



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

- Omelet** with chilli, mushrooms, onion, tomato, paprika & jarlsberg cheese. Topped with bacon
- Shrimp Salad** with shrimp, eggs, avocado, cherry tomato & creamy ranch dressing
- Shrimp sandwich**
- Chicken tagliatelle** with sliced chicken, paprika & spicy mushroom sauce
- Eggs Benedict** butter fried alpine bread with poached egg, hollandaise sauce & cured ham
- Eggs Royale** butter fried alpine bread with poached egg, hollandaise sauce & smoked salmon
- Vegan Bowl** with sweet potato, avocado, noodles, peppers, mushrooms & vegan sriracha mayo
- Salmon Bowl** with smoked salmon with sweet potato, avocado, noodles, peppers, mushrooms & vegan sriracha mayo
- Chicken Salad** sliced chicken fillet, pear, walnuts & honey vinaigrette

Allergens  
(2,3)  
(2,3,5,6,14)  
(1,2,3,5,6,8,14)  
(1,2,3,8,11)  
(1,2,3,6,7,8,10,13,17)  
(1,2,3,6,7,8,9,10,13,17)  
(4)  
(4,9)  
(2,5,6,16)

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

- Steak Sandwich** grilled tenderloin, mushrooms, caramelized onions & bernaise sauce
- Club Sandwich** with grilled chicken, honey mustard dressing, bacon, eggs, tomato & avocado
- Fish & Shellfish soup** creamy fish soup with cod, salmon, mussels & shrimp

(1,2,3,6,7,8,10,13,17)  
(1,3,5,6,7,8,10,13,17)  
(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)

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

- 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)
- Shellfish tagliatelle** with lobster, shrimp and mussels in a light shellfish bisque **289,-** (1,2,3,6,8,11,14,17,18)
- 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)
- Duck breast** with pumpkin puree, cranberries & herbs **189,-** (2)
- Salmon & tuna tartar** with miso, soy pearls, finger lime & sesame crisp **199,-** (1,3,4,8,9,17)

### Fish & Shellfish

- Fish & Shellfish soup** creamy fish soup with cod, salmon, mussels & shrimp **269,-** (1,2,6,8,9,11,14,18)
- Trout** with pickled beets, oven-baked potatoes and mussel sauce **359,-** (2,6,9,18)
- Cod** with pumpkin puree, pickled oyster mushrooms, kale, oven-baked potatoes & demiglaze **369,-** (2,6,9)
- Plaice** with roasted pumpkin, browned butter & oven-baked potatoes **359,-** (1,2,6,8,9)

### Meat

- Grilled tenderloin** with mushrooms, cherry tomatoes, kale, mashed potatoes & demiglaze **399,-** (2,6,11)
- Deer** with pumpkin puree, kale, pickled oyster mushrooms, cranberries & game sauce **399,-** (2,6,11)

### Side dishes

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

## DESSERT (from 11:30am-)

- Chocolate terrine** with raspberry sorbet **149,-** (2,3,16)
- Almas Creme Brulee** with berry salsa, crushed vanilla dreams & raspberry sorbet **169,-** (1,2,3,8)
- Gingerbread** with blue mold icecream & cranberry gel **169,-** (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
<b>Tommasi Bardolino</b> Italy (6)	549,-	119,-
<b>The Black Shiraz</b> Australia (6)	549,-	
<b>The Bloody Barbera</b> Australia (6)	599,-	129,-
<b>Villa Wolf Pinot Spätburgunder</b> Germany (6)	599,-	139,-
<b>Ravoire Côtes du Rhône</b> France (6)	629,-	
<b>Chianti Castello de Meleto</b> Italy (6)	659,-	149,-
<b>Terrazas Malbec</b> Argentina (6)	689,-	
<b>Bourgogne Pinot Noir Dom. Jeannot</b> France (6)	739,-	169,-
<b>Tommasi Il Sestante Ripasso</b> Italy (6)	739,-	179,-
<b>Pio Cesare Barbera d`Alba</b> Italy (6)	899,-	
<b>Casisano Brunello di Montalcino</b> Italy (6)	1249,-	289,-
<b>Segla Bordeaux Margaux</b> France (6)	1399,-	
<b>Cabernet Sauvignon Artemis Napa Valley</b> USA (6)	1449,-	
<b>Pio Cesare Barbaresco</b> Italy (6)	1469,-	319,-
<b>Vietti Barolo Castiglione</b> Italy (6)	1469,-	319,-
<b>Cloudy Bay Te Wahi</b> New Zealand (6)	1995,-	

