

Bird Atlas

DODO Bulliet bourbon, Cynar, Lemon, Orgeat, Plum Gin	159,-
FLAMINGO Mezcal, Grapefruit, Cordial, Hibiskus	159,-
PUFFIN Bareksten gin, Peach, Lemon, Earl Grey	159,-
PEACOCK Hendrick's gin, St-Germain, Cucumber, Lemon, Egg white	159,-
TUCAN Absolut, Peachtree, Pineapple, Lemon, Basil, Prosecco	159,-
CARDINAL Campari, Martini Rubino, Chambord, Prosecco	159,-

All alcoholic beverages contain sulphites

Wine

SPARKELING NV Taittinger brut reserve, Champagne, France NV Anna Spinato Brut, Prosecco, Italy	169,- 99,-
WHITE WINE 2018 Lamblin & Fils, Chablis, France 2019 Georg Breuer Riesling Sauvage, Rheingau, Germany 2018 Henri Bourgeois Grand Reserve, Sancerre Blanc, France	119,- 109,- 149,-
RED WINE 2017 Torre Del Falasco Valpantena Ripasso Valpolicella, Italy 2018 Domaine Bouchard Bourgogne, Pinot Noir, France 2018 Jaboulet Parallèle 45 Côtes du Rhône, Grenache-Syrah, France	119,- 139,- 119,-
ROSÉ Chateau Miraval Rose, Cinsault-Grenache-Syrah, France	149,-

Let us know if you like to see the whole wine list.

All wines contain sulphites

Beer

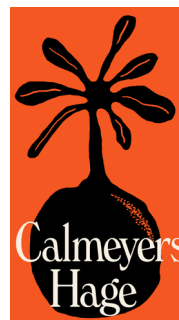
DRAFT Carlsberg 0,4 Brooklyn IPA 0,4 Kronenbourg 1664 Blanc 0,4	99,- 115,- 104,-
BOTTLE Oslo Brewing Co. Mellow IPA 0,33 Oslo Brewing Co. Norwegian Blonde 0,33 Oslo Brewing Co. Dream Porter 0,33 Corona Extra 0,33 Peroni Nastro Azzurro 0,33 Peroni Nastro Azzurro Gluten Free 0,33	119,- 119,- 119,- 109,- 99,- 109,-

All beers contain sulphites and Barley. Peroni Nastro Assurro Gluten Free and

CIDER Bulmers Cider Original 0,5 Bulmers Cider Red Berries 0,5	159,- 159,-
NON-ALCOHOL Klokk & Co. Fripa 0,33 Lucky Saint Unfiltered Lager 0,5	69,- 69,-

Soft Drinks

Coke, Coke Zero, Sprite, Fanta 0,33 Eira Still/Sparkling Water 0,4 Orange, Apple juice	59,- 69,- 59,-
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Bar Snacks

OYSTERS NATURELL

Fine de Claire

49,- pr stk

Bløtdyr // Molluscs

KING CRAB FROM HITRA

Fennel, apple, wild garlic

239,-

Skalldyr, melk, sulfitter // Shellfish, milk, sulphites

WHITE ASPARAGUS

Avruga caviar, marcona almonds, fermented asparagus sauce

179,-

Fisk, melk, mandler, sulfitter // Fish, milk, almonds, sulphites

BEEF TARTARE

Last years pickled chanterelles, sourdough, kapers, Västerbotten cheese

189,-

Hvete, egg, sennep / Wheat, egg, mustard

HAMBURGER FROM STRØM LARSEN

Jalapeño, apricot, cheddar cheese, roasted garlic, pommes frites

259,-

Hvete, egg, sennep / Wheat, egg, mustard

HJEMMELAGET POMMES FRITES

With porcini and baked garlic aioli

79,-

Egg, sennep / Egg, mustard

PADROS DE PIMENTO

119,-

Melk / Milk

CHEESES

Home-made flatbread, chutney

169,-

Skalldyr, melk, sulfitter // Shellfish, milk, sulphites

FOCACCIA MED RISTET HVITLØK AIOLI

109,-

Gluten // Gluten

SEMI-DRIED TAGGIASCA OLIVES

69,-

SWEETS

Four types, ask your server

39,- pr stk

Hvetemel, melk, hasselnøtter, pistasjnøtter / Wheat, milk, hazelnuts, Pistachios

Bar Snacks are served between 17:00 - 22:00

