

THEATERCAFEEN

DINNER

WE USE ORGANIC PRODUCTS TO
THE FURTHEST EXTENT POSSIBLE

APERITIF

POL ROGER BRUT RÉSERVE
249,-
CREMANT DE BOURGOGNE
149,-



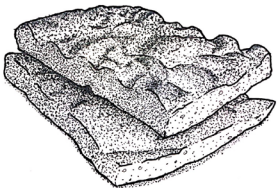
COCKTAILS

FIREFOX
225,-
BLESS YOU
225,-



BREAD

GRILLED FOCACCIA 105,-
SERVED WITH AIOLI
(E,W,SU,A)



SNACKS

ENDIVE 115,-
SESAMDIPP & SUMAK
SESAME DIP & SUMAC
(F,SE,D)

CAVIAR "STENBECK" 450,-
POTETPURÉ & 10G OSCIETRA CAVIAR
POTATO PURÉ & 10G OSCIETRA CAVIAR
(F,D)

PATA NEGRA HAM 265,-
CROISSANT & COMTE CHEESE
(N,D,E,W)



STARTERS

KALIX LØYROM - VENDACE ROE FROM KALIX (30 G).435,-
RØDLØK, RØMME, SITRON & TOAST - RED ONION, SOUR CREAM, LEMON & TOAST (F,W,D)

BREIFLABB CARPACCIO - MONKFISH CARPACCIO.255,-
SESONGENS SITRUS, RETTICH, KORIANDER & HVIT SOYA - SEASONAL CITRUS, RADISH, CORIANDER & WHITE SOYA (F,SU,S,E)

RAKFISK I LEFSE - FERMENTED TROUT IN SOFT FLATBREAD.285,-
RØDLØK, RØMME, DILL & GRESSLØK - RED ONION, SOUR CREAM, DILL & CHIVES (D,SU,F,W)

ANDELEVERMOUSSE - DUCK LIVER MOUSSE.245,-
CORNICHONS, SENNEPSFRØ, & KRUMKAKE - CORNICHONS, MUSTARD SEEDS, & NORWEGIAN "KRUMKAKE" (D,E,SU,W,MU)

RØDBETETARTAR - BEETROOT TARTAR205,-
HAUKELI CHEVRÉ, HASSELNØTTER, & ESTRAGON - CHEVRÉ FROM HAUKELI, HAZELNUTS & TARRAGON (D,SU,N)

LIGHT MEALS

SPICY MOULES FRITES365,-
KOKOSMELK, SITRONGRESS, INGEFÆR & POMMES FRITES - COCONUT MILK, LEMONGRASS, GINGER & FRENCH FRIES (D,F,ML,E,SU)

THEATERCAFEEN'S CHICKEN CAESAR SALAD335,-
BACON, PARMIGIANO REGGIANO & BRØDCRISP - BACON, PARMIGIANO REGGIANO & BREAD CRUMBS (F,E,D,SU,W)

STEAK TARTARE360,-
KAPERS, SENNEPSFRØ, BRØDCRISP & POMMES FRITES - CAPERS, MUSTARD SEEDS, BREAD CRISP & FRENCH FRIES (E,W,SU,MU,F,B)

CHRISTMAS DISHES

RAKFISK FRA VALDRES - FERMENTED TROUT FROM VALDRES395/595,-
SYLTEDE RØDBETER, SETERRØMME, POTETLEFSER, & POTETER - BEETROOT, SOUR CREAM, TRADITIONAL "LEFSE" & POTATOES (D,SU,W,F)

*LUTEFISK FRA BRØDRENE BERG - LYED COD FROM "BRØDRENE BERG"795,-
ERTEPURÉ, BACON & POTETER - MUSHY PEAS, BACON & POTATOES (D,MU,F,W,SU)
* 2. GANG SERVERING (HALESTYKKE) - SECOND TIME SERVING 245,-

