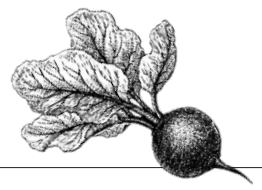
FOLLOW OUR SOCIAL MEDIA
@THEATERCAFEENOSLO

THEATERCAFEEN

DINNER





WE USE ORGANIC PRODUCTS TO
THE FURTHEST EXTENT POSSIBLE

APERITIF

POL ROGER BRUT RÉSERVE
275,-

CREMANT DE BOURGOGNE
169,-



COCKTAILS

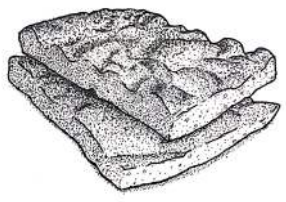
HENDRICKS MARTINI
230,-

ANOTHER HENDRICKS FRENCH 75
230,-

PERFECT WITH OYSTERS!

BREAD

GRILLED FOCACCIA 110,-
SERVED WITH AIOLI
(W,E,SU)

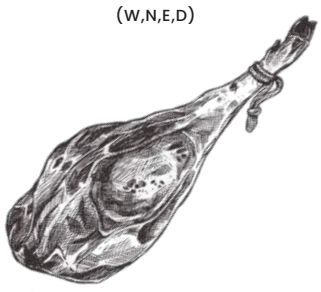


SNACKS

ENDIVE 145,-
SESAMDIPP & SUMAK
SESAME DIP & SUMAC
(SE,D)

SPANISH ANCHOVIES 165,-
FENNIKELKROKETT & SUMAK
FENNEL CROQUETTE & SUMAC
(W,SU,F,D)

PATA NEGRA HAM 285,-
CROSSIANT & HASSELNØTTER
CROISSANT & HAZELNUTS
(W,N,E,D)



STARTERS

KALIX LØYROM - VENDACE ROE FROM KALIX (30 G) **445,-**
RØDLØK, RØMME, SITRON & TOAST - RED ONION, SOUR CREAM, LEMON & TOAST (W,F,D)

BREIFLABB CARPACCIO - MONKFISH CARPACCIO **295,-**
SESONGENS SITRUS, DAIKON, KORIANDER & HVIT SOYA - SEASONAL CITRUS, DAIKON, CORIANDER & WHITE SOYA (E,S,SU,F)

RAKFISK I LEFSE - FERMENTED TROUT IN TRADITIONAL "LEFSE" **315,-**
RØDLØK, RØMME, DILL & GRESSLØK - RED ONION, SOUR CREAM, DILL & CHIVES (W,SU,F,D)

SOPP-PATÉ - MUSHROOM PÂTÉ **275,-**
KANTARELLER, CORNICHONS, CALVADOS & GRILLET BRØD - CHANTERELLES, CORNICHONS, CALVADOS & GRILLED BREAD (W,E,S,SU,D)

STEAK TARTAR **275,-**
PICKLES, SENNEPSFRØ, KAPERS, ENDIVE & VÄSTERBOTTENOST - PICKLES, MUSTARD SEEDS, CAPERS, ENDIVES & VÄSTERBOTTEN CHEESE (E,SU,F,MU,D)

LIGHT MEALS

SPICY MOULES FRITES **375,-**
KOKOSMELK, SITRONGRESS, INGEFÆR & POMMES FRITES - COCONUT MILK, LEMONGRASS, GINGER & FRENCH FRIES (E,SU,F,D,ML)

THEATERCAFEEN'S CHICKEN CAESAR SALAD **345,-**
BACON, PARMIGIANO REGGIANO & BRØDCRISP - BACON, PARMIGIANO REGGIANO & BREAD CRUMBS (W,E,SU,F,D)

TOAST PELLE JANZON **455,-**
OKSECARPACCIO, KALIX LØYROM, EGGEPLOMME & TOAST - BEEF CARPACCIO, VENDACE ROE FROM KALIX, EGG YOLK & TOAST (W,E,SU,F,D)

CHRISTMAS DISHES

RAKFISK FRA VALDRES - FERMENTED TROUT FROM VALDRES **495/725,-**
SYLTEDE RØDBETER, SETERRØMME, POTETLEFSER, & POTETER - PICKLED BEETROOT, SOUR CREAM, TRADITIONAL "LEFSE" & POTATOES (W,SU,F,D)

