

THIEF RESTAURANT

SNACKS

HUMMERRULL	215,-
Gressløk, chili, hjertesalat, vårløk & sitronsørsmørsaus	
LOBSTER ROLL	
Chives, chili, gem salad and spring onion & lemon butter sauce	
(SK, L-M, E, SE)	
LEGG TIL 5 G KAVIAR	75,-
ADD 5 G CAVIAR	

FORRETER / APPETIZERS

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

SKALLDYRBISQUE	255,-
Servert med Brandykrem	
SEAFOOD BISQUE	
Served with brandy cream	
(SK, L-M)	

BAKT SELLERIROT	195,-
Sort hvitløkspuré, syltet sjalottløk, rugchips & soppolje	
BURNT CELERIAC	
Black garlic puree, pickled shallots, rye crisp & mushroom oil	
(S, L-M, G-R)	

STEKTE KAMSKJELL	255,-
Avokadopuré, bakt blomkål, salte mandler, agurk & brunet smør vinaigrette	
SEARED SCALLOP	
Avocado puree, roasted cauliflower, salted almonds & cucumber, browned butter vinaigrette	
(SK, L-M, N-M)	

POTETPANNEKAKE	245,-
Løyrom, pisket crème fraîche, sitron, gressløk & karse	
POTATO PANCAKE	
Løyrom, whipped crème fraîche, lemon, chives & cress	
(F, L-M, G-H)	

HOVEDRETTER / MAINS

PANNESTÉKT PIGGVAR	425,-
Skummet pepperrot- & blåskjellsaus, mangold, dill & sprø poteter	
PAN SEARED TURBOT	
Foamy horseradish & mussel sauce, swiss chard, dill & crispy potatoes	
(F, B, L-M)	

URTEPANERT ENTRECÔTE	455,-
Bakt rødløk, løpstikkeemulsjon, svartkål, oksegarumsaus & gratinerte poteter	
HERB CRUSTED RIB EYE	
Roasted red onion, lovage emulsion, black cale, beef garum sauce & gratinated potatoes	
(L-M, E, SE)	

KARAMELLFORMET PASTA	315,-
Saltbakt hokkaidogresskar, honningristede solsikkefrø, betes, lardo, servert med en silkemyk sitronverbena- & gressløksaus	
CARAMELL PASTA	
Salt baked hokkaido pumpkin, honey sunflower seeds, beets, lardo, served with a velvety lemon verbena & chives marbled sauce	
(G-H, L-M, svinekjøtt/pork)	

GRILLET BLOMKÅLBIF	295,-
Soppgarum, grønnkål- & spinatkrem, røkte mandler, nori & nordisk chimichurri	
GRILLED CAULIFLOWER STEAK	
Mushroom garum, kale & spinach crème, smoked almonds, nori & Nordic chimichurri	
(SO, N-M)	

THIEF STEAK SANDWICH	345,-
Flanksteak, surdeigsbrød, margbein, crispy salat, salsa verde, bakt hvitløksmajones, confit cherrytomat, syltet chili & revet Holtefjellost med Dirty Fries	

THIEF STEAK SANDWICH	
Flank steak, sourdough bread, bone marrow, crispy salad, salsa verde, roasted garlic mayo, confit cherry tomato, pickled chili & grated Holtefjell cheese with dirty fries	
(G-H, E, L-M)	

OST / CHEESE

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

DESSERTER / DESSERTS

MULTE- & BRUNOSTTERTE	195,-
Sprø havreskorpe, vaniljeis, brunet smør- & sitronsaus	
CLOUDBERRY & BROWN CHEESE TART	
Crispy oat crust, vanilla ice cream & drizzle of burnt butter	
lemon sauce	
(L-M, G-H, E)	

HIDE & SEEK	175,-
Brownie, vaniljeis, karamellisert popkorn, salt karamellsaus, sitronkrem & melkesjokolademousse	
HIDE & SEEK	
Brownie, vanilla ice cream, caramelized popcorn, salted caramel sauce, lemon curd & milk chocolate mousse	
(L-M, G-H, E)	

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

SJOKOLADETRØFLER	165,-
Seleksjon fra vårt konditori	
CHOCOLATE TRUFFLES (PETIT FOUR)	
Selection from our pastry	
(L-M)	

KAFFE & TE / COFFEE & TEA

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

PALAIS DES THES - ORGANIC SELECTION	65,-
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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
F: Fisk/Fish
SK: Skalldyr/Shellfish
B: Bløtdyr/Molluscs
G-H: Gluten - Hvete/Wheat
G-R: Gluten - Rug/Rye
E: Egg
SE: Sennep/Mustard
S: Selleri/Cellery
N-M: Nøtter/Nuts - Mandel/Almond
N-P: Nøtter/Nuts - Pistasj/Pistachio
SO: soya
SES: sesam