



LUNCH (11:30am-4pm) 149,-

Allergens

Skagen sandwich	(1,2,3,5,6,8,14)
Shrimp salad with shrimp, eggs, avocado, cherry tomato & creamy ranch dressing	(2,3,5,6,14)
Shrimp sandwich	(1,2,3,5,6,8,14)
Omelette with chili, mushrooms, onion, tomato, paprika & jarlsberg. Topped with bacon	(2,3)
Chicken tagliatelle with sliced chicken, paprika & spicy mushroom sauce	(1,2,3,8,11)
Chicken salad with sliced chicken fillet, pomegranate, feta cheese & honey vinaigrette	(2,5,6)
Eggs Benedict butter fried alpine bread with poached egg, hollandaise sauce & bacon	(1,2,3,6,7,8,10,13,17)
Eggs Royale butter-fried alpine bread with poached egg, hollandaise sauce & smoked salmon	(1,2,3,6,7,8,9,10,13,17)
Vegan Bowl with sweet potato, avocado, noodles, peppers, mushrooms & vegan sriracha mayo	(4)
Salmon Bowl with smoked salmon with sweet potato, avocado, noodles, peppers, mushrooms & vegan sriracha mayo	(4,9)

LUNCH (11:30am-4pm) 189,-

Steak Sandwich grilled tenderloin, mushrooms, caramelized onions & bernaise sauce	(1,2,3,6,7,8,10,13,17)
Club Sandwich with grilled chicken, honey mustard dressing, bacon, eggs, tomato & avocado	(1,3,5,6,7,8,10,13,17)
Fish & Shellfish soup creamy fish soup with cod, salmon, mussels & shrimp	(1,2,6,8,9,11,14,18)

Add fries to lunch dishes 39,- / Fries with aioli 49,- / Homemade Focaccia with aioli 39,-

SHELLFISH (from 11:30am-)

Grilled crayfish with grilled lemon, butter-fried bread & aioli (per 100g)	125,-	(1,2,3,5,6,8,14)
White wine steamed mussels with aioli and french fries	259,-	(2,3,5,6,18)
400 grams of Greenland prawns with bread & aioli	315,-	(1,2,3,5,6,8,14)
Shellfish platter with shrimp, crab claws, mussels & lobster salad (Price per person)	519,-	(1,2,3,5,6,8,14,18)
Optional crayfish NOK 100 per 100 grams		
Crab claws with butter-fried bread, dill & aioli (per 100g)	125,-	(1,2,3,5,6,8,14)

ALL DAY (from 11:30am-)

Vegan Bowl with sweet potato, avocado, noodles, peppers, mushrooms & vegan sriracha mayo	199,-	(4)
Salmon Bowl with smoked salmon with sweet potato, avocado, noodles, peppers, mushrooms & vegan sriracha mayo	249,-	(4,9)
Beef tagliatelle with sliced tenderloin, cream, mushrooms, chili, paprika & parmesan	269,-	(1,2,3,8,11)
Miso marinated eggplant with smoked carrot & nori, hummus, savoy cabbage & mushrooms. With teriyaki sauce. (Vegan)	249,-	(1,4,5,6,8,17)
Shellfish tagliatelle with lobster, shrimp and mussels in a light shellfish bisque	279,-	(1,2,3,6,8,11,14,17,18)
Beef tartare with smoked egg yolk, rye bread crisp, sun-dried tomato, capers, marinated onions & roasted savoy cabbage. Served with fries	269,-	(1,3,6,8,10,13)
ALMAS burger honey mustard dressing, caramelized onions, parmesan crisp, cheddar, sun-dried tomato, cucumber & fries	269,-	(1,2,3,4,5,6,8)
Shellfish salad with lobster, greenland prawns, mussels, cherry tomatoes, avocado, sesame, chili, boiled egg & ranch dressing	289,-	(2,3,5,6,14,17,18)

DINNER (from 4pm-)

