

SMÅRETTER

Surdeigsbrød fra Kolonihagen Bakeri*	(h,m)	95,-
Meze: Hummus, baba ghanoush, brød	(h,e,m,f,ses,su)	195,-
Kveiteceviche*	(f,su)	195,-
Rødbetetartar*	(m,e,su)	195,-
Fritert calamari	(b,h,se,su,m)	195,-
Grilla piggvar*	(f,e,m,su)	245,-
Andebryst	(k,m,su,e)	245,-
Kamskjell	(sk)	295,-
Appelsinparfait*	(e,h,m)	195,-
Tre oster	(m)	175,-
Pavlova	(e,m)	195,-

* Setmeny (fra 17:00) 845,-
+ Vinmeny 845,-

STØRRE RETTER

Shakshuka, posjerte egg, feta, brød	(e,h,m)	245,-
Burrata, cherrytomater & ramsløkchips	(h,m,nø,su)	245,-
Ukas rett		295,-
Grilla Ibérico pluma	(kj,h,e,m,s,su)	395,-

SNACKS

Vesterhavsost	(m)	95,-
Oliven, chips eller mandler	(ma)	75,-
Hermetisk sjømat	(f,bl)	95,-
Tapenade		95,-

SMALL COURSES

Sourdough bread, Kolonihagen Bakery*	(h,m)	95,-
Meze: Hummus, baba ghanoush, bread	(h,e,m,f,ses,su)	195,-
Halibut ceviche*	(f,su)	195,-
Beetroot tartar*	(m,e,su)	195,-
Deep fried calamari	(b,h,se,su,m)	195,-
Grilled turbot*	(f,e,m,su)	245,-
Duck breast	(k,m,su,e)	245,-
Scallop	(sk)	295,-
Orange parfait*	(e,h,m)	195,-
Three cheeses	(m)	175,-
Pavlova	(e,m)	195,-

* Set menu (from 5pm) 845,-
+ Wine menu 845,-

LARGER COURSES

Shakshuka, poached eggs, feta, bread	(e,h,m)	245,-
Burrata, cherry tomatos, ramson chips	(h,m,nø,su)	245,-
Dish of the week		295,-
Grilled Ibérico pluma	(kj,h,e,m,s,su)	395,-

SNACKS

Vesterhavs cheese	(m)	95,-
Olives, chips or almonds	(ma)	75,-
Canned seafood	(f,bl)	95,-
Tapenade		95,-

Vi benytter oss av kortreiste og økologiske råvarer, blant annet fra vår egen gård!
Allergener: K-Kjøtt, F-Fisk, M-Melk, H-Hvete, S-Sennep, BY-Bbygg,
SES-Sesamfrø, E-Egg, SK-Skalldyr, B-Bløtdyr, SE-Selleri,
SU-Sulfit, SO-Soya,MA-Mandel, R-Rug, HA-havre, N-nøtter

We use local and organic produce, also from our own farm; KolonihagenXHorgen!
Allergenes: K-Meat, F-Fish, M-Milk, H-Wheat, S-Mustard, E-Eggs,
SES-Sesame seeds, SE-Celery,SK-Shellfish, B-Molluscs, N-nuts,
BY-Barley, SU-Sulfite, SO-Soy, MA-Almonds, N-Nuts, R-Rye, H-Oat



SPARKLING BY THE GLASS

Cremant d'Alsace NV, Dom. Roland Schmitt (FR)	190,-
Champagne Blanc de Blancs NV, Pierre Peters (FR)	255,-

WHITE WINE BY THE GLASS

Loureiro Landcraft 2023, Geographic Wines (PT)	190,-
Manoella Douro Branco 2024, Wine & Soul (PT)	220,-
Miracle Bush White 2022, Swartberg (ZA)	240,-
Santa Barbara Chardonnay 2023, Sandhi (US)	240,-
Breisgau *Magnum* 2022, Bernhard Huber (DE)	250,-

ROSÉ WINE BY THE GLASS

Pinot Noir Rosé, Seckinger (DE)	190,-
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RED WINE BY THE GLASS

