



## LUNCH (11:30-16:00) 126,-

**Skagen Sandwich**

**Shrimp Sandwich**

**Fish & Shellfish Soup** creamy fish soup with cod, salmon, mussels & shrimps

**Salmon tartare** with chili mayonnaise, lime, sesame chips & green salad

**Eggs Royal** poached eggs, spinach, salmon & hollandaise sauce

**Chicken salad** with beets, red beets, walnuts, goat cheese & honey vinaigrette

**Chicken Tagliatelle** with chicken, parmesan, creamy sauce, mushroom, spinach & onion

**Shrimp Salad** with shrimp, eggs, avocado, cherry tomato & creamy ranch dressing

**Sandwich** with cured ham, mozzarella, red pesto & cherry tomatoes

Allergens

(1,2,3,5,14,8,6)

(1,2,3,5,6,8,14)

(2,6,9,11,14,18,1,8)

(1,3,4,5,6,8,9,17)

(1,2,3,7,8,9,10,13,17)

(2,5,16)

(1,2,3,8)

(1,2,3,5,6,8,14)

(1,2,7,8,10,13,16,17)

## LUNCH (11:30-16:00) 146,-

**Steak Sandwich** grilled tenderloin, mushroom, caramelized onion & béarnaise sauce

**Club Sandwich** with grilled chicken, honey mustard dressing, bacon, eggs, tomato, avocado

**Add fries**

(1,2,3,6,7,8,10,13,17)

(1,3,5,7,8,10,13,17)

39,-

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

## SHELLFISH (from 11:30am-)

**White wine Steamed Mussels** with aioli & fries

**400 grams og Greenland Shrimp** with bread & aioli

**Shellfish Plateau** with shrimp, crab claws, mussels & king crab salad (Price per person)

Optional langoustine NOK 100 per 100 grams

**Grilled Langoustine** with grilled lemon, butter fried bread & aioli (pr 100g)

**Crab Claws** with butter fried bread, dill & aioli (pr 100g)

225,-

(2,3,5,6,18)

299,-

(1,2,3,5,6,14)

449,-

(1,2,3,5,6,14,18)

110,-

(1,2,3,5,6,8,14)

89,-

(1,2,3,5,6,8,14)

## ALL DAY (from 11:30am-)

**Steak tagliatelle** with tenderloin, cream, mushrooms, chilli, paprika & parmesan

**Shellfish Tagliatelle** with shrimps, king crab & mussels in a light shellfish bisque

**ALMAS burger** honey mustard dressing, caramelized onion, parmesan crisp, cheddar, sun-dried tomatoes, cucumber & fries

**Aranchini** with pickled onions, gremolata, pumpkin puree & cabbage (Vegan)

**Shellfish salad** with king crab, Greenland prawns, mussels, cherry tomatoes, avocado, sesame, chili, boiled egg & ranch dressing

249,-

(1,2,3,8,11)

249,-

(1,2,3,4,11,14,17,18)

239,-

(1,2,3,4,5)

209,-

(1,6,7,8,10,13,17)

249,-

(2,3,6,14,17)

## DINNER (from 16pm-)

Starters

**King Crab Ravioli** in shellfish bisque

**Salmon tartare** with chili mayonnaise, lime & sesame chips

**Pan-fried scallops** with pumpkin puree, pickled onions & salicornia

**Vegetarian Gnocchi** with oyster mushrooms, parmesan rum, royal oyster mushrooms & red pesto

**Boeuf Bourguignon** in demiglaze, carrot, apple & pickled onion

199,-

(1,2,3,4,8,9,11,14,17)

139,-

(1,3,4,5,6,8,9,17)

149,-

(2,6)

149,-

(2,3,16)

139,-

(6,11)

Fish & Shellfish

**Mountain trout** with cauliflower couscous, bacon, salicornia & Beurre Blanc

**Cod** with puy lentils, pumpkin puree & demiglaze with beef stew

**Wild halibut** with tomato, brandade made on smoked halibut & Beurre Blanc

**Fish & Shellfish Soup** creamy fish soup with cod, salmon, mussels & shrimp

339,-

(2,6,9)

319,-

(6,9,11)

369,-

(2,6,9)

199,-

(1,2,6,8,9,11,14,18)

Meat

**Venison tenderloin** with carrot, apple, french fries & mushroom sauce

**Grilled beef tenderloin** with mushrooms, kale, mashed potatoes & demiglaze

399,-

(2,6,11)

344,-

(2,6,11)

Side dishes

**Fries**

**Fries** with aioli

**Green Salad**

39,-

49,-

(3,5,6)

59,-

## DESSERT (from 11:30am-)

**Chocolate mousse** with homemade passion fruit sorbet

**Pickled apple** with dulce de leche & homemade vanilla ice cream

**Chocolate fondant** flavored with black garlic & homemade Jerusalem artichoke ice cream

**Cheese platter** with Norwegian cheeses, crispbread & jam

129,-

(2,16)

129,-

(2,3)

179,-

(1,2,3,8,16)

249,-

(1,2,8,6,16,17)