Starters

Lobsterbisque	179,-	(2,6,11,14,17)
Lobster Ravioli in light shellfish bisque	215,-	(1,2,3,6,8,11,14,17)
Hummus with salt-baked beets & dill (Vegan)	139,-	(17)
Norwegian Scallop with celeriac puree, spring onions & pickled onions	199,-	(2,6,18)
Beef tartare with smoked egg yolk, rye bread crisp, sun-dried tomato, capers, marinated onions & roasted savoy cabbage	179,-	(1,3,6,8,10,13)

Fish & Shellfish

Fish & Shellfish soup creamy fish soup with cod, salmon, mussels & shrimp	269,-	(1,2,6,8,9,11,14,18)
Cod with celeriac puree, pickled onions, savoy cabbage, asparagus, baked potatoes & demiglaze	369,-	(2,6,9,11)
Plaice Grenobloise whole fish with salt-baked beets, capers, oven-baked potatoes & browned butter	359,-	(1,2,6,8,9)
Lightly grilled tuna with butter-baked celeriac, pickled vegetables, paprika puree, grilled pak choi, oven-baked potatoes & teriyaki sauce	449,-	(1,2,4,6,8,9,17)

Meat

Grilled tenderloin of beef with caramelized onion puree, pommes fondant, pickled onions, savoy cabbage, portobello mushrooms & demiglaze	379,-	(2,6,11)
Carrè of lamb with miso marinated eggplant, savoy cabbage, oven baked potatoes, smoked carrot & nori. Served with teriyaki sauce	399,-	(1,2,4,5,6,8,17)

Side dishes

Fries	59,-	
Fries with aioli	69,-	(3,6)
Green salad	65,-	

DESSERT (from 11:30am-)

Homemade ice cream or sorbet with berries	139,-	(2,3)
Chocolate terrine with raspberry sorbet	149,-	(2,3,16)
Almas Creme Bruleè with berry salsa, crushed vanilla dreams & elderflower sorbet	169,-	(2,3,8)
Grilled Marshmallows with berry salsa, chocolate mousse, brownie crumble & blueberry ice cream	179,-	(1,2,3,8)

CHILDREN'S MENU

Kids burger with french fries	115,-	(1,2,3,5,8,17)
Chicken nuggets with salad and french fries	115,-	(1,3,5,8)
Grilled chicken with salad, baked potatoes and béarnaise sauce	159,-	(2,3,6)
Cod with salad, 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)	549,-	119,-
The Black Shiraz Australia (6)	549,-	119,-
Villa Wolf Pinot Spätburgunder Germany (6)	599,-	139,-
Ravoire Côtes du Rhône France (6)	629,-	
Terrazas Malbec Argentina (6)	689,-	
Ripasso Classico Monte del Frà Italy (6)	699,-	165,-
Marques de Valparaiso Crianza Spain (6)	729,-	
Bourgogne Pinot Noir Dom. Jeannot France (6)	739,-	169,-
Pio Cesare Barbera d`Alba Italy (6)	899,-	
Casisano Brunello di Montalcino Italy (6)	1249,-	289,-
Segla Bordeaux Margaux France (6)	1399,-	
Cabernet Sauvignon Artemis Napa Valley USA (6)	1449,-	
Pio Cesare Barbaresco Italy (6)	1469,-	319,-
Vietti Barolo Castiglione Italy (6)	1469,-	319,-
Cloudy Bay Te Wahi New Zealand (6)	1995,-	
GM Vosne-Romanée Les Brulées 1er Cru France (6)	3799,-	769,-

WHITE WINE

Tommasi Custoza Italy (6)	549,-	119,-
Hessenstein Riesling Feinherb Germany (6)	599,-	129,-
Gustave Lorentz Riesling Rêserve France (6)	629,-	139,-
Chablis Domaine le Verger France (2,6)	699,-	165,-
Ultimate Provence Blanc France (6)	729,-	
João Portugal Ramos Alvarinho Portugal (6)	769,-	
Patrice Moreux Sancerre France (6)	839,-	199,-
Chablis Premier Cru Beauroy France (6)	1049,-	239,-
Santenay Dom. Jeannot France (6)	1149,-	
Pio Cesare Piodilei Chardonnay Italy (6)	1299,-	
Cloudy Bay Tekoko New Zealand (6)	1549,-	
Meursault, Dom. Jeannot France (6)	1679,-	379,-
Saint-Aubin 1er Cru France (6)	1995,-	
Chassagne-Montrahet 1er Cru la Romanee France (6)	2995,-	