Rayos Uva 2023, Olivier Rivière (ES)	190,-
Barbagia Rosso 2022, Teularju (IT)	210,-
Chianti Classico *Magnum* 2020, Isole e Olena (IT)	235,-
Garnatxa Planetes De Nin Amforà 2020, Nin Ortiz (ES)	245,-
Rully 1er Cru Clos Chapitre 2023, Dom. Jaeger-Defaix (FR)	250,-

COCKTAILS

GT	195,-
Negroni	195,-
Vintage Negroni-meny	795,-

Allergenes: All wines contains sulphites



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BEERS/CIDERS

Pilsner 0.4l, Aass	115,-
Snitt 0.25l, Aass	60,-
Vienna Lager Lite *gluten free* 33cl, Aass	105,-
Kirin Ichiban 33cl, Kirin	130,-
Cider 33cl, Bignose	110,-
Bock beer 33cl, Aass	115,-
Snublejuice Session IPA 33cl, To Ø1	120,-
Shoryuken Dragonfruit Sour 33cl, Cervisiam	125,-
Lush Raspberry & Lime Sour 33cl, Amundsen	135,-
Hopbliminal Messages NEIPA 33cl, Amundsen	140,-

NON-ALCOHOLICS

Sparkling water 75cl	45,-
Juice of the day 15cl	55,-
Coffee/Tea from KAFFA	50,-
Kolonihagen Sparkling (Spicy Ananas, Strawberry+Rhubarb, Lemon, Orange, Apple, Ginger, Blueberry, Raspberry, Passion fruit)	65,-
Kirin Free non alcoholic beer 33cl, Kirin	85,-
Flyt 33cl, Villbrygg	85,-
Implosion non alcoholic beer 33cl, To Ø1	90,-
Strawberry Kombucha 33cl, Empress	100,-
Venus Rose Wine Alt 33cl, Empress	100,-
Sekt Alkoholfrei 37.5cl, Strauch	375,-

Allergenes: All beers contain barley and hops. Gluten free alternatives are marked.

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CORAVIN

10cl pours

WHITE

Savage White 2023, Savage Wines (SA)	200,-
Bourgogne Blanc Les Chataigners 2022, Dom. H. Lamy (FR)	240,-
Chardonnay White Bones 2022, Catana Zapata (AR)	280,-
Blanc ETC 2020, Didier Dagueneau (FR)	300,-

ORANGE

Müller-Thurgau Carbonic 2022, Nibiru Wine (AT)	160,-
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RED

Barbaresco 2021, Morra Gabriele (IT)	180,-
Pinot Noir Presqu'île Vneyard 2022, Storm Wines (US)	200,-
Bourgogne Rouge Vibrations 2022, Dom. JM & T Bouley (FR)	240,-
Brunello di Montalcino Sta. Maria R 2019, M.Colleoni (IT)	300,-

Allergenes: All wines contains sulphites



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SPARKLING

Cremant d'Alsace NV, Dom. Roland Schmitt	895,-
Blanc de Noirs Brut 2019, Griesel	1015,-
Champagne Cuvée Reserve Blanc de Blancs NV, Pierre Peters	1255,-
Champagne Rosé de Maceration NV, Benoit Lahaye	1845,-

WHITE

Manoella Douro Branco 2024, Wine & Soul	1065,-
St. Verán Les Cras 2023, Simon Faure	1350,-
Full on Misfit 2023, Sakkie Mouton	1385,-
Bourgogne Blanc Les Chataigners 2022, Dom. Hubert Lamy	1710,-

ORANGE

Müller-Thurgau Carbonic 2022, Nibiru Wine	1075,-
Tekstur 2023, Scions of Sinai	1205,-

RED

Rayos Uva 2023, Olivier Rivière	945,-
St. Joseph Nomade 2021, Christophe Curtat	1265,-
Beaune 1er Cru Les Epenottes 2019, Dom. Antoine Jobard	1595,-
Spätburgunder Malterdinger 2022, Bernhard Huber	1710,-

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