



LUNCH (12:00–4pm) 199,-

Skagen sandwich		Allergens (1,2,3,5,6,8,14)
Shrimp salad with shrimp, egg, avocado, cherry tomato & creamy ranch dressing		(2,3,5,6,14)
Shrimp sandwich		(1,2,3,5,6,8,14)
Chicken salad with tuna mayonnaise, capers, croutons		(1,2,3,5,6,8,9)
Chicken tagliatelle with shredded chicken, paprika, spicy mushroom sauce		(1,2,3,8,16)
Smashed Avocado sandwich with poached eggs & pomegranate		(1,2,3,6,7,8,10,13,17)

LUNCH (12:00–4pm)

Steak Sandwich grilled tenderloin, mushrooms, caramelized onions & bearnaise sauce	249,-	(1,2,3,6,7,8,10,13,17)
Club Sandwich with grilled chicken, honey mustard dressing, bacon, egg, tomato & avocado	229,-	(1,2,3,5,6,7,8,10,13,17)
Fish & shellfish soup creamy fish soup with cod, salmon, mussels and prawns	249,-	(1,2,6,8,9,11,14,18)

Add fries to lunch dishes 50,-

SEAFOOD BAR (from 12:00pm-)

200 grams of crayfish au gratin with grilled lemon, butter-fried bread & aioli	259,-	(1,2,3,6,8,14)
400 grams of crayfish au gratin with grilled lemon, butter-fried bread & aioli	499,-	(1,2,3,6,8,14)
White wine-steamed mussels with aioli & fries	299,-	(2,3,5,6,18)
400 grams of large Greenland prawns with bread & aioli	325,-	(1,2,3,5,6,8,14)
Shellfish Plateau with prawns, crab claws, mussels & small lobster salad	569,-	(1,2,3,5,6,8,14,18)
Optional: 200 grams of crayfish au gratin 259,- / ½ lobster au gratin 399,-		
200 grams of crab claws with butter-fried bread, dill & aioli	259,-	(1,2,3,5,6,8,14)
400 grams of crab claws with butter-fried bread, dill & aioli	499,-	(1,2,3,5,6,8,14)
Lobster au gratin with green salad, butter-fried bread & aioli	½: 399,- / 1/1: 779,-	(1,2,3,5,6,8,14)
Fine de Claire Oysters pr. pcs	62,-	(6,18)

ALL DAY (from 12:00pm-)

Beef tagliatelle with shredded tenderloin, cream, mushrooms, chilli, paprika & parmesan	299,-	(1,2,3,8,11)
Shellfish Tagliatelle with lobster, prawns and mussels in a light shellfish bisque	299,-	(1,2,3,6,8,11,14,17,18)
Cæsar salad with croutons, cucumber, cherry tomato, salad, chicken, parmesan, bacon & caesar dressing	259,-	(1,2,3,5,6,8,9)
Shellfish salad with lobster, Greenland prawns, mussels, cherry tomatoes, avocado, sesame, chilli, boiled egg & ranch dressing	339,-	(2,3,5,6,14,17,18)
ALMAS burger with honey mustard dressing, tomato, pickle, red onion, cheddar & fries	299,-	(1,2,3,4,5,6,8)
Mozarella Caprese with tomatoes, basil, buffalo mozzarella & balsamic vinegar	239,-	(2,6)
ALMAS Mozzarella Caprese with orange, beetroot, tomato, buffalo mozzarella, olive oil & pistachios	259,-	(2,16)

DINNER (from 4pm-)

Starters

Lobster Ravioli in light shellfish bisque	239,-	(1,2,3,6,8,14)
Scallop Ceviche with apple, wakame & miso mayonnaise	219,-	(3,4,6,17,18)
Vitello Tonnato thinly sliced beef tenderloin with tuna mayonnaise & capers	229,-	(2,3,5,6,9)
Hummus with sesame crisp & chickpea salad with various vegetables (vegan - as a main course kr 289,-)	199,-	(1,8,17)
200/400 grams of crayfish au gratin	259,- / 499,-	(1,2,3,5,6,8,14)
Lobster au gratin ½ or 1/1	399,- / 779,-	(1,2,3,5,6,8,14)

Fish & Shellfish

Fish and shellfish soup creamy fish soup with cod, salmon, mussels & prawns	289,-	(1,2,6,8,9,11,14,18)
Arctic char with warm potato salad with tomato, spring onion, chives & olives. Haricot Verts & ranch dressing	399,-	(2,3,6,9)
Cod with demiglaze, chickpea salad with various vegetables, oven-baked potatoes, cherry tomato & haricot verts	415,-	(2,6,9,12)
Dorade with pimientos de padron, paprika, gremolata & oven-baked potatoes	415,-	(9)

Meat

Grilled tenderloin with pimientos de padron, demiglaze, grilled cherry tomatoes, mushrooms & oven-baked potatoes	449,-	(6,11)
Entrecote with tomato salad, fries & béarnaise sauce	439,-	(2,3,6)

Surf & turf: Add 200 grams of au gratin crayfish to the steak kr 259 or ½ lobster au gratin kr 399

Side dishes

Olives	79,-	
Focaccia with aioli	69,-	(1,3,8)
Fries	65,-	
Fries with aioli	79,-	(3,6)
Green salad	75,-	

DESSERT (from 12:00pm-)

Strawberries with vanilla ice cream	169,-	(2,3)
Pina Colada with coconut crisp, coconut mousse with rum & pineapple coulis	169,-	(1,2)
Chocolate terrine with berry mousse & raspberry sorbet	179,-	(2,3,16)

CHILDREN'S MENU

Kids burger with french fries	115,-	(1,2,3,5,8,17)
Chicken Nuggets with salad & french fries	115,-	(1,3,5,8)
Steak strips with fries & bearnaise sauce	199,-	(2,3,6)