## WHITE WINE

<b>Tommasi Custoza</b> Italy (6)	549,-	119,-
<b>Hessenstein Riesling Feinherb</b> Germany (6)	599,-	129,-
<b>Gustave Lorentz Riesling Réserve</b> France (6)	629,-	139,-
<b>Chablis Domaine le Verger</b> France (2,6)	699,-	165,-
<b>João Portugal Ramos Alvarinho</b> Portugal (6)	769,-	
<b>Patrice Moreux Sancerre</b> France (6)	839,-	199,-
<b>Chablis Premier Cru Beauroy</b> France (6)	1049,-	239,-
<b>Santenay Dom. Jeannot</b> France (6)	1149,-	289,-
<b>Pio Cesare Piodilei</b> Italy (6)	1299,-	
<b>Cloudy Bay Tekoko</b> New Zealand (6)	1549,-	
<b>Meursault, Dom. Jeannot</b> France (6)	1679,-	
<b>Saint-Aubin 1er Cru</b> France (6)	1995,-	
<b>Chassagne-Montrahet 1er Cru la Romanee</b> France (6)	2995,-	

## ROSÉ

<b>Angelo Negro Prima Rosa</b> Italy (6)	579,-	
<b>Ultimate Provence</b> France (6)	729,-	159,-

## ORANGE WINE

<b>Gustave Lorentz Qui L`Eut Cru</b> France (6)	899,-	
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## NON-ALCOHOLIC

<b>Red wine/White wine</b> (6)	485,-	98,-
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## DESSERT WINE

<b>Tommasi Recioto 6 cl</b> Italy (6)	148,-	
<b>Graham`s Late Bottled Vintage Port</b> Portugal (6)	169,-	
<b>Meleto vin Santo 6 cl</b> Italy (6)	189,-	

## CHAMPAGNE/SPARKLING

<b>Villa Conchi Cava</b> Spain (6)	569,-	135,-
<b>Gustave Lorentz Crémant d`Alsace Brut</b> France (6)	699,-	
<b>Gustave Lorentz Crémant Rosé</b> France (6)	749,-	
<b>Nyetimber</b> England (6)	1099,-	
<b>Veuve Clicquot</b> France (6)	1199,-	
<b>Ruinart Blanc de Blancs</b> France (6)	1299,-	
<b>Cuvée 1809 Extra Brut</b> France (6)	1799,-	
<b>Dom Perignon Vintage Blanc</b> France (6)	2999,-	

## COGNAC

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

## COFFEE DRINKS

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

## BEER / CIDER / SOFT DRINKS

<b>Cola/Zero/Fanta Zero/Sprite</b> 0,33l	68,-	<b>Heineken bottle</b> (7)	107,-	<b>Nøgne Ø Blond Ale 0,33 l</b> (7,8)	121,-
<b>Fuze Ice tea Peach</b>	68,-	<b>Sol</b> (7)	107,-	<b>Nøgne Ø Asian Pale Ale 0,33 l</b> (7,8)	121,-
<b>Olden/Farris Lime</b>	68,-	<b>Peroni</b> (7)	109,-	<b>Nøgne Ø Brown Ale</b> (7,8)	121,-
<b>Apple/Orange juice</b>	62,-	<b>Bulmers Cider 0,5 l</b> (1,6)	145,-	<b>Nøgne Ø 4885 Blanc 0,33 l</b> (7,8)	138,-
<b>Kuli</b>	45,-	<b>Bulmers Zesty Orange</b> (1,6)	149,-	<b>Nøgne Ø Two Captains 0,33 l</b> (7,8)	161,-
<b>Knatten apple/ginger/blackcurrants</b>	97,-	<b>Grevens Pærecider</b> (1,6)	112,-	<b>Nøgne Ø Stripped Craft</b> (7,8)	89,-
<b>Hansa 0,5 l</b> (7)	109,-	<b>Breezer Blood orange ginger</b>	125,-	<b>Nøgne Ø Himla Humla 0,33 l</b> (7,8)	89,-
<b>Hansa Lite 0,5 l</b> Gluten free	112,-	<b>Ginger Joe</b> (1,6)	107,-	<b>Nøgne Ø Ipa 0,33l</b> (7,8)	144,-
<b>Hansa Mango IPA 0,5 l</b> (7,8)	127,-	<b>Ginger Joe</b> Non-alcoholic (1,6)	89,-	<b>Nøgne Ø Porter 0,33l</b> (7,8)	144,-
<b>Hansa Mango IPA lite</b> Gluten free (7,8)	128,-	<b>Færder Skjærgård</b> (7,8)	115,-	<b>Clausthaler</b> (7)	69,-
<b>Hansa 0,33 l</b> (7)	85,-	<b>Færder IPA</b> (7,8)	138,-	<b>Weihenstephaner</b> Non-alcoholic	98,-

### 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