

Lunch

SHRIMP SANDWICH

Hand-peeled shrimp, boiled egg, dill, lettuce, red onion, tomato and mayonnaise on country bread

(E, SH, M, MU, WH – only gluten in bread)

Small: 259,- / Large: 329,-

SUSHI BOWL

Ponzu marinated salmon, sushi rice, salad with sriracha dressing, cucumber, pickled ginger, wakame, soybeans, mango, toasted sesame and wasabi cream

(SO, SE, F, SU, E, WH - only gluten in soyasaus)

359,-

CEASAR SALAD

Homemade Caesar dressing, crispy croutons, parmesan

Served with bread

(E, F, M, MU, WH -only gluten in bread and crutons)

210.-

+ chicken fillet and bacon 99.-

BRUSCHETTA

Burrata mozzarella on butter toasted ciabatta with marinated tomatoes, balsamic syrup, arugula and basil

(M, SU, WH-only gluten in bread)

269,-

BEEF BURGER

Ground chuck burger in a brioche bun with cheddar, bacon, sriracha dressing, salad, tomato, pickled red onion, fries and aioli

(E, MU, SU, M, WH – only gluten i bread)

349,-

We recommend that you order several dishes to share. That way, you get to taste a variety of delicious food while also making the meal more social and enjoyable.

Children's menu

KIDS BURGER

Cheeseburger with fries and simple salad

(M, E, WH- only gluten in bread)

179,-

CHICKEN WITH FRIES

Chicken fillet with fries and simple salad

(SU)

179,-

Appetizer

KOKERIET'S FISH SOUP

With curry, basil, vegetables, shrimp, mussels, salmon and pollock.

Served with bread

(M, F, SH, MO, SU, C, WH– only gluten in bread)

259,-

GAMBAS PIL PIL

Scampi marinated in chili, garlic, lime, cherry tomatoes og coriander.

Served with bread and aioli

(M, E, SH, SU, WH-only gluten in bread)

249,-

MUSSELS SMALL

Steamed mussels in creamy white wine sauce with herbs and cherry tomatoes.

Served with bread

(MO, SH, M, C, SU, WH– only gluten in bread)

269,-

Fries: 59.- Aioli: 39.-

BRUSCHETTA

Burrata mozzarella on butter toasted ciabatta with marinated tomatoes, balsamic syrup, arugula and basil

(M, SU, WH-only gluten in bread)

269,-

WHALE SASHIMI

Ponzu-marinated whale served with ginger, mango, lime, wasabi, chili cream, wakame and sesame.

(E, SE, MU, SU, SO, WH – only gluten in soyasaus)

259,-

SALMON CRUDO

Salmon sashimi with sesame ponzu, spring onion, chives, cucumber and jalapeño mayo.

(F, SE, SO, E, WH - only gluten in soya saus)

219,-

BEEF TATAKI

Marinated beef tenderloin with truffle potato, arugula, tarragon mayo, pickled red onion and jalapeño.

(E, MU, M)

269,-

Fish & Seafood

SEA BASS

Pan-fried fillet served with dill potatoes,
grilled little gem lettuce and
Turkish yogurt dressing with fresh herbs

(F, SU, M)

489,-

KOKERIET'S FISH SOUP

With curry, basil, vegetables, shrimp,
mussels, salmon and pollock.

Served with bread

(M, F, SH, MO, SU, C, WH— only gluten in bread)

339,-

MUSSELS

Steamed mussels in creamy white wine sauce with
herbs and cherry tomatoes.

Served with bread

(MO, SH, M, C, SU, WH— only gluten in bread)

359,-

Fries: 59.- Aioli: 39.-

Bar snacks

Nuts 55

Olives 55

Nacho chips 79

Truffle chips 89

Guacamole dip 39

Bread with aioli 79

Stuffed peppers 99

Marinated artichoke 99

Machego 129

Serrano ham 129

Manchego & serrano ham with grissini 199

Coffee drinks

ESPRESSO MARTINI

189,-

CAPPUCCINO

65,-

See drink menu for wider selection

Meat

BEEF TENDERLOIN

With broccolini, pan-fried carrots,
salt-baked potatoes from Bjertnæs & Hoel
and red wine sauce

(SU, M)

539,-

WHALE STEAK

With blanched vegetables,
salt-baked potatoes, berries and portvin sauce

(SU, M)

449,-

BBQ RIBS

Bourbon-glazed ribs served with fries, summer
cabbage with lime dressing and grilled corn

(MU, M, SU)

399,-

Dessert

CREME BRULEE

French classic with berries

(M, E)

189,-

SUMMER DREAM

Strawberries, vanilla, passion fruit, white chocolate
and prosecco sorbet.

(M, SV, C)

199,-

CHOCOLATE FONDANT

Baked French chocolate cake with a
melted chocolate centre.

Served with vanilla ice cream,
salted caramel sauce and berries

(E, M, WH)

199,-

Childrens dessert

ICE CREAM 1 SCOOP

59.-

ICE CREAM 12 SCOOPS

99.-

(E, M, may contain traces of nuts)

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

A: ALMOND B: BARLEY C: COCOS MO: MOLLUSCS E: EGGS F: FISH O: OATS WH: 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 WA: WALNUTS