

**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

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 MI SU

NOK 225

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

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

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

VENISON/CELERY/GOOSEBERRIES/SOUR CREAM
Pan-fried venison with roasted celeriac, fermented
gooseberries, butter-glazed baby carrots, roasted
potatoes, and red wine demi-glaze, finished with
sour cream and pickled green peppercorns.

MI CE SU

NOK 415

BISTRO

Nordic°

BEEF/BACON/HOLTJFJELL/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

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

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

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

SUITABLE FOR TWO

STRAWBERRY/CHOCOLATE/VANILLA/BANAN A

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,-