

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

Scandic

BISTRO

Nordic°

SMALLER DISHES

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

LARGER DISHES

BEEF/BACON/ALMOND POTATO/ONION

Slow-cooked beef cheeks in red wine served with bacon, glazed baby onions, broccoli and almond potato cream. Served with red wine sauce

MI CE SU

NOK 355

KINGFISH/BROCCOLINI/MUSHROOMS/BUTTER

Grilled Norwegian yellowtail tuna with fried broccolini, garlic-fried oyster mushrooms, pickled red onion and browned butter with soy. Potato tart

F MI SO SU WH

NOK 425

BEEF/BACON/CHEDDAR/BRIOCHE

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

Served with French fries with parmesan.

EG MI MU SO SU WH RU

NOK 325

BEEF/BACON/NIDELVEN BLÅ/BRIOCHE

Grilled Norwegian beef burger in brioche bread, with Nidelven Blå from Gangstad Gårdsystem, bacon, caramelised onion, tomato jam, aioli.

Served with French fries with parmesan

EG MI MU SO SU WH RU

NOK 325

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

APPLE/VANILLA/BUTTER PASTRY/CRÈME FRAÎCHE

Apple tart with apple butter caramel, vanilla ice cream and whipped crème fraîche with vanilla

EG AL MI WH

NOK 135