

1893

RESTAURANT & BAR

SNACKS

Bread and butter.....79
Grilled focaccia and local butter from Gimstad gård in Bø. h, m, e

Dirty fries.....149
Pommes frites with chipotle mayo, bacon and cheese. h, e, m

CHEESE & CHARCUTERIE

Cheese.....69
Per piece of 40g. Ask your waiter about the selection of the day. m

Condiments for the cheese.....79
Caramelized nuts, chutney and sesame crispbread. n, h, se

Cured meat from Myklevik Gård.....149
A selection of ham and sausage from our friends at Myklevik Gård

Olives.....89
Premium Greek olives

STARTERS

Tartar.....249
Tarragon, beetroot, horseradish, mustard and pickled onion. e, sn

Arctic char from Sigerfjord.....199
Grilled cream, green tomatoes and ikura. f, m

Burrata.....249
Creamy burrata with sweet Norwegian tomatoes, basil and mint. m, sn

MAINS

Vegetarian Lasagna.....299
With tomatosauce, served with green salad. , e, h, m, sn

Fish of the day.....449
Fish of the day from Nordmela, wild garlic, grilled eggplant cream, spring onion and chicken sauce. f, m, s

Salmon.....399
Salmon from the Berg family, vin jaune, grilled corn, Jerusalem artichoke. m, f

Steak Frites.....459
Marbled sirloin with pepper sauce, broccolini and tomato confit. m, se. Lactose-free

Burger.....329
Beef burger, brioche, lettuce, bacon, chipotle mayo, cheddar, homemade pickles. e, m, sn, h

Today's dish.....399
Ask your waiter.

Fish soup.....219
Served with local bread and butter. m, f, sk, b

Langoustine.....449
Approx 500 gr. Garlic, ginger, chili. Served with foccacia, salad aioli. sk, h, e

DESSERTS

Sticky toffee pudding.....169
Served warm with vanilla ice cream. m, h, e

Pannacotta.....129
Panna cotta with fennel seeds, spruce shoots, bergamot and cloudberry. m

Rhubarb.....149
Rose, pistachio and rowan leaf. m, n

Allergener: **h** hvete, **e** egg, **m** melk, **s** selleri, **f** fisk, **sk** skalldyr, **r** rug, **v** valnøtter, **so** soya, **se** sesam, **b** bløtdyr, **sn** sennep, **su** sulfitt, **p** pistasj, **n** nøtter