

THIEF RESTAURANT

FORETTER / APPETIZERS

KOKKENS SUPPE 195,-
Servert med surdeigsbrød & smør
CHEF’S SOUP
Served with sourdough bread & butter
(L-M, G-H)

BIFF CULOTTE TARTAR 275,-
Røkt eggeplomme, syltet shimejisopp, syltet sennepsfrø, pepperrot & Macallan 18 y.o.
Servert med flatbrød
BEEF CULOTTE TARTAR
Smoked egg yolk, sour shimeji, pickled mustard seeds, horseradish & Macallan 18 y.o.
Served with flat bread
(E, SE, SES)

LEGG POMMES FRITES 75,-
ADD FRENCH FRIES

GRILLET BLOMKÅLBIFF (VEGANSK) 165,-
Soppgarum, grønnkål- & spinatkrem, røkte mandler, nori & nordisk chimichurri
GRILLED CAULIFLOWER STEAK (VEGAN)
Mushroom garum, kale & spinach cream, smoked almonds, nori & Nordic chimichurri
(SO, N - M)

BIFF CULOTTE TARTAR OG GRILLET BLOMKÅLBIFF ER TILGJENGELIG SOM HOVEDRETTER. SPØR SERVITTØR DIN.

BEEF CULOTTE TARTER AND GRILLED CAULIFLOWER ARE AVAILABLE AS A MAIN COURSE. ASK YOUR WAITER.

SMØRBRØD / SANDWICHES

AVOKADO TOAST 225,-
Surdeigsbrød, avokadomos, posjert egg, karse, tajin & delikatesserødløk
AVOCADO TOAST
Sourdough bread, avocado mash, poached egg, cress, tajin & delicatesse red onion
(G-H, L-M, E)

THIEF CROQUE MONSIEUR 315,-
Norsk skinke, vintertrøffel & Västerbotten ost
Servert med syltet salat
THIEF CROQUE MONSIEUR
Norwegian ham, winter truffle & Västerbotten cheese
Served with pickled garden salad
(G-H, L-M, svinekjøtt/pork)

LEGG POMMES FRITES 75,-
ADD FRENCH FRIES

HOVEDRETTER / MAINS

THE THIEF BURGER 345,-
Dobbel smashburger med margbein, hjertesalat, bifftomat, klassisk cheddar, baconsyltetøy & trøffeldirtyfries med jalapeñoskrem
THE THIEF BURGER
Double smash burger with bone marrow, baby gem, toma-to, classic cheddar and bacon jam & dirty truffle fries with jalapeño cream
(G-H, L-M, E, SE, svinekjøtt/pork)

VEGGIE BURGER 325,-
Beyond burger, hjertesalat, bifftomat, klassisk cheddar, kimchi & trøffeldirtyfries med jalapeñoskrem
VEGGIE BURGER
Beyond burger, baby gem, tomato, classic cheddar, kimchi & dirty truffle fries with jalapeño cream
(G-H, L-M, E, SE)

SALATER / SALADS

ANDECONFIT SALAT 275,-
Hjertesalat, gulrotbånd, romescosaus, piquillo paprika, reddik & Bufar ost fra Valdres
VEGETARISK ALTERNATIV MED HONNING BRIEOST TILGJENIGELIG
CONFIT DUCK SALAD
Baby romano salad, carrot ribbons, romesco sauce, piquillo peppers, radish & Bufar cheese from Valdres
VEGETERIAN OPTION WITH HONEY BRIE CHEESE AVAILABLE
(L-M)

OST / CHEESE

UTVALGTE OSTER 245,-
Hitra blå, Holtefjell XO & Brilliant Brie
Servert med husets marmelader & kullsurdeigsknekkebrød
SELECTED CHEESES
Hitra blå, Holtefjell & Brilliant Brie
Served with house made marmelades & charcoal sourdough crackers
(G-H, L-M)

SØTT / SWEETS

SUNDAE 175,-
Vaniljeis, maraschinokirsebær & pistasjdryss
SUNDAE
Vanilla ice cream, maraschino cherry & pistachio dust
(L-M, N-P)

SJOKOLADETRØFLER 165,-
Utvalg av søtsaker fra vårt konditori
CHOCOLATE TRUFFLES (PETIT FOUR)
Selection of sweets from our pastry
(G-H, L-M, E)

KAFFE & TE / COFFEE & TEA

LÖFBERGS - ORGANIC SELECTION

Black coffee 55,-
Americano 55/65,-
Espresso 35/45,-
Cappuccino 55/65,-
Caffe Latte 70/75,-
Chocolate 65,-

PALAIS DES THES - ORGANIC SELECTION 65,-

Big Ben
Earl Grey Queen blend
Ryokucha Midori
Grand Jasmine imperial
Thé du Louvre Egyptian Night (peppermint tea)
Jardin tropical
Sur un nuage (chamomile tea)

ALLERGENER / ALLERGENS

L-M: Laktose/Lactose - Melk/Milk
G-H: Gluten - Hvete/Wheat
E: Egg
SE: Sennep/Mustard
N-M: Nøtter/Nuts - Mandel/Almond
N-P: Nøtter/Nuts - Pistasj/Pistachio
SO: soya
SES: sesam