

**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

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

WA SU

NOK 195

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

BISTRO

Nordic°

MAIN COURSES

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

SALMON/ASPARAGUS/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

BEEF/BACON/CHEDDAR/BRIOCHE

Grilled Norwegian beef burger in brioche bread with cheddar, bacon, salad, tomato, pickled onion, pickles, BBQ-sauce. French Fries with Parmesan

EG MI CE MU SO SU WH RU

NOK 325

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

BEEF/BACON/NIDELVEN BLÅ/BRIOCHE

grilled Norwegian beef burger in brioche bread, with Nidelven Blå from Gangastad Gårdsysteri, bacon, caramelised onion, tomato jam, aioli. French Fries with parmesan.

EG MI CE MU SO SU RU

NOK 325

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

SWEET DISHES/DESSERTS

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

CREAM/STRAWBERRY/VANILLA/VINEGAR

Classic panna cotta with balsamic-marinated strawberries and roasted white chocolate

MI SO SU

NOK 135