charm, Riesling 145,-
David Sautereau, Sancerre 175,-
Dom. Borgeot, Chardonnay 190,-
Bogle Vineyards, Chardonnay 185,-

Red wine
Paul Mas, Claude Val Rouge 125,-
Giacosa Fratelli, Barbera d'Alba 145,-
Ch. St. Cosme, Grenache 155,-
Ultraviolet Wines, Cabernet Sauvignon 180,-
Dom. Pierre André, Pinot Noir 190,-

You had me at New York.