***LUTEFISK FRA BRØDRENE BERG - LYED COD FROM "BRØDRENE BERG"** **865,-**
ERTEPURÉ, BACON & POTETER - MUSHY PEAS, BACON & POTATOES (W,F,MU,D)
* 2. GANG SERVERING (HALESTYKKE) – SECOND TIME SERVING 245,-

***PINNEKJØTT - SALTED AND STEAMED LAMB** **865,-**
VOSSAKORV, KÅLROTSTAPPE & POTETER - SAUSAGE FROM VOSS, MASHED SWEDE & POTATOES (D)
* 2. GANG SERVERING – SECOND TIME SERVING 245,-

MAINS

RISOTTO "CACIO E PEPE" **445,-**
KANTARELLER, GRØNNKÅL, TRØFFEL & VÄSTERBOTTENOST - CHANTERELLES, KALE, TRUFFLES & VÄSTERBOTTEN CHEESE (SU,D,C)

PANNESTEKT VILLKVEITE - PAN-FRIED WILD HALIBUT **645,-**
VINTERGRØNNSAKER, RISONI & CHAMPAGNESAUS MED GRILLET SMØR - GREENS, RISONI & CHAMPAGNE SAUCE WITH GRILLED BUTTER (W,SU,F,D,ML)

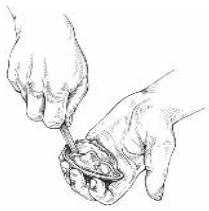
SVINERIBBE FRA NYYYT - PORK BELLY FROM NYYYT **665,-**
RØDKÅL, EPLE, SVISKER, JULEPØLSE & EPLESIDERSAUS - RED CABBAGE, APPLE, PRUNES, CHRISTMAS SAUSAGE & APPLE CIDER SAUCE (S,SU,MU,D,C)

REINSDYR FRA FINNMARK - REINDEER FROM FINNMARK **655,-**
SOPP, SELLERIROTPURÉ, TYTTEBÆR & STEINSOPPSAUS - MUSHROOM, CELERY ROOT PURÉE, LINGONBERRIES & PORCINI SAUCE (SU,D,C)

ANDECONFIT - DUCK CONFIT **625,-**
BROKKOLINI, GULROT, APPELSINSAUS & SELLERIROTPURÉ - BROCCOLINI, CARROTS, ORANGE SAUCE & CELERY ROOT PURÉE (S,SU,D,C)



OYSTERS & CAVIAR



3 ELLER 6 ØSTERS
3 OR 6 OYSTERS
220,- / 420,-
(ML,SU)



ANTONIUS OSCIETRA CAVIAR 50G 1799,-
MED VAFLER
RØDLØK & RØMME
SERVED WITH WAFFLES
RED ONION & SOUR CREAM
(W,F,D)

PERFECT WITH VODKA!



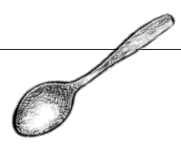
AFTER DINNER

GRAPPA BARBARESCO AGED
169,-

ESPRESSO MARTINI
230,-

IRISH COFFEE
230,-

DESSERTS & CHEESE



CRÈME CARAMEL **215,-**
CRÈME CHANTILLY & RISTET MANDEL (N,E,D,A)
CRÈME CHANTILLY & CRISPY ALMOND

SJOKOLADEFONDANT - CHOCOLATE COULANT **215,-**
VARM SJOKOLADEKAKE, SALT KARAMELL & MADAGASKAR VANILJEIS (W,E,D)
WARM CHOCOLATE CAKE, SALTED CARAMEL & MADAGASCAR VANILLA ICE CREAM

SNØHVIT - SNOW WHITE **215,-**
HVIT SJOKOLADEMOUSSE MED KARDEMOMME, LIME CURD & BERGAMOT SORBET (W,E,D)
WHITE CHOCOLATE CARDAMOM MOUSSE, LIME CURD & BERGAMOT SORBET

ICE CREAM & SORBET **170,-**
CONTAINS - SPØR DIN SERVITØR/ASK YOUR SERVER

MACAROONS & CHOCOLATE TRUFFLES **145,-**
CONTAINS - SPØR DIN SERVITØR/ASK YOUR SERVER

MATURED CHEESE, SMALL/LARGE **185/265,-**
FRUKTKOMPOTT & BRØD - FRUIT COMPOTE & BREAD (W,N,E,D)

W-HVETE L-LUPINER D-MELK SH-SKALLDYR N-NØTTER F-FISK PN-PEANØTTER S-SOYA SE-SESAM MU-SENNEP ML-BLØTDYR C-SELLERI SU-SULFITT A-MANDLER E-EGG B-BYGG