



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

Omelet with chilli, mushrooms, onion, tomato, paprika & jarlsberg cheese. Topped with bacon		Allergens (2,3)
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)
Chicken tagliatelle with green pesto, parmesan, paprika, walnuts & basil		(1,2,3,8,16)
Eggs Benedict butter fried alpine bread with poached egg, hollandaise sauce & cured ham		(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)
Chicken Salad feta cheese, olives, salad mix, tomato, cucumber & honey vinaigrette		(2,6)
Fish & Shellfish soup creamy fish soup with cod, salmon, mussels & shrimp		(1,2,6,8,9,11,14,18)

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

Steak Sandwich grilled tenderloin, mushrooms, caramelized onions & bernaise sauce	219,-	(1,2,3,6,7,8,10,13,17)
Club Sandwich with grilled chicken, honey mustard dressing, bacon, eggs, tomato & avocado	199,-	(1,3,5,6,7,8,10,13,17)

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	269,-	(2,3,5,6,18)
400 grams of Greenland prawns with bread & aioli	315,-	(1,2,3,5,6,8,14)
Shellfish Plateau prawns, crab claws, mussels and lobster salad	489,-	(1,2,3,5,6,8,14,18)
Optional crayfish 100,- per 100 gram		
Crab claws with butter-fried bread, dill & aioli. Per 100 grams	96,-	(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)
Arancini with gremolata, cabbage, mushrooms & pickled red onion	229,-	(1,2,3,6,8)
Chicken confit with mashed potatoes, rosemary, sage, carrot & demiglaze	269,-	(2,11)
Boeuf Bourguignon with carrot, beef, potatoes and red wine broth	269,-	(2,6,11)
Fish & Chips with tartar sauce & gremolata	269,-	(1,3,8,9)

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)
Scallops with flower puree, chorizo, herbs & pickled red onion	189,-	(2,6,18)
Venison with egg yolk, chives, red onion & Jerusalem artichoke chips	199,-	(1,3,4,8)

Fish & Shellfish

Fish & Shellfish soup creamy fish soup with cod, salmon, mussels & shrimp	269,-	(1,2,6,8,9,11,14,18)
Monkfish with cherry tomato confit, brandade with cod, vegetables and sandefjordsmør	379,-	(2,9)
Cod with cauliflower purée, broccoli, oven-baked potatoes, vegetables & demiglaze	379,-	(2,6,9,11)
Trout with broccolini, chives, oven-baked potatoes, vegetables & sandefjordsmør	359,-	(2,9)

Meat

Beef tenderloin with beetroot, chorizo, broccolini, oven-baked potatoes & demiglaze	399,-	(6,11)
Deer with mushrooms, cabbage, pickled red onion, cauliflower purée, oven-baked potatoes & 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,-	(1,3,8)
Almas Creme Bruleè with berry salsa, crushed vanilla dreams & raspberry sorbet	169,-	(1,2,3,8)
Chocolate fondant with homemade vanilla ice	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
Tommasi Bardolino <small>Italy (6)</small>	549,-	119,-
The Black Shiraz <small>Australia (6)</small>	549,-	
The Bloody Barbera <small>Australia (6)</small>	599,-	129,-
Villa Wolf Pinot Spätburgunder <small>Germany (6)</small>	599,-	139,-
Ravoire Côtes du Rhône <small>France (6)</small>	629,-	
Chianti Castello de Meleto <small>Italy (6)</small>	659,-	149,-
Terrazas Malbec <small>Argentina (6)</small>	689,-	
Bourgogne Pinot Noir Dom. Jeannot <small>France (6)</small>	739,-	169,-
Tommasi Il Sestante Ripasso <small>Italy (6)</small>	739,-	179,-
Pio Cesare Barbera d`Alba <small>Italy (6)</small>	899,-	
Casisano Brunello di Montalcino <small>Italy (6)</small>	1249,-	289,-
Segla Bordeaux Margaux <small>France (6)</small>	1399,-	
Cabernet Sauvignon Artemis Napa Valley <small>USA (6)</small>	1449,-	
Pio Cesare Barbaresco <small>Italy (6)</small>	1469,-	319,-
Vietti Barolo Castiglione <small>Italy (6)</small>	1469,-	319,-
Cloudy Bay Te Wahi <small>New Zealand (6)</small>	1995,-	

WHITE WINE

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

ROSÈ

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

ORANGE WINE

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

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

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

CHAMPAGNE/SPARKLING

Villa Conchi Cava <small>Spain (6)</small>	569,-	135,-
Gustave Lorentz Crémant d`Alsace Brut <small>France (6)</small>	699,-	
Gustave Lorentz Crémant Rosè <small>France (6)</small>	749,-	
Nyetimber <small>England (6)</small>	1099,-	
Veuve Clicquot <small>France (6)</small>	1199,-	
Ruinart Blanc de Blancs <small>France (6)</small>	1299,-	
Cuvée 1809 Extra Brut <small>France (6)</small>	1799,-	
Dom Perignon Vintage Blanc <small>France (6)</small>	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,-	Cortado (2)	53,-
Cappuccino (2)	63,-	Latte (2)	61,-	Kaffe Bailey`s (2)	139,-
Dobbel latte (2)	63,-	Cafe Mocca (2)	63,-	Irish Coffee (2)	149,-
Espresso	51,-	Americano	51,-	Various Coffee tastes	10,-

BEER / CIDER / SOFT DRINKS

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