

SMÅRETTER

Surdeigsbrød fra Kolonihagen Bakeri*	(h,m)	95,-
Meze: Hummus, baba ghanoush, brød++*	(h,e,m,f,ses,su)	195,-
Kveiteceviche	(f,su)	195,-
Rødbetetartar*	(m,e,su)	195,-
Fritert calamari	(b,se,su,m)	195,-
Grilla piggvar*	(f,e,m,su)	245,-
Andebryst	(k,m,su,e)	245,-
Appelsinparfait*	(e,h,m)	195,-
Tre oster	(m)	175,-

* Setmeny		845,-
+ Vinmeny		845,-

STØRRE RETTER

Salat á la Caesar	(kj,e,s,m)	245,-
Shakshuka, posjerte egg, feta, brød	(e,h,m)	245,-
Dagens gryte		295,-

SNACKS

Vesterhavsost	(m)	95,-
Oliven, chips eller mandler	(ma)	75,-
Hermetisk sjømat	(f,bl)	95,-
Tapenade		95,-

SMALL COURSES

Sourdough bread, Kolonihagen Bakery*	(h,m)	95,-
Meze: Hummus, baba ghanoush, bread++*	(h,e,m,f,ses,su)	195,-
Halibut cheviche	(f,su)	195,-
Beetroot tartar*	(m,e,su)	195,-
Deep fried calamari	(b,se,su,m)	195,-
Grilled turbot*	(f,e,m,su)	245,-
Duck breast	(k,m,su,e)	245,-
Orange parfait*	(e,h,m)	195,-
Three cheeses	(m)	175,-

* Set menu		845,-
+ Wine menu		845,-

LARGER COURSES

Salad á la Caesar	(kj,e,s,m)	245,-
Shakshuka, poached eggs, feta, bread	(e,h,m)	245,-
Stew of the day		295,-

SNACKS

Vesterhavs cheese	(m)	95,-
Olives, chips or almonds	(ma)	75,-
Canned seafood	(f,bl)	95,-
Tapenade		95,-

Vi benytter oss av kortreiste og økologiske råvarer, blant annet fra vår egen gård!
Allergener: K-Kjøtt, F-Fisk, M-Melk, H-Hvete, S-Sennep, BY-Bbygg,
SES-Sesamfrø, E-Egg, SK-Skalldyr, B-Bløtdyr, SE-Selleri,
SU-Sulfitt, SO-Soya, MA-Mandel, R-Rug, HA-havre

We use local and organic produce, also from our own farm; KolonihagenXHorgen!
Allergenes: K-Meat, F-Fish, M-Milk, H-Wheat, S-Mustard, E-Eggs,
SES-Sesame seeds, SE-Celery, SK-Shellfish, B-Molluscs,
BY-Barley, SU-Sulfite, SO-Soy, MA-Almonds, N-Nuts, R-Rye, H-Oat



SPARKLING BY THE GLASS

Cremant d'Alsace NV, Dom. Roland Schmitt (FR)	190,-
Champagne Blanc de Blancs NV, Pierre Peters (FR)	255,-

WHITE WINES BY THE GLASS

Loureiro Landcraft 2023, Geographic Wines (PT)	190,-
Albariño Colección 2020, Pazo Señorans (ES)	230,-
Riesling Clos Häuserer 2023, Zind-Humbrecht (FR)	235,-
Chardonnay Columbia Gorge 2022, Phelps Creek (US)	240,-
Santa Barbara Chardonnay 2023, Sandhi (US)	240,-

RED WINE BY THE GLASS

Rayos Uva 2023, Olivier Rivière (ES)	190,-
Trans-Douro Express Baixo Corgo 2019, N. d'Almeida (PT)	225,-
Ploussard Arbois-Pupillin 2020, Dom. O-Crinquand (FR)	230,-
Garnatxa Planetes De Nin Amforà 2020, Nin Ortiz (ES)	245,-
Rully 1er Cru Clos Chapitre 2023, Dom. Jaeger-Defaix (FR)	250,-

COCKTAILS

GT	195,-
Negroni	195,-
Vintage Negroni-meny	795,-

Allergenes: All wines contains sulphites



SPARKLING BY THE GLASS

Cremant d'Alsace NV, Dom. Roland Schmitt (FR)	190,-
Champagne Blanc de Blancs NV, Pierre Peters (FR)	255,-

WHITE WINES BY THE GLASS

Loureiro Landcraft 2023, Geographic Wines (PT)	190,-
Albariño Colección 2020, Pazo Señorans (ES)	230,-
Riesling Clos Häuserer 2023, Zind-Humbrecht (FR)	235,-
Chardonnay Columbia Gorge 2022, Phelps Creek (US)	240,-
Santa Barbara Chardonnay 2023, Sandhi (US)	240,-

