



LUNCH (11:30am-4pm) 179,-

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

LUNCH (11:30am-4pm) 199,-

| | | |
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| 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 49,- / Fries with aioli 59,- / 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) |
| Fine de Claire Oysters | 55,- | (6,18) |

ALL DAY (from 11:30am-)

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|--|--------------|-------------------------|
| Vegan Bowl with sweet potato, avocado, noodles, paprika, mushrooms & vegan sriracha mayo | 199,- | (4) |
| Salmon Bowl with smoked salmon with sweet potato, avocado, noodles, paprika, 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, carrot puree, 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 | 289,- | (1,2,3,6,8,11,14,17,18) |
| Mozzarella Caprese with tomatoes, basil, buffalo mozzarella & balsamico | 219,- | (2,6) |
| Almas Charcuterie with coppa ham, well-cooked ham, focaccia, aioli, salami & mozzarella | 249,- | (1,2,3,5,6,8) |
| ALMAS burger honey mustard dressing, caramelized onions, cheddar, sun-dried tomato, cucumber & fries | 279,- | (1,2,3,4,5,6,8) |
| Shellfish salad with lobster, greenland prawns, mussels, cherry tomatoes, avocado, sesame, chili, boiled egg & ranch dressing | 299,- | (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) |
| Mozzarella Caprese with tomatoes, basil, buffalo mozzarella & balsamico | 159,- | (2,6) |
| Norwegian Scallop with carrot 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 carrot puree, pickled onions, 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 carrot, 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, asparagus, mushrooms, pommes pont neuf, pickled onions, cherry tomato & demiglaze | 399,- | (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-)

| | | |
|---|--------------|-----------|
| Strawberries with homemade vanilla ice cream | 159,- | (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 | 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

| | 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 Réserve 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,- | |

ROSÉ

| | | |
|---------------------------------------|--------|-------|
| 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

| | | |
|-------------------------|-------|------|
| Red wine/White wine (6) | 485,- | 98,- |
|-------------------------|-------|------|

DESSERT WINE

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|--------------------------------|-------|--|
| 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 Cremant 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,- |
| Dobbelt 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

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|---|-------|--------------------------------|-------|--------------------------------------|-------|
| 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) | 109,- | 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,- |

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