

THEATERCAFEEN

KUTT
MATSVINN

APERITIFS

Michel Tury, Blanc de Blancs 155,-
Moët & Chandon, Brut Impérial 199,-
Torre dei Vescovi Prosecco 112,-
Cremant de Bourgogne 118,-
Bellini 140,-

Theatercaféen's Cocktail 155,-
Harahorn & Tonic 158,-

OYSTERS

3 eller 6 Østers - 3 or 6 Oysters 140,- / 280,-
Sitron, sjalottløk, rødvinseddik 🍷🍷
Lemon, shallots, red wine vinegar



STARTERS

Tostada med Røkt Laks - Smoked Salmon Tostada 198,-
Jalapeño- og stikkelsbærsalsa - Jalapeño and gooseberry salsa 🍷🍷

Kalix Løyrom - Kalix Caviar 399,- 🍷🍷
Rødløk, rømme, sitron, toast - Red onion, sour cream, lemon, toast

Rødbettartar - Beet Root Tartar 165,- 🍷🍷
Gule beter, Haukeli geitost, hasselnøtter
Yellow beets, Haukeli goat cheese, hazelnuts

Rakfisktartar - Fermented Trout Tartar 205,-
Gressløk, ferskost, potetchips 🍷
Chives, creme cheese, potato chips

Thai Beef Carpaccio 215,- 🍷🍷🍷
Spicy Thai salat, shii-take, nøttecrisp - Spicy Thai salad, shii-take, crispy nuts

TC'S AKEVITT

Krondill & Bronsefennikel - Dill & Bronze Fennel 129,-
Eple & Pepperrot - Apple & Horseradish 129,-



JULEMAT - CHRISTMAS DISHES

Rakfisk fra Valdres - Fermented Trout from Valdres 395,-
Syltede rødbeter, løk, seterrømme, potetlefses, kokte poteter 🍷🍷
Pickled beets, onion, sour cream, traditional "lefse", fingerling potatoes

*Lutefisk fra Lofoten - Lyed Cod from Lofoten 610,-
Ertepuré, Idsø baconfett, kokte poteter 🍷🍷
Mushy peas, Idsø bacon butter, fingerling potatoes

*Idsø Pinnekjøtt - Salted and Steamed Lamb 610,-
Vossakorv, kålrotstappe, kokte poteter 🍷🍷
Sausage from Voss, mashed swedes, fingerling potatoes

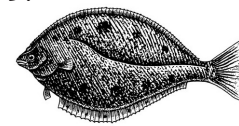
*To ganger servering - Served two times



MAIN COURSES

Trøffelrisotto - Truffle Risotto 315,-
Ristet sopp, grønnkål, syltet løk 🍷🍷
Sautéed mushroom, kale, pickled onion

Pannestekt Villkveite - Pan-fried Wild Halibut 435,-
Rosettkål, petit pois puré, soya- og brunet smør
Flower sprouts, green pea puree, soy and brown butter 🍷🍷



Asiatisk Ribbe - Asian Pork Belly 425,- 🍷🍷🍷
Sprø ribbe med svor, pastinakkpure, syltede plommer, hoisinsj
Crispy pork belly, parsnip puree, pickled plums, hoisin sauce

Reinsdyr fra Røros - Reindeer from Røros 499,-
Ristet sopp, pastinakkpuré, tyttebær, steinsoppsj 🍷🍷
Sautéed mushroom, parsnip puree, lingonberries, porcini jus

Jospergrillet Okse Entrecote 220 gram - Josper Grilled Beef Ribeye 8oz 425,-
Haricots verts, tomat, grillet løk, pommes frites, trøffelsj 🍷🍷
Green beans, tomatoes, grilled onion, French fries, truffle jus

ICE CREAM & PETIT FOUR

3 kuler Iskrem & Sorbet - 3 Scoops Ice Cream & Sherbet 115,-
Spør din servitør - Ask your server
(Inneholder: Spør din servitør - Contains: Ask your server)

