

**A TREAT. OR
SOMETHING
TO EAT?**

Scandic

BISTRO

Nordic°

SMALL DISHES/STARTERS

MUSSELS/WHITE WINE/THYME/SOUR CREAM
Creamy mussel soup with spring onions, chives, herb oil, thyme and sour cream

MO MI SU
NOK 185

FOCACCIA/NYR/RED ONION/SALMON
Freshly baked focaccia with Nyr topped with arugula, mozzarella, pickled red onion, cress and smoked salmon

F MI SU WH RU
NOK 195

BEETROOT/"FETA"/WALNUT/ROSEMARY
Baked beets with vegan "feta cream", olive oil, pickled beets, rosemary, toasted walnuts and balsamic jelly

WA SU
NOK 195

SWEET DISHES/DESSERTS

CREAM/STRAWBERRY/VANILLA/VINEGAR
Classic panna cotta with balsamic-marinated strawberries and roasted white chocolate

MI SO SU
NOK 135

CHOCOLATE/PISTACHIO/CARAMEL/CREAM
Dark chocolate brownie with pistachio krokan, warm toffee with bourbon, pistachio ice cream and strawberries

EG PS MI SO WH
NOK 135

MAIN COURSES

SALMON/ASPARGUES/SHALLOT/POTATO
Pan-seared salmon with a warm asparagus salad, pickled shallots, and parmesan. Baked potatoes, parmesan mayonnaise and sauce vierge

EG F MI MU SU
NOK 335

ENTRECÔTE/TARRAGON/BROCCOLINI/EGG
Angus entrecôte with tarragon butter, roasted broccolini salad, homemade bearnaise and french fries

EG F MI CE SU BA
NOK 480

BEEF/BACON/HOLTJELL/TOMATO
Grilled burger of Norwegian beef in brioche bread with lettuce, baconnaisse, bacon, Holtefjell, tomato, pickled cucumber and red onion. French fries with grated cheese and tomato salsa

EG MI CE MU SO WH RU
NOK 310

CELERY/BARLEY/BLACK GARLIC/TOMATO
Baked and grilled celery root served with herb-cooked barley, vegan mayonnaise with black garlic, spinach, pickled red onion, roasted pumpkin seeds and sauce vierge with tomato

CE SU BA
NOK 285

2/3 COURSE DEAL!

SUMMER DEAL

Choose salmon or entrecôte as your main course. Add a starter or a dessert, or upgrade to a three-course meal. Please see the individual dishes for allergen information
SALMON: 455/575 ENTRECÔTE: 595/715