RED WINE BY THE GLASS

Rayos Uva 2023, Olivier Rivière (ES)	190,-
Trans-Douro Express Baixo Corgo 2019, N. d'Almeida (PT)	225,-
Ploussard Arbois-Pupillin 2020, Dom. O-Crinquand (FR)	230,-
Garnatxa Planetes De Nin Amforà 2020, Nin Ortiz (ES)	245,-
Rully 1er Cru Clos Chapitre 2023, Dom. Jaeger-Defaix (FR)	250,-

COCKTAILS

GT	195,-
Negroni	195,-
Vintage Negroni-meny	795,-

Allergenes: All wines contains sulphites



BEERS/CIDERS

Pilsner 0.4l, Aass	115,-
Snitt 0.25l, Aass	60,-
Vienna Lager Lite *gluten free* 33cl, Aass	105,-
Kirin Ichiban 33cl, Kirin	130,-
Cider 33cl, Bignose	110,-
Bock beer 33cl, Aass	115,-
Snublejuice Session IPA 33cl, To Ø1	120,-
Shoryuken Dragonfruit Sour 33cl, Cervisiam	125,-
Hopbliminal Messages NEIPA 33cl, Amundsen	140,-

NON-ALCOHOLICS

Sparkling water 75cl	45,-
Juice of the day 15cl	55,-
Coffee/Tea from KAFFA	50,-
Kolonihagen Sparkling (Lemon, Orange, Apple, Ginger, Blueberry, Raspberry, Passion fruit)	65,-
Kirin Free non alcoholic beer 33cl, Kirin	65,-
Flyt 33cl, Villbrygg	85,-
Implosion non alcoholic beer 33cl, To Ø1	90,-
Strawberry Kombucha 33cl, Empress	100,-
Venus Rose Wine Alt 33cl, Empress	100,-
Sekt Alkoholfrei 37.5cl, Strauch	375,-

Allergenes: All beers contain barley and hops. Gluten free alternatives are marked.

BEERS/CIDERS

Pilsner 0.4l, Aass	115,-
Snitt 0.25l, Aass	60,-
Vienna Lager Lite *gluten free* 33cl, Aass	105,-
Kirin Ichiban 33cl, Kirin	130,-
Cider 33cl, Bignose	110,-
Bock beer 33cl, Aass	115,-
Snublejuice Session IPA 33cl, To Ø1	120,-
Shoryuken Dragonfruit Sour 33cl, Cervisiam	125,-
Hopbliminal Messages NEIPA 33cl, Amundsen	140,-

NON-ALCOHOLICS

Sparkling water 75cl	45,-
Juice of the day 15cl	55,-
Coffee/Tea from KAFFA	50,-
Kolonihagen Sparkling (Lemon, Orange, Apple, Ginger, Blueberry, Raspberry, Passion fruit)	65,-
Kirin Free non alcoholic beer 33cl, Kirin	65,-
Flyt 33cl, Villbrygg	85,-
Implosion non alcoholic beer 33cl, To Ø1	90,-
Strawberry Kombucha 33cl, Empress	100,-
Venus Rose Wine Alt 33cl, Empress	100,-
Sekt Alkoholfrei 37.5cl, Strauch	375,-

Allergenes: All beers contain barley and hops. Gluten free alternatives are marked.



CORAVIN

10cl pours

WHITE

St. Verán Les Cras 2023, Simon Faure (FR) 200,-
Bourgogne Blanc Les Chataigners 2022, Dom. H. Lamy (FR) 250,-
Chardonnay White Bones 2022, Catana Zapata (AR) 280,-

ORANGE

Friulano Collio Nekaj 2020, Damijan Podversic (IT) 180,-

RED

Barbaresco 2021, Morra Gabriele (IT) 180,-
Pinot Noir Presqu'ile Vneyard 2022, Storm Wines (US) 200,-
Bourgogne Rouge Vibrations 2022, Dom. JM & T Bouley (FR) 240,-

Allergenes: All wines contains sulphites



CORAVIN

10cl pours

WHITE

St. Verán Les Cras 2023, Simon Faure (FR) 200,-
Bourgogne Blanc Les Chataigners 2022, Dom. H. Lamy (FR) 250,-
Chardonnay White Bones 2022, Catana Zapata (AR) 280,-

ORANGE

Friulano Collio Nekaj 2020, Damijan Podversic (IT) 180,-

RED

Barbaresco 2021, Morra Gabriele (IT) 180,-
Pinot Noir Presqu'ile Vneyard 2022, Storm Wines (US) 200,-
Bourgogne Rouge Vibrations 2022, Dom. JM & T Bouley (FR) 240,-

Allergenes: All wines contains sulphites

