A TREAT. OR SOMETHING TO EAT?

Scandic

BISTRO
Nordic

SMALL DISHES / STARTERS

SCALLOPS/SALMON/HORSERADISH/CHIVES

Raw-marinated salmon and scallops with horseradish mayonnaise, chive oil, fermented kohlrabi, pickled mustard seeds and trout roe.

EG MO F MU

NOK 210

WINE RECOMMENDATION
Ayala Brut Majeur Champagne 194 or
Terra Montosa Riesling 266

PORCINI MUSHROOMS/ CHANTERELLES/DUCK/THYME

Creamy mushroom soup with porcini mushrooms and chanterelles, served with Røros sour cream, confit duck leg, crispy chicken skin and thyme.

MI CE SU

NOK 205

WINE RECOMMENDATION
Andre Goichot Chardonnay 230 or
Andre Goichot Pinot Noir 252

PRAWNS/CRAYFISH/BRIOCHE/LØYROM

Our Toast Skagen with crayfish tails, prawns, crème fraîche, mayonnaise, pickled apples and dill, served with salad, pan-fried wild prawns and løyrom.

EG F MI SH WH RU

NOK 225

WINE RECOMMENDATION
Franck Millet Sancerre 226 or
Brocard Chablis 195

CELERIAC/TRUFFLE/RICE/PINE NUTS

Truffle risotto served in celeriac, with marinated celeriac, confit celeriac, baby salad leaves, fermented kohlrabi, toasted pine nuts and truffle mayonnaise.

CE SU

NOK 195

WINE RECOMMENDATION
Desvignes Chardonnay 141 or
Fontanafredda Ebbio Langhe Nebbiolo 174

EG Egg MO Molluscs F Fish MI Milk CE Celery MU Mustard SH Shellfish SU Sulfites WH Wheat RU Rye

BISTRO Nordic°

LARGE DISHES / MAIN COURSES

BEEF/BACON/MANDEL POTATO/ONION
Slow-cooked beef cheeks in red wine served with bacon, glazed baby onions, broccoli and mandel potato cream. Served with red wine sauce.

MI CE SU

NOK 355

WINE RECOMMENDATION
Antiche Terre Ripasso 171 or
Banfi Chianti Classico 200

MOOSE/CHANTERELLES/JUNIPER BERRIES/SOUR CREAM
Moose sirlion with butter-fried chanterelles, flower sprouts, fondant potatoes and a red wine and port demi-glace with juniper berries, finished with Røros sour cream.

MI CE SU

NOK 465

WINE RECOMMENDATION
J.Denuziere Crozes-Hermitage 248 or
Le Volte Dell'Ornellaia 222

CAULIFLOWER/BARLEY/BLACK GARLIC/TOMATO
Baked and grilled cauliflower, served with herb-cooked barley, vegan black garlic mayonnaise, spinach, pickled red onion, toasted pumpkin seeds and tomato sauce.

SU BA

NOK 295

WINE RECOMMENDATION
Rabl gruner Veltliner Loss 175 or
Villa Wolf Pinot Noir 152

MONKFISH/GNOCCHI/BUTTER/APPLE CIDER
Pan-fried monkfish with herb and Parmesan gnocchi, spinach, broccolini and a chive beurre blanc.

F MU SU WH

NOK 405

WINE RECOMMENDATION
Andre Goichot Chardonnay 230 or
Mud House Pinot Noir 176

BEEF/BACON/BRIE/COFFEE
Grilled Norwegian beef burger in a brioche bun with lettuce, bacon jam, Brie, tomato, pickled cucumber and red onion. Served with fries.

EG MI CE MU SO SU WH RU

NOK 315

WINE RECOMMENDATION
Antiche Terre Ripasso 171 or
Giacosa Fratelli Barbera D'Alba 173

EG Egg F Fish MI Milk CE Celery MU Mustard SO Soy SU Sulfites WH Wheat RU Rye BA Barley

BISTRO
Nordic°

SWEET DISHES / DESSERTS

CHOCOLATE/CHERRY/COGNAC/CREAM
Dark chocolate cake with marinated cherries and cherry ice cream, served with warm cognac-marinated cherries.
EG MI SO WH
NOK 130

WINE RECOMMENDATION
Kopke LBV Port 107

BROWN CHEESE/EGG/PLUM/RASPBERRY
Crème brûlée with brown cheese, served with plum marmalade and raspberry sorbet.
EG MI SU
NOK 125

WINE RECOMMENDATION
Alambre Moscatel De Setubal 77

APPLE/VANILLA/BUTTER PASTRY/CRÈME FRAÎCHE
Apple tart with apple butter caramel, vanilla ice cream and whipped vanilla crème fraîche.
EG MI WH
NOK 135

WINE RECOMMENDATION
Royal Tokaji Late Harvest 99

ICE CREAM & SORBET

ASK FOR OUR FLAVORS MI SO
Ice cream and sorbet may contain milk and/or soy. Please ask your server about allergens.

1 Scoop NOK 35 3 Scoops NOK 79

EG Egg MI Milk SO Soy SU Sulfites WH Wheat