

Summer Dishes

SHRIMP SANDWICH

Hand peeled prawns, boiled egg, dill, lettuce, tomato and mayonnaise on Hönökaka, a special sweet homemade bread from a local bakery
(E, SU, SH, F, M, W – only gluten in bread)
Small: 219,- / Large: 279,-

POKE BOWL

Choose between:

SALMON / CHICKEN / TOFU

Sushi rice, lettuce with sriracha dressing, cucumber, pickled ginger, seaweed salad, soya beans, mango and coriander
(SO, SE, F, E, W)
319,-

KOKERIETS CÆSAR SALAD

Homemade cæsardressing, crutons, chicken fillet, parmesan and bacon. Served with bread
(E, SU, F, M, MU, W – only gluten in bread and crutons)
269,-

BRUSCHETTA

Burrata mozzarella on butter toasted bread with marinated tomatoes, balsamic sirup, rucola and basil
(M, SU, W – only gluten in bread)
249,-

BEEF BURGER

Served on brioche burger bread with cheddar, bacon, sriracha mayo, salad, tomatoes, pickled onion, fries and aioli
(E, MU, M, W – only gluten in bread)
299,-



Children's Menu

KIDS BURGER

Cheeseburger with fries and a simple salad
(M, E, W)
149,-

CHICKEN WITH FRIES

Chicken fillet with fries and a simple salad
149,-

ICE LOLLY

Ask your waiter for selection
40,-



Meat

BEEF TENDERLOIN

With broccolini, pan-fried carrots, salt-baked local potatoes and port wine sauce
(SU, M)
439,-

SPRING CHICKEN

Roasted spring chicken glazed with honey and herbs. Served with asparagus, summer salad, boat potatoes and rosemary sauce
(MU, E, M)
389,-



Fish and seafood

CATCH OF THE DAY

Served with grilled romano salad, asparagus, salt-baked potatoes from Bjertnæs & Hoel and herb sauce
(F, SU, M)
399,-

KOKERIETS FISH SOUP

With curry, basil, vegetables, prawns, mussels, crayfish, salmon and pollock. Served with bread
(M, F, SH, M, SU, SE, W – only gluten in bread)
Small: 219,- / Large: 299,-

MUSSELS

Steamed mussels in a creamy white wine sauce, herbs and cherry tomatoes. Served with bread
(SH, M, SU, W – only gluten in bread)
319,-
Fries: 49,- Aioli: 29,-

Starters

WHALE TATAKI

Ponzu-marinated whale tataki served with rucola, cucumber, ginger, wasabi, lime, mango and sesame seeds
(SE, SO, SV, HV – only gluten in soy)
229,-



KOKERIETS FISH SOUP

With curry, basil, vegetables, prawns, mussels, crayfish, salmon and pollock. Served with bread
(M, F, SH, M, SU, SE, W – only gluten in bread)
219,-

KOKERIETS GAMBAS PIL-PIL

Scampi marinated in chili, garlic, lime and coriander. Served med butter toasted bread and aioli
(M, E, SH, SU, W – only gluten in bread)
239,-

BRUSCHETTA

Burrata mozzarella on butter toasted bread with marinated tomatoes, balsamic sirup, rucola and basil
(M, SU, W – only gluten in bread)
249,-



Deserts

SUMMER FLIRT

Sorbet, lime curd, berries, vanilla cream and chocolate crumble
(M, E)
179,-

CRUMBLE PIE WITH RHUBARB

Crumble pie with rhubarb and pear. Served with vanilla ice cream
(M, E, W)
169,-

CHOCOLATE FONDANT

Baked French chocolate cake with a melted chocolate centre. Served with vanilla ice cream, salted caramel sauce and berries
(E, M, W)
189,-

We can adapt many of our dishes if you have an allergy, intolerance or a vegan diet. Talk to a waiter and we will help you.

B: BARLEY M: MOLLUSCS E: EGGS F: FISH O: OATS W: WHEAT L: LUPIN M: MILK P: PEANUT PI: PINE NUTS SE: SESAME SEEDS
SH: SHELLFISH C: CELERY MU: MUSTARD SO: SOY SU: SULFUR DIOXIDE/SULFITE