

The Lobby

BREAKFAST BUFFÉT

Mon-Fri 07.00-10.00

Sat-Sun 08.00-11.00

145,-

LUNCH

Every day 12.00-17.00

Shrimp sandwich

with aioli, lemon and egg

(egg, gluten, shell fish)

149,-

Beef sandwich

(egg, mustard)

169,-

Mussels

with hand cut chips and aioli

(shell fish, egg, milk, sulfite)
229,-

Crema Catalana
(egg, milk)
99,-

STARTERS

Trout tartare
horseradish cream, pickled cucumber and rye bread
(fish, milk, gluten, may contain nuts)
158,-

Antipasti
olives, almonds, Italian hams or Italian cheese
(nuts, milk, gluten)
159,-

Mozarella di bufala with Parma ham

with caramelized onion and dried tomatoes, basil oil
baked in oven with Italian ham, burrata, red onions, balsamic vinegar, brown sugar,
tomatoes, basil, oil
(milk, sulfite)

139,-

Olives

89,-

Almonds

(nuts)

89,-

MAIN COURSES

Falafel burger

With tzatziki, avocado, pickles and salad , served with hand cut chips.

(gluten, milk)

189,-

Beef burger

with coleslaw, maple bacon, cheddar, pickles and burger relish, served with hand cut chips.
(milk, gluten, egg, mustard)

199,-

Italian beef burger

talleggio cheese , aioli with sundried tomatoes and capers , rucola, salami picante chips,
served with hand cut chips.

(gluten, milk, egg)

209,-

Linguini with seafood

and confit tomatoes sauce

(gluten, egg, shell fish, sulfite)

195,-

Linguini vegetarian

with confit tomatoes and parmesan

(gluten, egg, sulfite)

179,-

Mussels

with hand cut chips and aioli

(egg, milk, shell fish, sulfite)

229,-

Halibut

chervil hollandaise sauce, fennel pure, grilled veggies

(fish, egg, milk, sulfite)

315,-

Entrecôte

shallots and red wine sauce, grilled veggies, served with hand cut chips

(milk, sulfite)

329,-

KIDS MENU

Plain burger
(gluten, milk, egg)
99,-

Tempura breaded cod fingers
(gluten, fish, egg)
89,-

DESSERTS

New York cheese cake
(milk, egg, gluten, may contain nuts)
129,-

Lemon tartlet with Italian Meringue
(gluten, egg, milk)
129,-

Crema Catalana
(milk, egg)
99,-

Italian homemade ice cream
2 scoops of your choice
(milk)
85,-

DRINKS

DRAFT BEER

Poretti

0,25/59,-

0,5/99,-

Frydenlund

0,25/59,-

0,5/99,-

Kronenbourg blanc

0,25/59,-

0,5/99,-

Brooklyn pale ale

0,33/69,-

0,5/99,-

Carlsberg

0,25/59,-

0,5/99,-

BEER BOTTLES 0,33

E. C. Dahls Bolt IPA

Brooklyn Defender IPA.

Ringnes Lite

Corona

Somersby

96,-

BEER BOTTLES 0,5

Fullers London Pride.

Fullers 1845
Fullers black cab
Crabbies Ginger
125,-

NON-ALCOHOLIC BEER
Brooklyn Special effects
Munkholm
49,-

WHITE WINES

Barton & guestier sancerre
Loire, France
595,-

Victor Berard Chablis
Burgund, France
625,-

Granatello Bianco
Sicilia, Italy
489,-

Mastia Soave
Vento, Italy
498,-

Dreissigacker organic Riesling
Rheinhessen, Germany

535,-

SPARKLING

Tener Prosecco Brut
499,-

Martini Prosecco Brut
479,-

Cava Serra Brut
489,-

CHAMPAGNE

Tattinger Brut Reserve
895,-

Moet & Chardon Imperial Brut
995,-

ROSÉ WINES

Vitti Negroamaro Rosato
Puglia, Italy
485,-

Chemin De Provence Rose
Provence, France
489,-

RED WINES

Pierre Ponnelle Pinot Noir

France

545,-

Finca De Oro

Rioja, Spain

506,-

Atorrante Malbec

Malbec, Argentina

499,-

Monile Valpolicella Ripasso

Vento, Italy

625,-

Varej Barberra Piemonte

Piemonte, Italy

498,-

Buontalenti Chanti

Toscana, Italy

512,-

Granatello Rosso

Sicilia, Italy

489,-

NEWS

- Wines produced in Moss, Norway

WHITE WINE

Sjøbris

Vermentino, Moss

535,-

RED WINE

Lyngsletta

Montepulciano, Moss

525,-

Skogholt

Merlot, Moss

555,-

Fjellheim

Merlot, Moss

575,-

SOFT DRINK

Pepsi max

Pepsi

Solo

7 up free

Eplemost

Farris

/48,-