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## TODAY'S LUNCH

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from 11-16

Ask your waiter  
kr 165

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## ALL DAY LONG

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from 11-22

### GRILLED ANGUSBURGER

with aged cheese, bacon, ketchup & fries ..... kr 225  
\*WHEAT - EGG - SOY - MUSTARD - SULPHITE - LUPIN - LACTOSE

### FRIED CHICKEN BURGER

with coleslaw, chili mayonnaise & fries ..... kr 195  
\*WHEAT - EGG - SOY - MUSTARD - SULPHITE - LUPIN - LACTOSE

### CAESAR SALAD OR CAESAR SANDWICH

with chicken & bacon ..... kr 165  
\*WHEAT - EGG - SOY - MUSTARD - SULPHITE - LUPIN - LACTOSE - FISH

### FISH & COW'S FISH SOUP

with catch of the day & vegetables ..... kr 159  
\*SHELLFISH - FISH - MOLLUSCS - LACTOSE

### HALIBUT FROM HJELMELAND

with summer vegetables, cep emulsion  
& brown butter ..... kr 325  
\*FISH - EGG - LACTOSE - MUSTARD - SOY - SULPHITE

### FRIED FISH CAKES

with ginger, crudité salad & tamarin dressing ..... kr 155  
\*FISH - SHELLFISH - SULPHITE - LUPIN

### CHARCUTERIE & CHEESE

with grilled garlic mayonnaise  
& pickled vegetables ..... kr 165  
\*LACTOSE - EGG - MUSTARD - SULPHITE - LUPIN

### GRILLED SPRING CHICKEN

with petit pois puree, summer vegetables  
& grilled lemon vinaigrette ..... kr 295  
\*SULPHITE - LUPIN - MUSTARD - SOY - LACTOSE

### GRILLED WHALE

with chestnut puree, spinach  
& a lovage emulsion ..... kr 275  
\*LUPIN - MUSTARD - EGG

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## THIS WEEKS MENU

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Every week our head chefs Mads and Stig  
create a three course menu with the  
seasons best ingredients

from kr 445-495

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## ENTRÉES

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from 15-22

### FJORD TROUT TATAKI

with ponzu & herb salad ..... kr 155  
\*FISH - SULPHITE - SESAME

### PANFRIED SCALLOPS

with cauliflower puree, crudité salad  
& caper jus ..... kr 195  
\*SHELLFISH - LUPIN - SOY - NUTS

### AJO BLANCO

with marinated cherry tomatoes & iberico ham ..... kr 155  
\*SULPHITE - LUPIN - NUTS

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## MAINS

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from 15-22

### FISH & COWS LARGE FISH SOUP

with catch of the day & vegetables ..... kr 265  
\*SHELLFISH - FISH - MOLLUSCS - LACTOSE

### BAKED MONKFISH

with summer vegetables, new potatoes  
& shellfish emulsion ..... kr 335  
\*FISH - LUPIN - SULPHITE - SOY - SHELLFISH

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## MAINS FROM THE GRILL

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from 15-22

### GRILLED SALMON

with summer vegetables, pickled cucumber  
& horseradish ..... kr 295  
\*SULPHITE - LUPIN - FISH

### BEEF TENDERLOIN

with bordelaise sauce, crushed potatoes,  
broccoli from Jæren & crispy onions ..... kr 395  
\*SULPHITE

### MATURED RIB EYE

with bordelaise sauce, crushed potatoes,  
broccoli from Jæren & crispy onions ..... kr 395  
\*SULPHITE

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## DESSERTS & CHEESE

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from 11-22

### CHEESE PLATE

Four mature cheeses with toast  
& something sweet ..... kr 145  
\*LACTOSE - WHEAT - NUTS

### CHOCOLATE GANACHE

with raspberry sorbet & fresh raspberries ..... kr 115  
\*LACTOSE - WHEAT - NUTS

### BAKED CHOCOLATE FONDANT

with vanilla ice cream ..... kr 125  
\*LACTOSE - WHEAT - EGG - NUTS

### CREAM CHEESE ICE CREAM

with strawberries & nut crumble ..... kr 105  
\*LACTOSE - EGG - WHEAT - NUTS