

Bubbles

		Glass	Bottle
CHAMPANGE	NV, Tattinger Brut Reserva Sulphites	179,-	999,-
	2009, Dom Pérignon, Brut Sulphites		2699,-
	2005, Dom Pérignon Rosè Sulphites		3999,-
SPARKLING	NV, Veuve Ambal, Crémant, Brut Sulphites	149,-	749,-
OYSTERS WITH THE BUBBLES?	Oyster Molluscs Choose Between Classic/BBQ/Habanero Hot Sauce Yuzu, Apple, Cucumber	59,-	

Wine

		Glass
WHITE WINE	Kung Fu Girl Riesling, USA	169,-
	Ryder Estate, Sauvignon Blanc, USA	169,-
	Wente Morning Fog Chardonnay, USA	169,-
	Noble Vines 446 Chardonnay, USA	179,-
	Tyler Santa Barbara County Chardonnay, USA	219,-
RED WINE	Noble Vines, Pinot Noir, USA	179,-
	Noble Vines, Cab. Sauvignon, USA	189,-
	Gnarly Head, Zinfandel, USA	199,-
	Tyler Santa Barbara County Pinot Noir, USA	219,-
	Ch. St Michelle, Syrah, USA	239,-

Signature Cocktails

OLYMPICS 52	Imagine being right in this bar celebrating together with Hjalmar Andersen winning the most gold medals in 1952 Olympics right here in Oslo. Bareksten Botanical Gin, Sour Cherry, Sugar, Lime 169,-
GROW A PEAR	Inspired by the bounties of fall, a sip from this cocktail pays tribute to the Hardangerfjord region which accounts for 40% of all fruit production in Norway. Calvados, Sweet Vermouth, Bénédictine, Pear, Caramel 169,-
GROW HUB GARDEN	Before service during summer we take the stairs up to our rooftop garden to collect fresh ingredients, we like to see that we are part of continuing Henrik Calmeyers history Tanqueray Flor de Sevilla, Italicus Bergamot Liqueur, Lime, thyme, Sugar, Egg White Egg 169,-
QUEEN BEE	The Hotels most distinguished guest is the 3000 bees checking in to our Rooftop garden Hive during the summer, this one is for them Bareksten Botanical Gin, Mango, Passionfruit, Lime, Honey 169,-

Classics

GIN GIMLET	Gin, Lime, Sugar 169,-
CLOVER CLUB	Gin, raspberry, Sugar, Lime, Egg White Egg 179,-
DAIQUIRI	Rum, Lime, Sugar 169,-
NEGRONI	Gin, Campari, Sweet Vermouth 179,-
OLD FASHIONED	Choice of Bourbon or Rye, Sugar, Bitters Sulphites, Barley, Rye 179,-
MANHATTAN	Rye, Sweet Vermouth, Bitters 179,-

Gin Tonic

HOUSE	Bareksten Botanical Gin Your choice of Fever Tree Tonic: - Classic - Mediterranean - Aromatic 159,-
TANQUERAY 10	Tanqueray 10, Grapefruit, Fever Tree Original Tonic 169,-
HENDRICKS	Hendricks Gin, Cucumber, Black Pepper, Fever Tree Original Tonic 169,-

Beer

DRAFT BEER	Carlsberg 0,4 <small>Sulphites, barley</small>	99,-
	Kronenbourg 1664 Blanc 0,4 <small>Sulphites, barley</small>	99,-
	Brooklyn IPA 0,4 <small>Sulphites, barley</small>	99,-
BOTTLED BEER	Oslo Brewing Co. Blood Orange IPA	109,-
	Oslo Brewing Co. Dream Porter 0,33	
	Oslo Brewing Co. Hygge Belgian 0,33	
	Peroni Nastro Azzuro 0,33	99,-
	Peroni Nastro Azzuro Gluten free 0,33	109,-
	Corona Extra Gluten Free 0,33	109,-
NON-ALCOHOLIC BEER	Peroni Libero 0,33 <small>Sulphites, barley</small>	99,-
DONT FORGET THE SPICY PEACANS!		75,-

Cider

BULMERS ORIGINAL		159,-
ZESTY ORANGE		159,-
RED BERRIES		159,-

Water and Sodas

SODAS	Coke, Coke Zero, Sprite, Fanta	59,-
WATER	Sparkling Water	69,-
LIER APLE	Gourmet Apple Juice	109,-

Snack Map

NORDA CROQUETTES <small>Milk, Egg, Wheat</small>	Croquettes of the day, 2pcs	89,-
ONION FRITTERS <small>Sesame</small>	Tofu & Yuzu Dressing	99,-
PANKO CAESAR LEAF TACO <small>Wheat, Shellfish, Milk</small>	Caeser Salad with a twist	59,-
LAYERED FRIES <small>Milk, Wheat</small>	Västerbotten Cheese & Truffle Mayo	89,-
SPICY PECANS <small>Egg, N- Pecans</small>	40g	49,-
OLIVES	Green Giant	49,-
IBERICO BELLOTA	36 Month	119,-

Raw Bar

OYSTERS <small>Mollusc</small>	Classic/BBQ/Habanero Hot Sauce	59,-/unit
	Rockefeller Cucumber, Dill, Apple, Yuzu	
KALIX VENDACE ROE <small>Fish, Wheat, Milk</small>	Served with Røros Sourcreme, Red Onion, Toast, Lemon	295,-
NORWEGIAN LANGOUSTINE <small>Shellfish, Milk</small>	Subject to availability	Marketprice
CEVICHE <small>Ask for allergies</small>	Ceviche of the Day	149,-

Sweet Tooth

PETITS FOURS <small>Ask for allergies</small>	Ask your waiter	49,-/unit
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