



LUNCH (11:30am-4pm) 126,-

Allergens

Skagen sandwich		(1,2,3,5,14,8,6)
Fish & Shellfish soup creamy fish soup with cod, salmon, mussels & shrimps		(2,6,9,11,14,18,1,8)
Steak sandwich grilled tenderloin, portobello mushrooms, caramelized onion & béarnaise sauce		(1,2,3,6,7,8,10,13,17)
Eggs Benedict poached egg, spinach, cured ham & hollandaise sauce		(1,2,3,7,8,10,13,17)
Chicken tagliatelle with chicken from Stange, creamy sauce, spinach, aroma & onion		(1,2,3,8)
Salmon Tagliatelle with gorgonzola, spinach and cream sauce		(1,2,3,8,9)
Scrambled eggs served with toast, salad, tomato beans & bacon		(1,2,3,8)
Shrimp Salad with shrimp, eggs, avocado, cherry tomato & creamy ranch dressing		(1,2,3,5,8,14,6)
Chicken Salad with chicken from Stange, salted beets, caramelized walnut & chevre cream		(2,16)

We also offer good vegetarian and vegan products. Ask your waiter.

ALL DAY

White wine steamed mussels with aioli & fries	215,-	(2,3,5,6,18)
Fish & Chips	199,-	(1,3,7,8,9,10,13,17)
ALMAS burger honey mustard dressing, caramelized onions, parmesan crisp, cheddar, sun-dried tomato, cucumber & fries	239,-	(1,2,3,4,5)
Tempura Fennel served with vegetables & hollandaise sauce	179,-	(1,2,3,8)

DINNER (from 4pm)

Starters

King Crab Ravioli in shellfish bisque	189,-	(1,2,3,4,8,9,11,14,17)
Jerusalem artichoke soup with air-dried ham, pickled oyster mushrooms & celery	149,-	(2,6,11)
Fried scallops with pumpkin purée, Granny smith apple & lotus chips	159,-	(2,6,18)

Fish & Shellfish

Cod served with kale, pumpkin puree, bacon, capers & red wine sauce	299,-	(2,6,9,11)
Trout served with butter baked celery, pickled onion, roasted cabbage & hollandais sauce	289,-	(2,6,9,11)
Ling served with celery cappuccino, pickled mushrooms, confit tomato & lobster sauce	329,-	(2,4,6,9,11,14)
Fish & Shellfish soup creamy fish soup with cod, salmon, mussels & shrimps	199,-	(2,6,9,11,14,18,1,8)
Seafood Tagliatelle with shrimp, king crab & mussels in a light shellfish bisque	249,-	(1,2,3,4,11,14,17,18)
Salmon Tagliatelle with gorgonzola, spinach and cream sauce	189,-	(1,2,3,8,9)

Meat

Steak sandwich grilled tenderloin, portobello mushrooms, caramelized onion & béarnaise sauce	199,-	(1,2,3,6,7,8,10,13,17)
Grilled beef tenderloin with mashed potatoes, mushrooms, spinach, pickled onions & red wine sauce	344,-	(2,6,11)
Venison tenderloin served with glazed carrot, cabbage, potato croquette & mushroom sauce	389,-	(1,2,3,6,7,8,10,11,17)
ALMAS burger honey mustard dressing, caramelized onion, parmesan crisp, cheddar, sun-dried tomato, cucumber & fries	239,-	(1,2,3,4,5)

DESSERT

Elderflower mousse with homemade lemon sorbet	125,-	(1,2,7,8,10,13,17)
Chocolate terrine with homemade raspberry sorbet	125,-	(2,3,8,16)
Baked pear with homemade vanilla ice cream	125,-	(1,2,3,6,7,8,10,13,17)

CHILDREN'S MENU

Fish fingers with potatoes in butter	79,-	(1,2,9)
Kids burger with fries	99,-	(1,2,3,5,8,17)
Chicken nuggets with salad & fries	89,-	(1,3,5,8)

Allergens

1: Gluten	4: Soy	7: Barley	10: Oat	13: Rye	16: Nuts
2: Milk	5: Mustard	8: Wheat	11: Celery	14: Shellfish	17: Sesame seeds
3: Eggs	6: Sulphite	9: Fish	12: Lupine	15: Peanuts	18: Mollusks