*PINNEKJØTT - SALTED AND STEAMED LAMB795,-
VOSSAKORV, KÅLROTSTAPPE & POTETER - SAUSAGE FROM VOSS, MASHED SWEDE & POTATOES (D)
* 2. GANG SERVERING - SECOND TIME SERVING 245,-

MAINS

TRØFFELRISOTTO - TRUFFLE RISOTTO395,-
KANTARELLER, STEINSOPP, GRØNNKÅL & PARMIGIANO REGGIANO - CHANTERELLES, PORCINI, KALE & PARMIGIANO REGGIANO (D,SU)

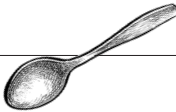
PANNESTEKT VILLKVEITE - PAN-FRIED WILD HALIBUT575,-
VINTERGRØNNSAKER, RISONI & CHAMPAGNESAUS MED GRILLET SMØR - GREENS, RISONI & CHAMPAGNE SAUCE WITH GRILLED BUTTER (D,F,ML,SU,W)

ASIATISK RIBBE - ASIAN PORK BELLY.555,-
BROKKOLINI, SESAM-AGURK & APPELSIN & HOISINSJY - BROCCOLINI, SESAME CUCUMBER & ORANGE & HOISIN SAUCE (D,S,C,F,W,SE)

REINSDYRCARRÉ - RACK OF REINDEER595,-
SOPP, SELLERIOTPURÉ, TYTTEBÆR & STEINSOPPSAUS - MUSHROOM, CELERIAC PURÉE, CRANBERRIES & PORCINI SAUCE (D,SU,C)

"STEAK AU POIVRE"625,-
INDREFILET, PEPPERSAUS, GRILLET BROKKOLINI & POMMES FRITES - TENDERLION, PEPPER SAUCE, BROCCOLINI & FRENCH FRIES (D,SU,C,MU,S,F)
→ ADD TOMATO SALAD 55,-

DESSERTS & CHEESE



CRÈME CARAMEL.195,-
CRÈME CHANTALLY, RISTET MANDEL & MARENGS (D,E,N,A)
CRÈME CHANTALLY, TOASTED ALMONDS & MERINGUE

SJOKOLADEFONDANT - CHOCOLATE COULANT.195,-
VARM SJOKOLADEKAKE, SALT KARAMELL & MADAGASKAR VANILJEIS (W,D,E)
WARM CHOCOLATE CAKE, SALTED CARAMEL & MADAGASCAR VANILLA ICE CREAM

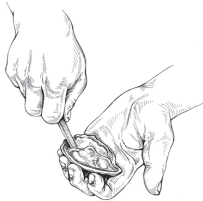
SNØHVIT - SNOW WHITE.195,-
HVIT SJOKOLADE MOUSSE, LIME CURD & BERGAMOT SORBET (W,D,E)
WHITE CHOCOLATE MOUSSE, LIME CURD & BERGAMOT SORBET

ICE CREAM & SORBET160,-
CONTAINS - SPØR DIN SERVITØR/ASK YOUR SERVER

MACAROONS & CHOCOLATE TRUFFLES145,-
CONTAINS - SPØR DIN SERVITØR/ASK YOUR SERVER

MATURED CHEESE, SMALL/LARGE175/255,-
FRUKTKOMPOTT & BRØD - FRUIT COMPOTE & BREAD (N,D,E,W)

OYSTERS & CAVIAR



3 ELLER 6 ØSTERS
3 OR 6 OYSTERS
190,- / 380,-
(ML,SU)



ANTONIUS OSCIETRA
CAVIAR 50 G 1499,-
MED VAFLER
RØDLØK & RØMME
SERVED WITH WAFFLES
RED ONION & SOUR CREAM
(F,D)

PERFECT
WITH VODKA!



AFTER DINNER

GRAPPA
BARBARESCO AGED
169,-
ESPRESSO MARTINI
225,-
ONE FOR DESSERT
225,-