

**Åpningstider:**  
Mandag - lørdag 17:00 - 23:00

Kr. = NOK

## Starters

Nicoise salad with grilled salmon  
**Kr. 95,-**

Traditional Italian antipasti plate  
**Kr. 98,-**

Steamed jumbo prawns,  
with a New York cocktail sauce  
**Kr. 102,-**

## Soup

South-western American black bean soup, with tortillas and sour cream  
**Kr. 92,-**

## Light dishes

Cannelloni served with mascarpone sauce  
Vegetarian  
**Kr. 128,-**

Crispy chicken salad, with coriander mayo  
**Kr. 138,-**

Asian style vegetable curry  
Vegetarian, without milk and egg

**Kr. 148,-**

Vegetar, uten melk og egg

**Kr. 148,-**

### **Main course**

All main courses are served with fresh vegetables of the season

#### **Fish**

Escobar butter fish garnish, with leek and lime sauce

**Kr. 245,-**

Norwegian fillet of salmon, with a apple-mint sauce

**Kr. 240,-**

#### **Meat**

Prime fillet tournedo of beef, and marsala sauce

**Kr. 298,-**

Catlet of mountain venison, with forest mushroom cream sauce

**Kr. 298,-**

Oven roasted rack of lamb, with artichoke and saffron

**Kr. 285,-**

Stuffed loin of pork, with pancetta, rosemary and garlic

**Kr. 255,-**

**Your choice:**

Gratinated potatoes, baked Rosvaldo potatoes, rösti or rice

**Dagens friske grønnsaker velges i henhold til sesong**

**Side dishes**

Mix leaf salad

**Kr. 65,-**

Tomato and balsamic salad

**Kr. 65,-**

Garlic bread

**Kr. 45,-**

**Desserts**

Cinnamon panacotta with green apple compote

**Kr. 85,-**

Selection of sorbet with fresh berries

**Kr. 85,-**

Chocolate marquis with whisky ice cream

**Kr. 85,-**

**Cheese by portion**

1 cheese kr. 52,-

2 cheeses kr. 72,-

**Dessertvin**

Royal Tokaj, 5 Putt, Aszu, Ungarn  
*Passer til Crème Brulè og kremet dessert*  
**Kr. 95,-**

Recioto della Valpolicella, 2004, Italia  
*Perfekt følge til sjokoladedessert*  
**Kr. 78,-**

Muscat de Rivesaltes, 2004, Frankrike  
*Passer til frukt – og bærbaserte desserter*  
**Kr. 75,-**

Sandeman Tawney Port, Portugal  
*Perfekt følge til sorbet og is*  
**Kr. 73,-**

Tiffon Pineau de Charentes, Frankrike  
*Perfekt følge til søte desserter som panacotta*  
**Kr. 65,-**

## Dessertwine

Royal Tokaj, 5 Putt, Aszu, Ungarn  
**Kr. 95,-**

Recioto della Valpolicella, 2004, Italia  
**Kr. 78,-**

Muscat de Rivesaltes, 2004, Frankrike  
**Kr. 75,-**

Sandeman Tawney Port, Portugal  
**Kr. 73,-**

Tiffon Pineau de Charentes, Frankrike  
**Kr. 65,-**