

## CLASSICS

**GIN GIMLET** 169,-  
Gin, Lime, Sugar

**CLOVER CLUB** 179,-  
Gin, Raspberry, Sugar, Lime, Egg White

**DAIQUIRI** 169,-  
Rum, Lime, Sugar

**NEGRONI** 179,-  
Gin, Campari, Sweet Vermouth

**OLD FASHIONED** 179,-  
Choice of Bourbon or Rye, Sugar, Bitters

**MANHATTEN** 179,-  
Rye, Sweet Vermouth, Bitters

## SPRITZ

**APEROL SPRITZ** 159,-  
Aperol, Elderflower, Sparkling wine

**LILLET SPRITZ** 159,-  
Lillet Blanc Vermouth, Sparkling wine

**LIMONCELLO SPRITZ** 159,-  
Limoncello, Sparkling wine

## SIGNATURE COCKTAILS

**PEEL GOOD**  
Bananas first arrived in Europe in 1905, with the first shipment arriving in of all places, Norway! So sip on this tropical cocktail and imagine what it must have been like to be one of the first people to try this yellow fruit.  
*Rum, Banana, Coconut, Lime*

179,-

**STRAWBERRY MOON**  
A traditional moniker for any full moon that falls in June, here we celebrate this supermoon by highlighting strawberries and their juicy seasonal fruition in Norway that ripen around the same time.  
*Strawberry, Bourbon, Amaro, Lemon, Basil*

179,-

**KING OF THE DILL**  
A quintessential herb used in Nordic cuisine, dill is referred to by some as the ultimate Nordic Herb. Often paired with dishes ranging from fish to lamb, this cocktail draws inspiration from the traditional cucumber salad often served with fish and of course, dill.  
*Gin, Vermouth, Dill, Saline, Sugar*

179,-

**OSLO IN THE SUMMERTIME**  
Much like this city in summertime, this cocktail featuring refreshing cucumber, apple and yuzu, will be empty before you know it.  
*Vodka, Elderflower, Cucumber, Apple, Yuzu*

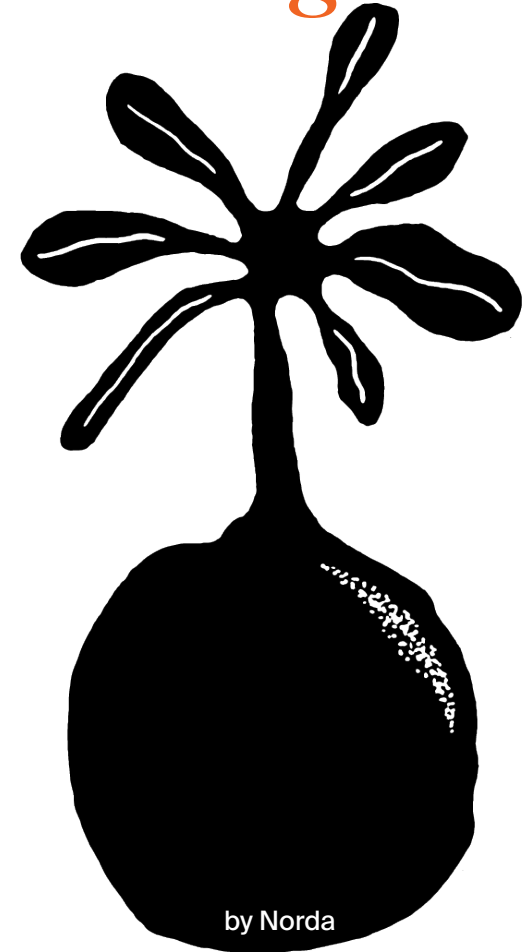
179,-

**PEARFECTION**  
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, Herbal Liquor, Vermouth, Pear, Vanilla, Lemon, Egg White*

179,-

# Calmeyers

# Hage



# Menu

## BUBBLES

### CHAMPAGNE

NV, Taittinger Brut Reserva

NV, Bruno Paillard, Première Cuvée

2006 Comtes de Champagne Rosé

| Glass | Bottle |
|-------|--------|
| 179,- | 999,-  |
|       | 1999,- |
|       | 3499,- |

### SPARKLING

NV, House Cremant

|       |       |
|-------|-------|
| 149,- | 749,- |
|-------|-------|

### OYSTERS WITH THE BUBBLES?

Choose Between

Classic/BBQ/Habanero Hot Sauce

Yuzu, Apple, Cucumber

59,-/pc

## WINES

### WHITE WINE

Kung Fu Girl Riesling, USA

Ryder Estate, Sauvignon Blanc, USA

Wente Morning Fog Chardonnay, USA

Glass

169,-

169,-

189,-

### RED WINE

Robert Mondavi, Pinot Noir, USA

Robert Mondavi, Cabernet Sauvignon, USA

Gnarly Head, Zinfandel, USA

All wines contains sulphites

189,-

189,-

199,-

## BEER

### DRAFT BEER

Carlsberg 0,4

Kronenbourg 1664 Blanc 0,4

Brooklyn IPA 0,4

109,-

119,-

129,-

### BOTTLED BEER

Oslo Brewing Co. Esperanto IPA

Oslo Brewing Co. Dream Porter 0,33

Peroni Nastro Azzuro 0,33

Peroni Nastro Azzuro Gluten free 0,33

Corona Extra Gluten Free 0,33

149,-

169,-

109,-

109,-

109,-

## CIDER

Sommersby Pear

Sommersby Sparkling Spritz

Sommersby Sparkling Rosé

99,-

99,-

99,-

## NON-ALCOHOLIC

### SODAS

Coke, Coke Zero, Sprite, Fanta

59,-

### RINGI

Eplemost (Apple Juice)

59,-

### BEER

Brooklyn Special Effects

99,-

### MOCKTAIL

Let us know what you like

109,-

## SNACK MAP

### NORDA CROQUETTES

Croquettes of the day

Milk, Egg, Wheat

89,-/2 pcs

### ONION FRITTERS

Tofu & Yuzu Dressing

Sesame

99,-

### PANKO CAESAR LEAF TACO

Caesar Salad with a twist

Wheat, Shellfish, Milk

59,-

### FRIES ROYALE

Truffle Mayonnaise, Taragon and Parmesan

Milk, Wheat

89,-

### SPICY PECANS

40g

Egg, N-Pecans

49,-

### OLIVES

Green Giant

49,-

### IBERICO BELLOTA

36 Month

119,-

## RAW BAR

### OYSTERS

Classic/BBQ/Habanero Hot Sauce

Cucumber, Dill, Apple, Yuzu

59,-/pc

### CEVICHE

Ceviche of the day

149,-