

## CLASSICS

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

## SPRITZ

<b>ELDERFLOWER APEROL SPRITZ</b>	169,-
Aperol, Elderflower, Sparkling wine	
<b>LILLET SPRITZ</b>	169,-
Lillet Blanc Vermouth, Sparkling wine	
<b>LIMONCELLO SPRITZ</b>	169,-
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*

189,-

### 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*

189,-

### 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*

189,-

### 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*

189,-

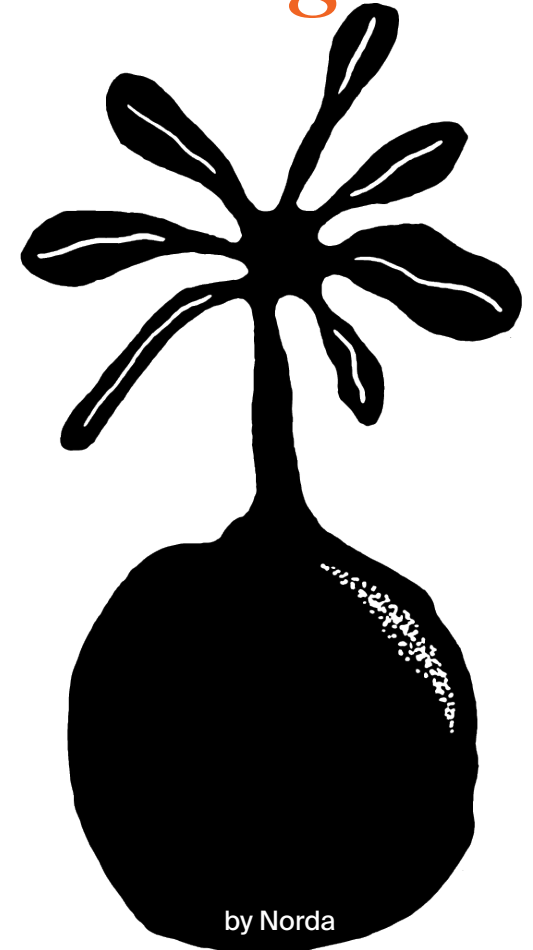
### PEARFECTION

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 Liqueur, Vermouth, Pear, Vanilla, Lemon, Egg White*

189,-

# Calmeyers Hage



# Menu

## BUBBLES

### CHAMPAGNE

NV, Taittinger Brut Reserva  
NV, Bruno Paillard, Première Cuvée  
2006 Comtes de Champagne Rosé

Glass	Bottle
189,-	1099,- 1999,- 3499,-

### SPARKLING

NV, House Cremant

169,-	899,-
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### OYSTERS WITH THE BUBBLES?

Fine de Claire

59,-/pc
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## WINES

### WHITE WINE

Kung Fu Girl Riesling, USA  
Ryder Estate, Sauvignon Blanc, USA  
Wente Morning Fog Chardonnay, USA

Glass
179,-
179,-
199,-

### ROSE WINE

Claude Val Rose

169,-
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### RED WINE

Noble Vines, Pinot Noir, USA  
Robert Mondavi, Cabernet Sauvignon, USA  
Gnarly Head, Zinfandel, USA

179,-
199,-
199,-

*All wines contains sulphites*

## 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,-
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### RINGI

Eplemost (Apple Juice)

59,-
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### BEER

Brooklyn Special Effects

99,-
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### MOCKTAIL

Let us know what you like

109,-
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## SNACK MAP

### SPICY PECANS

40g  
*Egg, N-Pecans*

49,-
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### OLIVES

Green Giant

49,-
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### IBERICO BELLOTA

36 Month

119,-
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### FRIES ROYALE

Truffle Mayonnaise, Taragon and Parmesan  
*Milk, Wheat*

89,-
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