

## CLASSICS

<b>GIN GIMLET</b> Gin, Lime, Sugar	169,-
<b>CLOVER CLUB</b> Gin, Raspberry, Sugar, Lime, Egg White	179,-
<b>DAIQUIRI</b> Rum, Lime, Sugar	169,-
<b>NEGRONI</b> Gin, Campari, Sweet Vermouth	179,-
<b>OLD FASHIONED</b> Choice of Bourbon or Rye, Sugar, Bitters	179,-
<b>MANHATTEN</b> Rye, Sweet Vermouth, Bitters	179,-

## GIN TONIC

<b>HOUSE</b> Bareksten Botanical Gin Your choice of Fever Tree Tonic: - Classic - Mediterranean - Aromatic	169,-
<b>TANQUERAY 10</b> Tanqueray 10, Grapefruit, Fever Tree Original Tonic	179,-
<b>HENDRICKS</b> Hendricks Gin, Cucumber, Black Pepper, Fever Tree Original Tonic	169,-

## 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,-

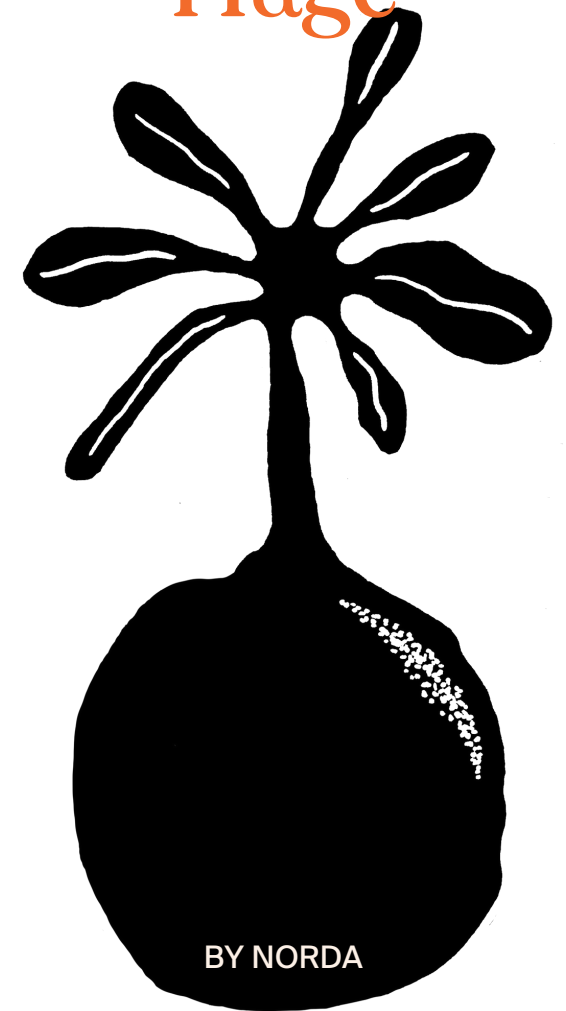
**GROW HUB GARDEN**  
Before service during summer we take the stairs up to our rooftop garden to collect fresh ingredients, we like to see that we are part of continuing Henrik Calmeyers history

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,-

# Calmeyers Hage



# Menu

## BUBBLES

	Glass	Bottle
<b>CHAMPAGNE</b>		
NV, Talttinger Brut Reserva	179,-	999,-
2009, Dom Pérignon, Brut		2699,-
2006 Comtes de Champagne Rosé		3499,-
<b>SPARKLING</b>		
NV, Cremant de Limoux	149,-	749,-
<b>OYSTERS WITH THE BUBBLES?</b>	59,- /unit	
Choose Between		
Classic/BBQ/Habanero Hot Sauce		
Yuzu, Apple, Cucumber		

## WINE

	Glass
<b>WHITE WINE</b>	
Kung Fu Girl Riesling, USA	169,-
Ryder Estate, Sauvignon Blanc, USA	169,-
Wente Morning Fog Chardonnay, USA	179,-
Noble Vines 446 Chardonnay, USA	189,-
Tyler Santa Barbara County Chardonnay, USA	219,-
<b>RED WINE</b>	
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,-

All Wines contains Sulphites

## BEER

<b>DRAFT BEER</b>	
Carlsberg 0,4	109,-
Kronenbourg 1664 Blanc 0,4	119,-
Brooklyn IPA 0,4	129,-
<b>BOTTLED BEER</b>	
Oslo Brewing Co. Esperanto IPA	149,-
Oslo Brewing Co. Dream Porter 0,33	169,-
Peroni Nastro Azzuro 0,33	109,-
Peroni Nastro Azzuro Gluten free 0,33	109,-
Corona Extra Gluten Free 0,33	109,-
<b>NON-ALCOHOLIC BEER</b>	99,-
Brooklyn Special Effects	
<b>DON'T FORGET THE SPICY PECANS!</b>	49,-

## CIDER

Sommersby Pear	99,-
Sommersby Sparkling Spritz	99,-
Sommersby Sparkling Rosé	99,-

## WATER AND SODAS

<b>SODAS</b>	
Coke, Coke Zero, Sprite, Fanta	99,-
<b>WATER</b>	
Sparkling Water	99,-
<b>RINGI</b>	
Eplemost (Apple Juice)	99,-

## SNACK MAP

Until 22:00

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

## RAW BAR

<b>OYSTERS</b>	59,-/unit
Classic/BBQ/Habanero Hot Sauce	
Cucumber, Dill, Apple, Yuzu	
<b>CEVICHE</b>	
Ceviche of the Day	149,-

## SWEET TOOTH

<b>PETITS FOURS</b>	Ask your waiter	49,-/unit
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