**House Cocktails**

**Amerikalinjen Cocktail** 285,-
Tanqueray No.10, lemongrass, agave, rooibos, white wine

**Oslo-Politan** 195,-
Gin, Rhubarb, Pink Grapefruit, citrus & Dry sherry

**Negroni** 195,-
Gin, Campari, sweet Vermut

**Old Fashioned** 195,-
Bourbon, Fernet, coffee, maple syrup, Angostura bitter

**Oysters**
with Tabasco, mignonette & grilled lemon
1 for 69,-
6 for 414,-
12 for 828,-
MO, SU

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**Mains**

**Atlas Caesar salad** 355,-
with romaine lettuce, kinschi sesame, grilled Lovise chicken breast, bacon & crooutons
G, F, E, SU, MU, M

**Moules frites from Rissa Trondheim** 325,-
with sourdough bread & nduja mayonnaise
MO, G, E, SU, M, MU, SH

**Barley risotto** 365,-
spinach, confit cherry tomato & fried goat cheese
M, G, SU

**Maccheroncinai al pettine** 385,-
slow-cooked chicken thigh, mushroom ragu, honey cream sauce & Feta cheese from Stavanger Ysteri
M, G, SU

**Norwegian entrecôte from Telemark** 495,-
charred Hanasand tomato, broccolini, French fries & béarnaise
M, SU

**Grilled white ling from Vesterålen** 445,-
Beluga lentil salad, celeriac purée & trout roe with baby potato with herb butter
E, F, M, C, SU

**Fettuccine Alfredo** 395,-
served on Parmigiano wheel at your table
M, G, E, SU

**Whole roasted turbot from Stavanger market price**
Serves 2-4 persons
W, N, SU

**Starters**

**Grilled heart salad** 285,-
parmesan, caramelized hazelnuts & honey mustard
W, N, SU

**Classic beef tartare** 285,-
beef from Telemark, tartare sauce, egg yolk & baked bagel chips from The Little Bakery
G, MU, E, SU

**Hanasand Caprese salad** 445,-
burrata from Winther Ysteri, basil, 15YO balsamic vinegar & sourdough bread
G, M, SU

**Burgers**

**Veggie burger** 325,-
Norwegian plant based burger, local bakery buns, caramelized onions, house pickles, dressing, smoked Irish cheddar, arugula & fries
E, M, G, SU, MU, F

**Burger dry aged from Anni’s butchery** 565,-
local bakery buns, caramelized onions, house pickles, dressing, smoked Irish cheddar, arugula & fries
E, M, G, SU, MU, F

**Dessert**

**The Big Apple** 225,-
gel & crumble
M, F, SO

**Cheescake mousse** 225,-
with raspberry
M

**Valrhona dark chocolate** 225,-
with raspberry sorbet
E, M, N, F, SO

**Petit fours** 155,-
M, N, SO

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gel & crumble
M, F, SO

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M

**Valrhona dark chocolate** 225,-
with raspberry sorbet
E, M, N, F, SO

**Petit fours** 155,-
M, N, SO

**Walk of turbot from Stavanger market price**
Serves 2-4 persons
W, N, SU

**Norwegian Beef selection from Telemark**
charred Hanasand tomato, broccolini, French fries & béarnaise
MU, SU

**Burger dry aged from Anni’s butchery** 450,-
local bakery buns, caramelized onions, house pickles, dressing, smoked Irish cheddar, arugula & fries
E, M, G, SU, MU, F

**Burger dry aged from Anni’s butchery** 565,-
local bakery buns, caramelized onions, house pickles, dressing, smoked Irish cheddar, arugula & fries
E, M, G, SU, MU, F

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E, F, M, C, SU

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M, G, E, SU

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MU, SU

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E, F, M, C, SU

**Fettuccine Alfredo** 395,-
served on Parmigiano wheel at your table
M, G, E, SU

**Norwegian Beef selection from Telemark**
charred Hanasand tomato, broccolini, French fries, béarnaise & red wine sauce (1 hour waiting time)
Porterhouse from Anni’s butchery 900g - 1295,-
Entrecôte from Telemark 700g - 845,-
Entrecôte from Telemark 1kg - 2295,-
F, M, E, SU

**Beer**

**Frydenlund Pilsner 0.35** 110,-

**Champagne & Sparkling Wine**

Anna Spinato Prosecco Brut 145,-
Palmer & Co Brut Réserve 215,-

**White wine**

Paul Mas, Claude Val Blanc 145,-
Hans Geissler, Riesling Trocken 165,-
Soalheiro, Alvarinho 170,-
Wente Vineyards, Chardonnay 190,-
P.A. Larsen Coteaux Bourguignons 190,-

**Red wine**

Paul Mas, Claude Val Rouge 145,-
Giacosa Fratelli, Barbera d’Alba 199,-
Domaine St. Jemms, Syrah 170,-
Bogle Vineyards, Cabernet Sauvignon 190,-
P.A. Larsen Coteaux Bourguignons 190,-

**Sides**

**Bread & butter** 79,-
G, N

**Seasonal salad** 79,-
MU

**Potato with herb & garlic butter** 95,-
M, E

**Broccolini with honey mustard** 95,-
MU

**French fries & aioli** 95,-
E, MU
You had me at New York.