



LUNCH (11:30AM-4PM) 126,-

Skagen sandwich		Allergens
Shrimp sandwich		(1,2,3,5,6,8,14)
Fish & Shellfish soup creamy fish soup with cod, salmon, mussels & shrimps		(1,2,3,5,6,8,14)
Chicken salad with sliced chicken, green beans, raspberries & balsamic vinaigrette		(1,2,6,8,9,11,14,18)
Chicken tagliatelle with sliced chicken, paprika & spicy mushroom sauce		(5,6)
Shrimp salad with shrimps, eggs, avocado, cherry tomato & creamy ranch dressing		(1,2,3,8,11)
Watermelon Gazpacho (Vegan)		(2,3,5,6,14)
		(6)

LUNCH (11:30AM-4PM)

Steak Sandwich grilled tenderloin, mushrooms, caramelized onions & bernaise sauce	159,-	(1,2,3,6,7,8,10,13,17)
Club Sandwich with grilled chicken, honey mustard dressing, bacon, eggs, tomato, avocado	159,-	(1,3,5,6,7,8,10,13,17)
Homemade Roastbeef is served on rye bread with remoulade, crispy fried onions, cherry tomatoes & gherkins	189,-	(1,3,5,6)
Add fries	39,-	

SHELLFISH (from 11:30am-)

Grilled crayfish with grilled lemon, butter-fried bread & aioli (per 100g)	115,-	(1,2,3,5,6,8,14)
White wine steamed mussels with aioli & french fries	235,-	(2,3,5,6,18)
400 gram Greenland shrimps with bread & aioli	299,-	(1,2,3,5,6,8,14)
Shellfish plateau with shrimps, crab claws, mussels & king crab salad (Price per person)	469,-	(1,2,3,5,6,8,14,18)
Add crayfish NOK 100 per 100 grams		
Crab claws with butter-fried bread, dill & aioli (per 100g)	92,-	(1,2,3,5,6,14,17)

ALL DAY (from 11:30am-)

Mozzarella Caprese with tomatoes, basil, buffalo mozzarella & balsamic vinaigrette	189,-	(2,6)
Salmon salad with hot smoked salmon, wax beans, hericots verts, tomato, potato & creamy ranch dressing	199,-	(2,3,5,6,9)
ALMAS burger honey mustard dressing, caramelized onions, parmesan crisp, cheddar, sun-dried tomato, cucumber & fries	249,-	(1,2,3,4,5,6,8)
Beef tagliatelle with sliced tenderloin, cream, mushrooms, chili, paprika & parmesan	259,-	(1,2,3,8,11)
Shellfish tagliatelle with shrimps, king crab & mussels in a light shellfish bisque	259,-	(1,2,3,6,8,11,14,17,18)
Shellfish salad with king crab, Greenland prawns, mussels, cherry tomatoes, avocado, sesame, chili, boiled egg & ranch dressing	259,-	(2,3,6,14,17)
Grilled cauliflower with warm caponeta (Vegan)	229,-	(6)

DINNER (from 4pm)

Starters

Watermelon Gazpacho (Vegan)	139,-	(6)
Salmon tartare with chili mayonnaise, lime & sesame chips	145,-	(1,3,4,5,6,8,9,17)
Norwegian Scallop served in its own shell with cauliflower purée, roasted leeks & blue congo fries	149,-	(2,18)
Scotch eggs on quail eggs, spinach puree, horseradish & crispy egg yolk	159,-	(1,2,3)
King Crab Ravioli in light shellfish bisque	199,-	(1,2,3,6,8,11,14,17)

Fish & Shellfish

Fish & Shellfish soup creamy fish soup with cod, salmon, mussels & shrimps	219,-	(1,2,6,8,9,11,14,18)
Pan fried cod served with Asian cabbage salad, sweet potato crisp & ponzu sauce	339,-	(4,9,17)
Char with grilled cauliflower, smoked mayonnaise, pickled cauliflower & chiongia beets	349,-	(3,5,6,9)
Seabass served with warm caponeta & rouille	369,-	(1,3,5,6,9)

Meat

Beef tenderloin served with pimentos do pardon, honey glazed carrots & demiglaze	355,-	(6,11)
Lamb entrecôte served with warm caponeta, herbal oil & demi glaze	365,-	(6,11)

Side dishes

Fries	55,-	
Fries with aioli	65,-	(3,5,6)
Green Salad	59,-	

DESSERT (from 11:30am-)

Strawberries with homemade vanilla ice cream	139,-	(2,3)
Chocolate terrine with blood orange sorbet & chocolate snow	139,-	(2,3,16)
Piña Colada with coconut & rum mousse, pineapple sorbet & coconut macaron	179,-	(2,3,6)

CHILDREN'S MENU

Kids burger with french fries	115,-	(1,2,3,5,8,17)
Chicken nuggets with salad & fries	115,-	(1,3,5,8)
Grilled chicken with salad, oven baked potatoes & bernaise sauce	159,-	(2,3,6)
Char with salad, oven-baked potatoes & ranch dressing	159,-	(2,3,9)