ROSÈ

Pinha Ribeiro Santo Rose Portugal (6)	569,-	129,-
Angelo Negro Prima Rosa Italy (6)	579,-	
Ultimate Provence France (6)	729,-	159,-
Ultimate Magnum France (6)	1399,-	

ORANGE WINE

Gustave Lorentz Qui L`Eut Cru France (6)	899,-	
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NON-ALCOHOLIC

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

Tommasi Croce 6 cl Italy (6)	148,-	
Tommasi Recioto 6 cl Italy (6)	148,-	

CHAMPAGNE/SPARKLING

Villa Conchi Cava Spain (6)	569,-	135,-
Gustave Lorentz Crémant d`Alsace Brut France (6)	699,-	
Gustave Lorentz Magnum France (6)	1449,-	
Gustave Lorentz Crémant Rosé France (6)	749,-	
Nyetimber England (6)	1099,-	
Möet & Chandon France (6)	1199,-	
Ruinart Blanc de Blancs France (6)	1299,-	
Cuvée 1809 Extra Brut France (6)	1799,-	
Dom Perignon Vintage Blanc France (6)	2999,-	

COGNAC

Leyrat Fine VS Single Estate	144,-	Hennessy VSOP	161,-	Martell Noblige	170,-
Leyrat XO Elite	244,-	Hennessy XO	230,-		

COFFEE DRINKS

Coffee/Tea	47,-	Macciato (2)	53,-	Americano	51,-
Cappuccino (2)	63,-	Cafe au lait (2)	63,-	Cortado (2)	53,-
Dobbel latte (2)	63,-	Latte (2)	61,-	Kaffe Bailey's (2)	139,-
Espresso	51,-	Cafe Mocca (2)	63,-	Irish Coffee (2)	149,-
				Various coffee tastes	10,-

BEER / CIDER / SOFT DRINKS

Cola/Zero/Fanta/Sprite 0,33 l	68,-	Heineken bottle (7)	107,-	Breezer Raspberry Yuzu (6)	125,-
Fuze Ice tea Peach	68,-	Sol (7)	107,-	Nøgne Ø Blond Ale 0,33 l (7,8)	121,-
Olden/Farris Lime	68,-	Peroni (7)	109,-	Nøgne Ø Wit 0,33 l (7,8)	121,-
Apple/Orange juice	62,-	Bulmers Cider 0,5 l (1,6)	145,-	Nøgne Ø Asian Pale Ale 0,33 l (7,8)	121,-
Kuli	45,-	Bulmers Zesty Orange (1,6)	149,-	Nøgne Ø Brown Ale (7,8)	121,-
Knatten apple/ginger/blackcurrant/raspberry	97,-	Grevens Pærecider (1,6)	112,-	Nøgne Ø 4885 Blanc 0,33 l (7,8)	138,-
Hansa 0,5 l (7)	109,-	Sommersby Sparkling Rosé (1,6)	125,-	Nøgne Ø Kriek 0,33 l (7,8)	182,-
Hansa Lite 0,5 l (7)	112,-	Ginger Joe (1,6)	107,-	Nøgne Ø Two Captains 0,33 l (7,8)	161,-
Hansa Mango IPA 0,5 l (7,8)	127,-	Ginger Joe non-alcoholic (1,6)	89,-	Nøgne Ø Stripped Craft (7,8)	89,-
Hansa Mango IPA lite (7,8)	128,-	Færder Skjærgård (7,8)	115,-	Nøgne Ø Himla Humla 0,33 l (7,8)	89,-
Hansa 0,33 l (7)	85,-	Færder IPA (7,8)	138,-	Clausthaler non-alcoholic (7)	69,-
		Breezer Mango (6)	125,-	Clausthaler Weizen non-alcoholic (8)	75,-

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