RED WINE

Tommasi Bardolino Italy (6)	485,-	98,-
Zenato Veneto Rosso Italy (6)	539,-	
Ravoire Côtes du Rhône France (6)	549,-	
Coppo Barbera d`Asti Italy (6)	569,-	119,-
Ripasso Classico Monte del Frà Italy (6)	569,-	119,-
Terrazas Malbec Argentina (6)	589,-	
Bourgogne Pinot Noir Dom. Jeannot France (6)	599,-	129,-
Donnafugata Bell Asai Frappato Italy (6)	639,-	
Zenato Amarone Italy (6)	999,-	215,-
Pio Cesare Barbaresco Italy (6)	1149,-	249,-
Vietti Barolo Castiglione Italy (6)	1199,-	265,-

WHITE WINE

Tommasi Custoza Italy (6)	485,-	98,-
Pico a Pico Sauvignon Blanc Chile (6)	495,-	99,-
Hessenstein Riesling Feinherb Germany (6)	535,-	108,-
Gustave Lorentz Riesling Rêserve France (6)	559,-	
Pazo de San Mauro Albarino Spain (6)	569,-	
Petit Chablis Cave des Vignerons France (2, 6)	569,-	
Bodegas Astobiza Spain (6)	589,-	
Chablis Domaine des Geneves France (2, 6)	599,-	129,-
Sancerre, Domaine des Buissonnes France (6)	699,-	155,-
Pio Cesare Piodilei Chardonnay Italy (6)	999,-	
Meursault, Dom. Jeannot France (6)	1159,-	

ROSÈ

Zenato Chiaretto Bardolino Italy (6)	519,-	105,-
Ultimate Provence France (6)	599,-	

NON-ALCOHOLIC

Rødvin/Hvitvin (6)	485,-	98,-
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DESSERT WINE

Tommasi Recioto 6 cl (6)	126,-	
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CHAMPAGNE/SPARKLING

Villa Conchi Cava Spania (6)	499,-	110,-
Gustave Lorentz Crémant d`Alsace Brut (6)	619,-	
Veuve Clicquot Brut (6)	895,-	
Ruinart Brut (6)	945,-	
Ruinart Blanc de Blancs (6)	995,-	
Dom Perignon Vintage Blanc (6)	2495,-	

COGNAC

Leyrat Fine VS Single Estate	124,-	Hennessy VSOP	140,-	Martell Noblige	149,-
Leyrat XO Elite	222,-	Hennessy XO	205,-		

LIQUEUR

Tia Maria	99,-	Kahlua	99,-	Amaro Di Angostura (2)	109,-
Drambuie (2)	109,-	Cointreau	109,-	Patròn XO Cafe	126,-
Baileys	84,-	Xantè	109,-	Luxardo Triplum	99,-
St. Hallvard	109,-				

COFFEE

Coffee/Tea	39,-	Macciato (2)	45,-	Cocoa with cream (2)	55,-
Press jug of coffee	44,-	Cafe au lait (2)	55,-	Cortado (2)	45,-
Cappuccino (2)	55,-	Latte (2)	53,-	Irish Coffee (2)	128,-
Dobbel latte (2)	55,-	Cafe Mocca (2)	55,-	Various coffee tastes	6,-
Espresso	41,-	Americano	41,-		

BEER / CIDER / SOFT DRINKS

Cola/Zero/Fanta/Sprite 0,33 l	57,-	Heineken bottle (7)	93,-	Ginger Joe (1, 6)	93,-
Fuze Tea Peach	57,-	Sol (7)	93,-	Færder Skjærgård 0,33 l (7, 8)	99,-
Olden/Olden lemon	51,-	Clausthaler (7)	58,-	Færder IPA 0,33 (7)	120,-
Apple/orange juice	51,-	Clausthaler Weizen (8)	64,-	Nøgne Ø Stripped Craft (7, 8)	74,-
Kuli	34,-	Peroni (7)	93,-	Nøgne Ø Blond Ale 0,33 l (7, 8)	105,-
Hansa 0,5 l (7)	94,-	Bulmers Cider 0,5 l (1, 6)	127,-	Nøgne Ø Wit 0,33 l (7, 8)	105,-
Hansa Lite 0,5 l (1)	94,-	Bulmers Zesty Orange (1, 6)	127,-	Nøgne Ø Asian Pale Ale 0,33 l (7, 8)	105,-
Hansa 0,33 l (7)	71,-	Grevens Pærecider (1, 6)	96,-	Nøgne Ø Two Captains 0,33 l (7, 8)	139,-