## CHILDREN'S MENU

**Kids burger** with fries

**Chicken Nuggets** with salad & fries

**Grilled chicken** with salad, oven-baked potatoes & bernaise sauce

**Cod** with salad, oven-baked potatoes & ranch dressing

**Homemade Childrens Ice Cream**

99,-

(1,2,3,5,8,17)

99,-

(1,3,5,8)

149,-

(2,3,6)

149,-

(2,3,9)

69,-

(2,3,16)



## RED WINE

	Bottle	Glass
Tommasi Bardolino Italy (6)	515,-	105,-
Stonewood Pinot Noir USA (6)	535,-	112,-
Chianti Villa Chigi Italy (6)	559,-	
Ravoire Côtes du Rhône France (6)	579,-	
Ripasso Classico Monte del Frà Italy (6)	599,-	128,-
Terrazas Malbec Argentina (6)	619,-	
Bourgogne Pinot Noir Dom. Jeannot France (6)	629,-	138,-
Donnafugata Bell Asai Frappato Italy (6)	689,-	
Marques de Valparaiso Crianza Spain (6)	699,-	
Pio Cesare Barbera d`Alba Italy (6)	849,-	
Jeannot Maranges 1er Cru "La Fussièrre" France (6)	999,-	220,-
Zenato Amarone Italy (6)	1099,-	235,-
Casisano Brunello di Montalcino Italy (6)	1199,-	259,-
Pio Cesare Barbaresco Italy (6)	1249,-	269,-
Vietti Barolo Castiglione Italy (6)	1299,-	285,-
Pauillac de Latour France (6)	2169,-	459,-
GM Vosne-Romanèe Les Brulèes 1er Cru France (6)	2799,-	589,-

## WHITE WINE

Tommasi Custoza Italy (6)	515,-	105,-
Hessenstein Riesling Feinherb Germany (6)	565,-	116,-
Gustave Lorentz Riesling Rèservè France (6)	599,-	
Chablis Domaine des Geneves France (2, 6)	639,-	139,-
Pazo de San Mauro Albarino Spain (6)	659,-	145,-
Patrice Moreux Pouilly-Fumè France (6)	749,-	165,-
Patrice Moreux Sancerre France (6)	749,-	165,-
Pio Cesare Piodilei Chardonnay Italy (6)	1095,-	
Meursault, Dom. Jeannot France (6)	1349,-	289,-

## ROSÈ

Ultimate Provence France (6)	639,-	135,-
------------------------------	-------	-------

## NON-ALCOHOLIC

Non-alcoholic red wine/white wine (6)	485,-	98,-
---------------------------------------	-------	------

## DESSERT WINE

Tommasi Croce 6 cl Italy (6)	132,-	
Tommasi Recioto 6 cl Italy (6)	132,-	

## CHAMPAGNE/SPARKLING

Villa Conchi Cava Spain (6)	519,-	115,-
Gustave Lorentz Crémant d`Alsace Brut (6)	649,-	
Veuve Clicquot Brut (6)	999,-	
Ruinart Blanc de Blancs (6)	1095,-	
Cuvèe 1809 Extra Brut (6)	1599,-	
Dom Perignon Vintage Blanc (6)	2595,-	

## COGNAC

Leyrat Fine VS Single Estate 128,-	Hennessy VSOP 144,-	Martell Noblige 153,-
Leyrat XO Elite 226,-	Hennessy XO 209,-	

## COFFEE

Coffee/Tea 40,-	Macciato (2) 46,-	Cocoa with cream (2) 56,-
Press jug of coffee 45,-	Cafe au lait (2) 56,-	Cortado (2) 46,-
Cappuccino (2) 56,-	Latte (2) 54,-	Irish Coffee (2) 129,-
Double latte (2) 56,-	Cafe Mocca (2) 56,-	Various Coffee Tastes 7,-
Espresso 42,-	Americano 42,-	

## BEER / CIDER / SOFT DRINKS

Cola/Zero/Fanta/Sprite 0,33 l 58,-	Sol (7) 96,-	Nøgne Ø Asian Pale Ale 0,33 l (7, 8) 109,-
Fuze Tea Peach / Lemonade 58,-	Peroni (7) 96,-	Nøgne Ø Brown Ale (7, 8) 116,-
Olden/Olden lemon 52,-	Bulmers Cider 0,5 l (1, 6) 131,-	Nøgne Ø Saison (7, 8) 124,-
Apple/Orange juice 52,-	Bulmers Zesty Orange (1, 6) 131,-	Nøgne Ø Two Captains 0,33 l (7, 8) 143,-
Kuli 35,-	Grevens Pærecider (1, 6) 99,-	Nøgne Ø Stripped Craft (7, 8) 77,-
Hansa 0,5 l (7) 97,-	Ginger Joe (1, 6) 96,-	Nøgne Ø Himla Humla 0,33 l (7, 8) 77,-
Hansa Lite 0,5 l 97,-	Færder IPA 0,33 (7) 124,-	Clausthaler (7) 59,-
Hansa 0,33 l (7) 74,-	Nøgne Ø Blond Ale 0,33 l (7, 8) 109,-	Clausthaler Weizen (8) 65,-
Heineken bottle (7) 96,-	Nøgne Ø Wit 0,33 l (7, 8) 109,-	

### 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