

1893

RESTAURANT & BAR

BUBBLES

Cava.....	745/140
Crémant.....	795/160

SNACKS

Bread and butter	79
<i>Grilled focaccia and local butter from Gimstad gård in Bø. h, m, e</i>	
Dirty fries	149
<i>Pommes frites with chipotle mayo, bacon and cheese. h, e, m</i>	
Cheese and charcuterie	249
<i>Local cheese and cured ham from Myklevik gård. m</i>	

STARTERS

Bolinhos	199
<i>Furikake, caviar and aioli. f, e, se</i>	
Cured salmon	219
<i>Cured salmon from the Berg family with baked beetroots, sour cream from Røros, fried capers and horseradish. f, m</i>	
Tartar	249
<i>Tartar of the angus ox Anton from Fagerbakken farm in Bø. With yummy sauce, Holtefjell X.O., fried capers and jerusalem artichoke chips. e, m, f, so</i>	

MAINS

Boknafisk	419
<i>Boknafisk with potato puree, bacon butter and carrot. f, m</i>	
Skrei (cod)	445
<i>Vin jaune, truffle, celeriac and spinach. m, f, s</i>	
Sirloin	449
<i>Grilled marbled sirloin of beef with pepper sauce, vegetables and pommes frites. m, s</i>	
Fish soup	199
<i>Served with bread and butter. m, f, sk, b</i>	
Burger	329
<i>180g burger from beef brisket. Brioche, cheddar, bacon marmelade, salad, jalapeno and burger sauce. Served with fries. m, e, h, f, sn</i>	
Braised beef	399
<i>Braised beef. Served with vegetables, potato puree and red wine sauce. m, s</i>	
Salt baked celeriac	329
<i>Jus, oyster mushroom, jerusalem artichoke and cold pressed rapeseed oil from Bornholm. Vegan. s</i>	

DESSERT

Sticky toffee pudding	169
<i>Served warm with vanilla ice cream. m, h, e</i>	
Cremeux	165
<i>Dark chocolate cremeux from Valrhona Manjari 64% with Bailey's and more Bailey's. e, m, h</i>	
Parsleyroot ice cream	159
<i>Parsley root, honey, tarragon and chervil. e, m</i>	
Cheese plate	199
<i>Norwegian cheese with condiments. m, v</i>	

Allergens: **h** wheat, **e** egg, **m** milk, **s** celery, **f** fish, **sk** shellfish, **r** rye, **v** walnuts, **so** soy, **se** sesame, **b** molluscs, **sn** mustard, **su** sulphites, **p** pistachio, **n** nuts