Allergens

1: Gluten
2: Milk
3: Eggs

4: Soy
5: Mustard
6: Sulphite

7: Barley
8: Wheat
9: Fish

10: Oat
11: Celery
12: Lupine

13: Rye
14: Shellfish
15: Peanuts

16: Nuts
17: Sesame seeds
18: Mollusks



RED WINE

	Bottle	Glass
Tommasi Bardolino Italy (6)	529,-	109,-
Stonewood Pinot Noir USA (6)	549,-	115,-
Chianti Villa Chigi Italy (6)	579,-	
Ravoire Côtes du Rhône France (6)	599,-	
Ripasso Classico Monte del Frà Italy (6)	629,-	135,-
Terrazas Malbec Argentina (6)	639,-	
Bourgogne Pinot Noir Dom. Jeannot France (6)	679,-	145,-
Donnafugata Bell Asai Frappato Italy (6)	719,-	
Marques de Valparaiso Crianza Spain (6)	699,-	
Pio Cesare Barbera d`Alba Italy (6)	879,-	
Zenato Amarone Italy (6)	1149,-	245,-
Casisano Brunello di Montalcino Italy (6)	1199,-	269,-
Pio Cesare Barbaresco Italy (6)	1429,-	299,-
Vietti Barolo Castiglione Italy (6)	1429,-	299,-
Pauillac de Latour France (6)	2229,-	479,-
GM Vosne-Romanée Les Brulées 1er Cru France (6)	3699,-	749,-

WHITE WINE

Tommasi Custoza Italy (6)	529,-	109,-
Hessenstein Riesling Feinherb Germany (6)	579,-	122,-
Dans L`air du Temps Sauvignon France (6)	569,-	
Gustave Lorentz Riesling Rêserve France (6)	599,-	129,-
Chablis Domaine le Verger France (2,6)	659,-	145,-
Pazo de San Mauro Albarino Spania (6)	659,-	145,-
Patrice Moreux Pouilly-Fumè France (6)	769,-	175,-
Patrice Moreux Sancerre France (6)	799,-	185,-
Mullineux Chenin Blanc France (6)	899,-	
Chablis Premier Cru Beauroy France (6)	999,-	219,-
Pio Cesare Piodilei Chardonnay Italy (6)	1199,-	
Meursault, Dom. Jeannot France (6)	1495,-	329,-

ROSÈ

Ultimate Provence France (6)	699,-	145,-
Cerasulo D`Abruzzo Italy (6)	549,-	112,-

NON-ALCOHOLIC

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

DESSERT WINE

Tommasi Croce 6 cl Italy (6)	136,-	
Tommasi Recioto 6 cl Italy (6)	136,-	

CHAMPAGNE/SPARKLING

Villa Conchi Cava Spain (6)	549,-	125,-
Gustave Lorentz Crémant d`Alsace Brut (6)	669,-	
Gustave Lorentz Cremant d`Alsace Rosè (6)	699,-	
Veuve Clicquot Brut (6)	1099,-	
Ruinart Blanc de Blancs (6)	1199,-	
Cuvée 1809 Extra Brut (6)	1699,-	
Dom Perignon Vintage Blanc (6)	2799,-	

COGNAC

Leyrat Fine VS Single Estate	132,-	Hennessy VSOP	148,-	Martell Noblige	157,-
Leyrat XO Elite	230,-	Hennessy XO	213,-		

COFFEE DRINKS

Coffee/Tea	42,-	Macciato (2)	48,-	Cortado (2)	48,-
Press jug of coffee	47,-	Cafe au lait (2)	58,-	Irish Coffee (2)	134,-
Cappuccino (2)	58,-	Latte (2)	56,-	Various Coffee tastes	8,-
Dobbel latte (2)	58,-	Cafe Mocca (2)	58,-		
Espresso	44,-	Americano	44,-		

BEER / CIDER / SOFT DRINKS

Cola/Zero/Fanta/Sprite 0,33 l	61,-	Sol (7)	99,-	Nøgne Ø Wit 0,33 l (7,8)	112,-
Fuze Tea Peach / Lemonade	61,-	Peroni (7)	99,-	Nøgne Ø Asian Pale Ale 0,33 l (7,8)	112,-
Olden/Olden lemon	55,-	Bulmers Cider 0,5 l (1,6)	135,-	Nøgne Ø Kriek 0,33 l (7,8)	169,-
Apple/Orangejuice	55,-	Bulmers Pear 0,5 l (1,6)	135,-	Nøgne Ø Saison (7,8)	128,-
Kuli	37,-	Bulmers Rosé 0,5 l (1,6)	139,-	Nøgne Ø Two Captains 0,33 l (7,8)	148,-
Hansa 0,5 l (7)	101,-	Bulmers Zesty Orange (1,6)	139,-	Nøgne Ø Stripped Craft (7,8)	82,-
Hansa Lite 0,5 l	101,-	Grevens Pærecider (1,6)	102,-	Nøgne Ø Himla Humla 0,33 l (7,8)	82,-
Hansa Mango IPA 0,5 l (7,8)	118,-	Ginger Joe (1,6)	99,-	Clausthaler (7)	62,-
Hansa 0,33 l (7)	77,-	Færder Skjærgård (7,8)	105,-	Clausthaler Weizen (8)	68,-
Heineken bottle (7)	99,-	Nøgne Ø Blond Ale 0,33 l (7,8)	112,-		

Allergens

1: Gluten
2: Milk
3: Eggs

4: Soy
5: Mustard
6: Sulphite

7: Barley
8: Wheat
9: Fish

10: Oat
11: Celery
12: Lupine

13: Rye
14: Shellfish
15: Peanuts

16: Nuts
17: Sesame seeds
18: Mollusks