

APOTEKERGATA NO.5

Taste your way through what the Norwegian coast has to offer. If you're feeling a bit lazy, choose our 5-course menu.

SNACKS & STARTER

OYSTERS

Migniette, lemon, hot sauce per piece 65,-
Allergies: molluscs

GRAYLING ROE FROM FEMUNDEN 450,-

Blinis, sour cream from Røros and chives
Allergies: fish, gluten, lactose, milk, wheat

GORDAL OLIVES 85,-

PINNEKJØTT CROQUETTE 175,-

Pickled rutabaga and terragon mayonnaise
Allergies: egg, gluten, lactose, milk

RAKFISK 200,-

Chrispy chicken skin, eggolk, pickles and potatoes
Allergies: egg, fish

POTATO WAFFEL 200,-

Smoked salmon, sour cream, apple and fennel
Allergies: egg, fish, gluten, lactose, milk, wheat

BEEF CARPACCIO 250,-

Black garlic, capers, cheese and 12 year old balsamic
Allergies: egg, lactose, milk, sulfites

BLUEFINN TUNA 225,-

Green peas, mint, buckwheat and yoghurt dressing
Allergies: fish, lactose, milk

PORK TERRIN 200,-

Christmas mustad, pickled beets, mushroom and horseraddish and lefse
Allergies: egg, gluten, mustard, wheat

DESSERT & CHARCUTERIE

CHARCUTERIE BOARD 180,-

Marmelade, crips bread
Allergies: barley, egg, gluten, lactose, milk, sulfites, wheat

SELECTION OF CHEESE 175,-

Marmelade
Allergies: lactose, milk

WHITE CHOCOLATE CREAM 175,-

Seabuckthorn and yoghurt icecream and meringue
Allergies: almonds, egg, gluten, lactose, milk

MAINS

LUTEFISK 595,-

Traditional sides, 2 servings
Allergies: fish, gluten, lactose, milk, mustard, sulfites, wheat

VENISON 550,-

Rutabaga, pumpkin purré, mustard chips and lingonberry demiglace
Allergies: celery, gluten, lactose, milk, sulfites

DUCK 450,-

Red cabbage, sikori, potatoe purré and redwine sauce with pickled mustard
Allergies: celery, lactose, milk, mustard, sulfites

COD 450,-

Carrot purré, trout roe, sandefjord sauce, celery and fennel crudite
Allergies: celery, fish, lactose, milk

RISOTTO 375,-

Pumpkin in 3 ways and sage
Addon: Snowcrab 150,-
Allergies: lactose, milk

5 COURSE

POTATO WAFFEL

Smoked salmon, sour cream, apple and fennel
Allergies: egg, fish, gluten, lactose, milk, wheat

PORK TERRIN

Christmas mustad, pickled beets, mushroom and horseraddish and lefse
Allergies: egg, gluten, mustard, wheat

COD

Carrot purré, trout roe, sandefjord sauce, celery and fennel crudite
Allergies: celery, fish, lactose, milk

VENISON

Rutabaga, pumkpin purré and lingonberry demiglace
Allergies: celery, lactose, milk, sulfites

WHITE CHOCOLATE CREAM

Seabuckthorn and yoghurt icecream and meringue
Allergies: almonds, egg, gluten, lactose, milk

MENU 950,-
WINE PAIRING 850,-

THE LIL' WINE LIST

On the little wine list we have put together some of our classics. These are classics who always deserves a seat at the table and hopefully they will convince you of the same.

All wines contain sulphite.

BUBBLES

glass bottle

Casa Canevel Prosecco		115,-	600,-
Champagne Diebolt-Vallois Blanc de Blanc Brut		160,-	900,-
Champagne Ayala Rosé Brut			1500,-
Champagne Ayala Blanc de Blanc 2016			1600,-

WHITE WINE

glass bottle

Miss Schmitt Riesling Trocken	Germany	110,-	500,-
Othegraven Riesling Sharzberg QBA	Germany, Mosel	120,-	550,-
A.A Badenhorst Secateaur Chenin Blanc	South-Africa, Swartland	130,-	550,-
Soalheiro, Alvarinho Vinho Verde	Porugal, Vinho Verde	135,-	600,-
Montfollet Le Valentin	France, Bordeaux	130,-	1100,-
Roblin Sancerre Origine	France, Loir	150,-	700,-
Gerard Tremblay Chablis	France, Burgundy	150,-	725,-
Louis Jadot Macon-Lugny	France, Burgundy	160,-	775,-
Au Bon Climat Chardonnay Sanford & Benedict	USA, California	225,-	1350,-

RED WINE

glass bottle

Luigi di Grasso Barbera	Italy, Piedmont	110,-	500,-
La Rioja Alta Viña Alberdi Reserva	Spain, Rioja	125,-	600,-
Pagliarese Chianti Classico	Italy, Tuscany	125,-	600,-
C.L Chave Selection, Côtes du Rhone Moen Cour	France, Rhone	140,-	700,-
Tedeschi Capitel San Rocco Ripasso Siperiore	Italy, Veneto	150,-	700,-
Massolino Barbera d'alba	Italy, Piedmont	160,-	800,-
Olivier Leflaive Bourgogne Rouge Cuveé Margot	France, Burgundy	160,-	800,-
La Rioja Alta Viña Ardanza Reserva	Spain, Rioja	165,-	825,-
Produttori del Barbaresco Barbaresco	Italy, Piedmont	200,-	1000,-

ROSE

glass bottle

Trisennes Rosé	France, Provence	125,-	600,-
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DESSERT WINE

glass bottle

Cascina Baricchi, Regina de Felicia Moscato Spumante	Italy, Piedmont	90,-	500,-
Niepoort, Late Bottle Vintage	Duero, Portugal	90,-	675,-
Nederburg, Nole lae Harvest	Western Cape, South-Africa	90,-	450,-

The big wine list is always available, don't hesitate to ask for reccomendations.