

**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

WINE RECOMMENDATION

Weingut Messmer Riesling 176 or
Andre Goichot Chardonnay 230

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

WINE RECOMMENDATION

Georg Breuer Riesling Charm 178 or
Franck Millet Sancerre 226

VEAL/TUNA/CAPERS/RED ONION

Grilled veal fillet and raw marinated Norwegian tuna, tuna mayonnaise, capers, pickled onions, cress and crispy fried shallots

EG F MU SU

NOK 225

WINE RECOMMENDATION

Andre Goichot Pinot Noir 252 or
Andre Goichot Chardonnay 230

BEETROOT/"FETA"/WALNUT/ROSEMARY

Baked beets with vegan "feta cream", olive oil, pickled beets, rosemary, toasted walnuts and balsamic jelly

WA SU

NOK 195

WINE RECOMMENDATION

NO2 Chateau Saint-Martin Rose 199 or
Mud House Pinot Noir 176

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LARGE DISHES/MAIN COURSES

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

WINE RECOMMENDATION

Banfi Chianti Classico DOCG 200 or
Le Volte Dell' Ornellaia 222

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

WINE RECOMMENDATION

Brocard Chablis 195 or
Banfi La Pettegola Vermentino 186

BEEF/BACON/HOLTFJELL/TOMATO

Grilled burger of Norwegian beef in brioche bread with lettuce, baconnaise, 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

WINE RECOMMENDATION

Giacosa Fratelli Barbera D' Alba Bbusije 173 or
Antiche Terra Valpolicella Ripasso 171

VENISON/CELERY/GOOSEBERRIES/SOUR CREAM

Pan-fried venison with roasted celeriac, fermented gooseberries, butter-glazed baby carrots, roasted potatoes, and red wine demi-glace, finished with sour cream and pickled green peppercorns.

MI CE SU

NOK 415

WINE RECOMMENDATION

J.Denuziere Crozes-Hermitage 248 or
Antiche Terra Valpolicella Ripasso 171

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

WINE RECOMMENDATION

Giacosa Fratelli Barbera D' Alba Bbusije 173 or
Antiche Terra Valpolicella Ripasso 171

BISTRO

Nordic°

SWEET DISHES/DESSERTS

CREAM/STRAWBERRY/VANILLA/VINEGAR

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

MI SO SU

NOK 135

WINE RECOMMENDATION

Royal Tokaji Late Harvest 99

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

WINE RECOMMENDATION

Alambre Moscatel De Setubal 77

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

WINE RECOMMENDATION

Kopke LBV Port 110

SUITABLE FOR TWO

STRAWBERRY/CHOCOLATE/VANILLA/BANANA

Our version of banana split with stirred strawberries, homemade chocolate sauce, banana brûlée, chocolate, strawberry and vanilla ice cream with whipped vanilla cream

EG MI SO

NOK 185,-

WINE RECOMMENDATION

Royal Tokaji Late Harvest 99