

THEATERCAFEEN

DINNER

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)



SNACKS

ENDIVE 115,-

SESAMDIPP & SUMAK

SESAME DIP & SUMAC

(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)

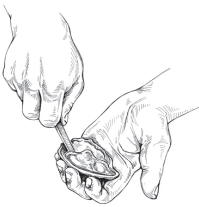
BREIFLABB CARPACCIO - MONKFISH CARPACCIO.....255,-
SESONGENS SITRUS, RETTICH, KORIANDER & HVIT SOYA - SEASONAL CITRUS, RADISH, CORIANDER & WHITE SOYA (F,SU,S,E)

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, & NORWEIGIAN "KRUMKAKE" (D,E,SU,W,MU)

RØDBETETARTAR - BEETROOT TARTAR.....205,-
HAUKELI CHEVRÉ, HASSELNØTTER, & ESTRAGON - CHEVRÉ FROM HAUKELI, HAZELNUTS & TARRAGON (D,SU,N)

OYSTERS & CAVIAR



3 ELLER 6 ØSTERS
3 OR 6 OYSTERS

LEMON & MIGNONETTE SAUCE

190,- / 380,-

(ML,SU)



ANTONIUS OSCIETRA
CAVIAR 50 G 1499,-

MED VAFLER,

RØDLØK & RØMME

SERVED WITH WAFFLES

RED ONION & SOUR CREAM

(F,D,W)



PERFECT
WITH VODKA!



AFTER DINNER

GRAPPA
BARBARESCO AGED

169,-

ESPRESSO MARTINI

225,-

ONE FOR DESSERT

225,-

CHRISTMAS DISHES

RAKFISK FRA VALDRES - FERMENTED TROUT FROM VALDRES395/595,-
SYLTEDE RØDBETER, SETERRØMME, POTETLEFSE, & 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 LAMB**795,-
VOSSAKORV, KÅLOTSTAPPE & 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,-
VINTERGRØNNNAKER, RISONI & CHAMPAGNESAU MED GRILLET SMØR - GREENS, RISONI & CHAMPAGNE SAUCE WITH GRILLED BUTTER (D,F,ML,SU,W)

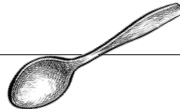
ASIATISK RIBBE - ASIAN PORK BELLY555,-
BROKKOLINI, SESAM-AGURK & APPELSIN & HOISINSJY - BROCCOLINI, SESAME CUCUMBER & ORANGE & HOISIN SAUCE (D,S,C,F,W,SE)

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

"STEAK AU POIVRE"625,-
INDREFILET, PEPPERSAU, 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,-

WARM 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 & SORBET.....160,-

CONTAINS - SPØR DIN SERVITØR/ASK YOUR SERVER

MACAROONS & CHOCOLATE TRUFFLES.....145,-

CONTAINS - SPØR DIN SERVITØR/ASK YOUR SERVER

MATURED CHEESE, SMALL/LARGE.....175/255,-

FRUKTKOMPOTT & BRØD - FRUIT COMPOTE & BREAD (N,D,E,W)