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)	599,-	145,-
The Black Shiraz Australia (6)	649,-	
Giacosa Fratelli Barbera Italy (6)	649,-	159,-
Paternoster Synthesi Aglianico Del Vulture Italy (6)	699,-	199,-
Ravoire Côtes du Rhône France (6)	729,-	
Chianti Castello de Meleto Italy (6)	799,-	179,-
Terrazas Malbec Argentina (6)	799,-	
Casisano Rosso Di Montalcino Italy (6)	839,-	
Tommasi Il Sestante Ripasso Italy (6)	899,-	199,-
Michael Auer Pinot Noir Austria (6)	899,-	199,-
Angels & Cowboys USA (6)	999,-	
Pio Cesare Barbera d'Alba Italy (6)	999,-	
Olivier Ravoire Chateaneuf Du Pape France (6)	1059,-	
Paternoster Don Anselmo Doc Italy (6)	1299,-	
Casisano Brunello di Montalcino Italy (6)	1499,-	329,-
Segla Bordeaux Margaux France (6)	1549,-	
Pio Cesare Barbaresco Italy (6)	1849,-	499,-
Bibi Graetz Testamatta Toscana Italy (6)	2999,-	
De Buris Valpolicella Classico DOC Amarone Reserva Italy (6)	5699,-	

WHITE WINE

Tommasi Custoza Italy (6)	599,-	145,-
Hessenstein Riesling Feinherb Germany (6)	689,-	175,-
Paternoster Vulcanico Falanghina Italy (6)	689,-	175,-
Gustave Lorentz Riesling Rêserve France (6)	689,-	175,-
Brocard Petit Chablis France (6)	729,-	
Tommasi Lugana Italy (6)	749,-	
Chablis Domaine le Verger France (2,6)	899,-	225,-
João Portugal Ramos Alvarinho Portugal (6)	899,-	
Patrice Moreux Sancerre France (6)	919,-	209,-
Tommasi Lugana Riserva Italy (6)	979,-	239,-
Chablis Premier Cru Vau-Ligneau France (6)	1299,-	299,-
Santenay Dom. Jeannot France (6)	1319,-	319,-
Daou Reserve Chardonnay USA (6)	1399,-	
Pio Cesare Piodilei Italy (6)	1469,-	
Cloudy Bay Tekoko New Zealand (6)	1829,-	

ROSÈ

Domaine Robert France (6)	599,-	145,-
Ultimate Provence France (6)	829,-	199,-
Ultimate Provence 1,5l France (6)	1599,-	
Mud House Sauvignon Blanc Rose New Zealand (6)	629,-	

DESSERT WINE

Tommasi Recioto 6 cl Italy (6)	165,-
Graham`s Late Bottled Vintage Port Portugal (6)	185,-
Meleto vin Santo 6 cl Italy (6)	205,-

CHAMPAGNE/SPARKLING

Cava Berenguer Ramon Brut Spain (6)	609,-	
Villa Conchi Cava Spain (6)	629,-	159,-
Gustave Lorentz Crémant d'Alsace Brut France (6)	779,-	
Gustave Lorentz Cremant Rosè France (6)	839,-	
Gustave Lorentz Crémant d'Alsace Brut Magnum France (6)	1499,-	
Nyetimber England (6)	1249,-	
Veuve Clicquot France (6)	1349,-	
Ruinart Blanc de Blancs France (6)	1599,-	
Cuvée 1809 Extra Brut France (6)	1999,-	
Dom Perignon Vintage Blanc France (6)	3999,-	

COGNAC

Leyrat Fine VS Single Estate	159,-	Hennessy VSOP	179,-	Martell Noblige	189,-
Leyrat XO Elite	169,-	Hennessy XO	249,-		

COFFEE DRINKS

Coffee/Tea	52,-	Macciato (2)	58,-	Cortado (2)	58,-
Cappuccino (2)	68,-	Latte (2)	66,-	Kaffe Bailey's (2)	155,-
Dobbel latte (2)	68,-	Cafe Mocca (2)	68,-	Irish Coffee (2)	169,-
Espresso	56,-	Americano	56,-	Various coffee tastes	12,-

BEER / CIDER / SOFT DRINKS

Cola/Zero/Fanta Zero/Sprite 0,33l	72,-	Heineken flaske (7)	124,-	Nøgne Ø Blond Ale 0,33 l (7,8)	139,-
San Pellegrino 0,5l	79,-	Sol (7)	124,-	Nøgne Ø Asian Pale Ale 0,33 l (7,8)	139,-
Apple/Orange juice	72,-	Bulmers Cider 0,5 l (1,6)	165,-	Nøgne Ø 4885 Blanc 0,33 l (7,8)	155,-
Ice Tea	75,-	Bulmers Red Berries & lime 0,5 l (1,6)	165,-	Nøgne Ø Two Captains 0,33 l (7,8)	179,-
Egge Gård Lier Eplemost	89,-	Bulmers Rosé (1,6)	165,-	Nøgne Ø Ipa 0,33 l (7,8)	163,-
Hansa 0,5 l (7)	125,-	Grevens Pærecider (1,6)	124,-	Nøgne Ø Stripped Craft non.alc (7,8)	99,-
Hansa Lite 0,5 l Gluten free	132,-	Ginger Joe (1,6)	124,-	Nøgne Ø Himla Humla 0,33 l non.alc (7,8)	99,-
Hansa Mango IPA 0,5 l (7,8)	145,-	Smirnoff Ice	139,-	Clausthaler non.alc (7)	82,-
Hansa 0,33 l (7)	99,-			Ginger Joe non.alc (1,6)	99,-
				Hansa 0,0% 0,5 l non.alc, Gluten free	99,-

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3: Eggs

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