

Vinbar

BARSNACKS & SMÅRETTER

Oliven, trøffelchips eller mandler (ma).....	50,-
Coppa, trøffelsalami, hermetikk-fisk eller ansjos (f,kj,su).....	95,-
Dagens oster (m).....	95,-

Brød fra Kolonihagen Bakeri (h,m).....	60,-
Burrata med tomat og skvallerkål-salsa (m).....	180,-
Rødbete, meldestokk og feta fra Rygge (m,e,s).....	180,-
Grilla kamskjell fra Helgeland med eple og saus (b,f,sk,m,se).....	230,-
Cacio e cepe: Pasta med Sauda-ost, pepper og sopp (h,e,m)....	225,-
Kongekrabbedumplings, krabbemajo & tang -ssamjang (sk,h,so,e).....	260,-
Dagens fisk med vårprimører og smørsaus (f,m,e,su).....	210,-
Kylling fra Hovelsrud, morkel og asparges (kj,m,su).....	210,-
Rabarbra med tykkmelksiskrem (h,e,m).....	155,-

Sjøkreps på deling (700g), **furunål** & **ramsløk**-smør (sk,m,h)... 1295,-

VIN PÅ GLASS

Cremant d'Alsace NV, Dom. Roland Schmitt.....	165/795,-
Champagne Beurton Reserve 424 Nature, Beurton & Fils....	205/1005,-

Husets hvitvin.....	165/795,-
Null Ohm 2021, Moritz Kissinger.....	195/970,-
Saumur Brézé Clos David 2020, Arnaud Lambert.....	215/1060,-
Chardonnay Sonoma Coast 2021, Ernest Vineyards.....	225/1095,-

Husets rødvin.....	165/795,-
Spätburgunder Oberrotweil 2019, Peter Wagner.....	195/980,-
Nebbiolo Valmaggione 2020, Sandrone.....	230/1115,-
Cuvee Romanissa 2021, Dom. Matassa.....	230/1130,-

Vi benytter oss av **sankede**, kortreiste og økologiske råvarer.



Menyen kan tilpasses allergier og diettensyn.
KJ-Kjøtt, F-Fisk, M-Melk, H-Hvete, S-Sennep,
R-Rug, BY-Bygg, HA-Hasselnøtt, SES-Sesamfrø,
E-Egg, SK-Skalldyr, B-Bløtdyr, SE-Selleri,
P-Pistasj, SU-Sulfit, SO-Soya,
EM-Emmer, SP-Spelt, MA-Mandel

#KHF

Wine bar

BAR SNACKS & SMALL COURSES

Olives, truffle chips or almonds (ma).....	50,-
Coppa, truffle salami, tinned fish or anchovies (f,kj,su).....	95,-
Cheese of the day (m).....	95,-

Bread from Kolonihagen Bakeri (h,m).....	60,-
Burrata with tomato and ground elder-salsa (m).....	180,-
Beetroot with goosefoot & feta from Rygge (m,e,s).....	180,-
Grilled scallops from Helgeland with apples & sauce (f,b,m,se).....	230,-
Cacio e cepe: Pasta with cheese, pepper and mushrooms (h,e,m).....	225,-
King crab dumplings, crab mayo & seaweed -ssamjang (sk,h,so,e).....	260,-
Fish of the day, seasonal vegs & butter sauce (f,m,e,su).....	210,-
Chicken fra Hovelsrud, morrel and asparagus (kj,m,su).....	210,-
Rhubarb with thick milk ice cream (h,e,m).....	155,-

Langoustines to share (700g) & **ramson butter** (sk,m,h)..... 1295,-

WINES BY THE GLASS

Cremant d'Alsace NV, Dom. Roland Schmitt.....	165/795,-
Champagne Beurton Reserve 424 Nature, Beurton & Fils....	205/1005,-

House white wine.....	165/795,-
Null Ohm 2021, Moritz Kissinger.....	195/970,-
Saumur Brézé Clos David 2020, Arnaud Lambert.....	215/1060,-
Chardonnay Sonoma Coast 2021, Ernest Vineyards.....	225/1095,-

House red wine.....	165/795,-
Spätburgunder Oberrotweil 2019, Peter Wagner.....	195/980,-
Nebbiolo Valmaggione 2020, Sandrone.....	230/1115,-
Cuvee Romanissa 2021, Dom. Matassa.....	230/1130,-

We use **foraged**, local and organic produce



We offer vegetarian/vegan options and dietary adjustments.
KJ-Meat, F-Fish, M-Milk, H-Wheat, S-Mustard, E-Eggs,
SES-Sesame seeds, BY-Barley, HA-Hazelnuts, SE-Celery,
P-Pistachios, SK-Shellfish, B-Molluscs, R-Rye,
SU-Sulfite, SO-Soy, EM-Emmer, MA-Almonds, SP-Spelt

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