



MENY

Bestill i baren
Order at the counter

FROKOSTBUFFÉ

08:00 - 11:00 / 265,-

Breakfast Buffet

MØSBRØMLEFSE (M, H, B)

Traditional Norwegian lefse, filled with a caramelized sauce of brown cheese / 148,-

11:00 - 14:00

Pannekaker med hjemmelaget syltetøy 165,-

Pancakes with home-made jam

(SP, HA, M, E)

11:00 - 21:00

Halloumisalat med bakt gulrot, tzatsiki, syltet rødlok og ristede mandler 229,-

Halloumi salad with baked carrot, tzatsiki, pickled red onion and roasted almonds

(M, SU, MA)  

Linsegryte toppet med sprø østerssopp 245,-

Lentil stew topped with crispy oyster mushrooms

(S, SE, SU)   

Gulrot- og gresskarsuppe toppet med sprø østerssopp 219,-

Carrot & pumpkin soup topped with crispy oyster mushrooms

(M, SE)  

Finnbiff med potet, rosenkål og tyttebær 325,-


Reindeer casserole with potato, brussel sprouts and lingonberry

(M) 

Dagens ovnsbakte fisk med råkost, poteter og sandefjordsmør 279,-

Oven-baked fish served with potatoes, shredded veggies and Sandefjord butter sauce


(M, F) 

 : Serveres med brød og smør.

Spør etter vegansk smør / glutenfritt brød

Served with bread and butter.

Ask for vegan butter or gluten-free bread

 Can be made
gluten-free

 VEGAN

Bestilles på
forhånd

AFTERNOON TEA

Fredag 14:00 - 19:00

ALCOHOL FREE

Freshly Squeezed Orange Juice	62,-
Askim Apple Juice	62,-
Grape- & Blueberry Juice	50,-
Isklar / Isklar Flavoured	48,-
Soda 0,33	55,-
Mack Isbjørn Lite Gluten Free (B)	63,-
Råstad Kombucha	79,-
Galvanina Ice Tea	69,-

BEER FROM BÅDIN

Førr Evig Pilsner- 0,33 (H, B)	89,-
Kjerringøy Gluten-free PA 0,33	93,-
Bodeux Blanche Wheat 0,33 (H, B, HA)	95,-
Saltstraumen Saison 0,33 (H, B, HA)	93,-
Stetind IPA 0,33 (B)	95,-
Svartisen Stout 0,33 (HA, B, H, M)	135,-

BEER & CIDER

Mack Isbjørn Draft Beer 0,3/0,5 (B)	85/109,-
Isbjørn Lite gluten free 0,5 (B)	115,-
Nordlandspils pilsner 0,5 (B)	112,-
Mack Cider Pear 0,33 (SU)	105,-
Lovløs Ring 3 Cider 0,33 (SU)	135,-

DESSERT

See selection in our cake display

SALTY SNACKS

Larsson Salty Potato Chips. 49,-

Nut mix. 69,-
(P, MA, PN, HS, PI)

Spanish roasted almonds and olives. 95,-
(MA)

Chili nuts. 47,-
(P)

Olives
100g: 55,- / 200g: 95,-

COCKTAILS

By-Karsk

Vodka, Kahlua and
espresso. 145,-

Gin & Tonic

Gin, lemon juice, orange bitter
and tonic. 155,-

Irish Coffee (M)

Whisky, coffee and sugar,
topped with whipped cream. 150,-

Klink Edru (Alcohol free)

Apple-/rhubarb shrub,
lemon juice and lemon tonic. 98,-

Nordnorsk Hage

Gin, apple-/rhubarb shrub,
lemon juice and lemon tonic. 146,-

Mimosa

Prosecco and freshly squeezed
orange juice. 145,-

SPARKLING WINE

Prosecco, *Corvezzo*

Italy, Veneto. 100% Glera.

129,- / 450,-

Cremant de Bourgogne

Cave Des Hautes-Côtes

France, Burgund. 60% Pinot Noir,

40% Chardonnay.

595,-

Champagne, *Albert Le Brun*

France, Champagne. 100% Pinot Meunier.

172,- / 860,-

WHITE WINE

Bourgogne Chardonnay

Maison Roche de Bellene

France, Burgundy. 100% Chardonnay.

155,- / 695,-

Capitel Tenda Soave Classico, *Tedeschi*

Italy, Veneto. 100% Garganega.

129,- / 490,-

Auxey-Duresses Blanc

Clos du Moulin aux Moines

France, Burgundy. 100% Chardonnay.

1 060,-

RED WINE

Barbaresco Giacosa, *Giacosa Fratelli*

Italy, Piemonte. 100% Nebbiolo.

147,- / 600,-

Passitivo Primitivo

Italy, Puglia. 100% Primitivo.

130,- / 537,-

ROSÉ

Le Due Arbie, *Dievole*

Italy, Toscana. 100% Sangiovese.

129,- / 450,-

Alle våre viner inneholder sulfitt.

LIQUOR

Laphroaigh Whisky Single Malt 10Y	132,-
Aberlour Single Malt Whisky 12Y	118,-
Myken Flo og Fjære Blended Malt Whisky	180,-
Aquavit Arvesølvet	114,-
Baileys liqueur (M)	115,-
Cognac Leyrat Tres Vieux	115,-

ALLERGENS

H: Wheat/ **SP:** Spelt/ **HA:** Oats/ **B:** Barley/ **M:** Milk/ **F:** Fish/ **BL:** Mollusca/ **SE:** Sellery/ **S:** Soy/ **E:** Eggs/
R: Rye/ **MA:** Almonds/ **P:** Peanuts/ **PI:** Pistachio/ **HS:** Hazelnuts/ **PN:** Pecan/ **SK:** Shellfish / **SU:** Sulfite



Can be made
gluten-free



VEGAN