

# ROOFTOP RESTAURANT

## COLD DISHES

### Norwegian Kingfish Ceviche

Jalapeños and apple tiger's milk, roasted sweet potato, grilled corn, cucumber, black sesame seeds, pomegranate, coriander  
(F, SE, C) **245,-**

### Grilled Camembert Salad

Camembert from Ganstad Gårdssystem, strawberries, pistachio pesto, garden herbs, seeded flat bread, dandelion vinaigrette  
(M, SE, N-P) **285,-**

### Chicken Salad

Grilled chicken breast, baby romaine, shaved fennel, Iberico ham, sour mustard, seeds, tarragon emulsion, Vasterbotten cheese, sourdough crisps  
(E, G, WH, MU, M) **325,-**

### Salmon Tataki

Sea buckthorn marinated salmon, Norwegian quinoa, radish, pea lemon sauce, spicy mango, wakame, sugar snaps, Lofoten seaweed  
(F, SO, SE) **285,-**

*Vegan alternative is served with smoked tofu*

## DESSERTS

### Spring Rhubarb and Yoghurt

Poached red rhubarb compote with stawberry, oat crumble and organic yoghurt ice cream  
(G, WH, M) **145,-**

### Pistachio Cheesecake

Basque style pistachio cheesecake, light vanilla bean namelaka with citrus hint  
(M, G, SO, N-P, E) **175,-**

#### ALLERGENS:

C: Cellery    G: Gluten    N: Nuts    SO: Soy  
E: Egg    H: Hazelnut    P: Pistachio    SU: Sulphite  
F: Fish    M: Milk    SE: Sesame    WH: Wheat

## MAIN COURSES

### Turbot

White asparagus, carrot and sea buckthorn tartelette with garden leaves, horseradish veloute with trout roe and lovage  
(F, G, WH, M, SO) **455,-**

*Served with pearl potatoes*

### Roasted Beef Sirloin from Røros

Grilled Savoy cabbage, Jerusalem artichoke pureè with smoked brown butter, salsify, charred onions, B Culture beef garum sauce  
(M, SO, G, WH, SU, C) **495,-**

*Served with pearl potatoes*

### Double Smash Burger

Angus beef patty, aged Norwegian cheddar, baby butter lettuce, brown butter caramelized onion, spiced pickles, grilled potato brioche bun  
(G, WH, M, E, MU) **350,-**

*Served with Iberico chips and jalapeños cream (M)*

*Vegan alternative is served with Beyond Burger*

## 3 COURSE MENU 795,-

### STARTER

#### Norwegian Kingfish Ceviche

Jalapeños and apple tiger's milk, roasted sweet potato, grilled corn, cucumber, black sesame seeds, pomegranate, coriander  
(F, SE, C)

### MAIN COURSE

#### Turbot

White asparagus, carrot and sea buckthorn tartelette with garden leaves, horseradish veloute with trout roe and lovage  
(F, G, WH, M, SO)

*Served with pearl potatoes*

### DESSERT

#### Spring Rhubarb and Yoghurt

Poached red rhubarb compote with stawberry, oat crumble and organic yoghurt ice cream  
(G, WH, M)

THE  
THIEF