

À LA CARTE

THE
THIEF

4-COURSE MENU

4-course menu*
Beverage pairing / Upgraded beverage pairing

630,-

SNACKS

Sourdough Bread
Delicate honey lavender butter from Røros
G-W, M 65,-

Oyster Fine Claire
Bloody Mary foam and tajin
SK, SU, CE Per piece 85,-

***Pata Negra**
With pickle shot & charcoal sourdough crackers
G-W, SU 160,-

St. Marcellin Cheese
With lingonberry, pistachio & homemade flatbread
G-W, M, N-P 190,-

MEDIUM DISHES

For the full experience, order 2-3 dishes per person and enjoy together.

***Arctic Cod from Vesterålen**
Potato mousseline, grilled brussel sprout, kale, guanciale and Pedro Ximénez sauce
F, M, SU, CE 210,-

Charcoal Grilled Sea Bass
Pak choi, light bouillabaisse with lemongrass
F, SK, CE, SU 200,-

***Porchetta with Norwegian Pork**
Grilled rosette kale, red cabbage puree, mulled cider jus
SU, CE 190,-

Lamb Rack
Burgundal kale, onion and fennel chutney, mint gel, Szechuan pepper sauce
SU, CE 220,-

Hokkaido Pumpkin Risotto
Gorgonzola dolce, wild spinach, toasted sunflower seeds
M, SE 180,-

Glazed Oyster Mushroom (Vegan)
Potato foam, madeira glaze, crispy capers, smoked oil
CE, SU 170,-

ALLERGENS			
CE: Cellery	M: Milk	N-CH: Chestnut	SU: Sulphites
E: Egg	MU: Mustard	N-P: Pistachio	W: Wheat
G: Gluten	N: Nuts	SE: Sesame	SK: Shellfish

DESSERT

***Poached Cherries**
Rice pudding veil, krumkake nibs, cardamom cream
G-W, M, E 140,-

Chestnut Crèmeux & Kumquat
Silky chestnut crèmeux with candied kumquat
M, N-CH 150,-

The Thief Tiramisu
Signature mascarpone sabayon with coffee soaked sponge, topped coffee "caviar" pearls
G-W, SU 160,-

THIEF CLASSICS

Dry Aged Cheeseburger
Bacon jam, double cheddar, served with fries and winter truffle mayo
G-W, M, E, MU, SU, SE 350,-
Vegan/vegetarian alternative available

Our Club Sandwich
With Mortadella, brie fondue & rocket
G-W, M, E, MU, SU 270,-

Smoked Brisket Agnolotti
Light shitake sauce, Granna Padano crust & lemon sage
G-W, M, E, CE, SU 320,-

Beef Tournedo Rossini
Wilted spinach, brioche, winter truffle butter & truffle jus
G-W, M, E, SU, CE 440,-

WINES

Bubbles
Veuve Clicquot Reserve 250,-/1400,-
Champagne, France
Nyetimber Rosé 280,-/1300,-
Sussex, UK

White
2022 Prà Staforte Soave Classico 170,-/800,-
Veneto, Italy
2020 Diwald Riesling Ried Goldberg 180,-/900,-
Wagram, Austria
2023 Compagnie de Burgundie, Montagny 1er Cru 200,-/1000,-
Burgundy, France

Red
2024 Kara-Tara Pinot Noir 170,-/800,-
Western Cape, South Africa
2022 Rickshaw Cabernet Sauvignon 180,-/900,-
California, USA
2020 Bela Ribera del Duero 200,-
Spain