Makroner & Sjokoladetrøfler - Macaroons & Chocolate Truffles 98,-
(Inneholder: Spør din servitør - Contains: Ask your server)

DESSERTS & CHEESE

Multesorbet - Cloudberry Sorbet 175,- 🍷
Kokoskrem, akevitt, knuste kokosmakroner
Coconut cream, aquavit, coconut crumble

Éclair med Kaffe - Coffee Éclair 155,-
Toffeesaus, Marsala, karamellisert popcorn 🍷🍷
Toffee sauce, Marsala, caramelized popcorn



Rips- & Tranebærsorbet - Red Currant & Cranberry Sorbet 155,-
Yoghurt, rosmarin, tørket pannekake og hvit sjokolade 🍷🍷
Yoghurt, rosemary, dried pancake and white chocolate

Modne Oster - Matured Cheeses 🍷
Liten eller Stor - Small or Large 95,- / 175,-
Fruktkompott, brød - Fruit compote, bread

DIGESTIFS & DESSERT WINES

10 years old Tawny, Niepoort, 90,-
Grappa Nonimo Montovitigno, 105,-
Chateau Tariquet Bas Armagnac, 125,-
Delamain Pale & Dry XO Cognac, 195,-
Moscato d'Asti, 95,-
Cold Hand Malus Danica Iseple, 160,-
Riesling Beernauslese, 105,-
Tokaji Aszú 5 Puttonyos, 98,-

THEATERCAFEEN MENU 795,-

Rødbetartar - Beet Root Tartar 🍷🍷
Gule beter, Haukeli geitost, hasselnøtter
Yellow beets, Haukeli goat cheese, hazelnuts

Pannestekt Villkveite - Pan-fried Wild Halibut 🍷🍷
Rosettkål, petit pois puré, soya- og brunet smør
Flower sprouts, green pea puree, soy and brown butter

Eller - Or

Jospergrillet Okse Entrecote - Josper Grilled Beef Ribeye
Haricots vert, tomat, grillet løk, pommes frites, trøffelsj 🍷🍷
Green beans, tomatoes, grilled onion, French fries, truffle jus

Éclair med Kaffe - Coffee Éclair 🍷🍷
Toffeesaus, Marsala, karamellisert popcorn
Toffee sauce, Marsala, caramelized popcorn

Husets Kaffe eller Te - House Coffee or Tea

JULEMENY - CHRISTMAS MENU 955,-

Rakfisktartar - Fermented Trout Tartar
Gressløk, ferskost, potetchips 🍷
Chives, creme cheese, potato chips

Lutefisk fra Lofoten - Lyed Cod from Lofoten
Ertepuré, Idsø baconfett, kokte poteter 🍷🍷
Mushy peas, Idsø bacon butter, fingerling potatoes

Eller - Or

Idsø Pinnekjøtt - Salted and Steamed Lamb
Vossakorv, kålrotstappe, kokte poteter 🍷
Sausage from Voss, mashed swedes, fingerling potatoes

Multesorbet - Cloudberry Sorbet 175,- 🍷
Kokoskrem, akevitt - Coconut cream, aquavit

Husets Kaffe eller Te - House Coffee or Tea

INNEHOLDER - CONTAINS

🐷 Svin/Pork 🥛 Melk/Milk 🌰 Nøtter/Nuts 🧴 Sulfit/Sulphite 🐌 Bløtdyr/Mollusks 🦀 Skalldyr/Shellfish 🌱 Sesam/Sesame 🥚 Egg/Eggs
🌱 Lupiner/Lupins 🌶️ Sennep/Mustard 🌾 Hvete/Bygg/Rug 🌿 Selleri/Celery 🐟 Fisk/Fish 🍷 Gelatine 🌱 Soya/Soy 🥜 Peanøtt/Peanut