



BAR MENU

Charcuterie

295,-

Cured meats from our friends at home and abroad, served with olives, pickles, and sourdough bread from Britannia bakery

Allergens: wheat, rye, sulfite

Vinbarens selection of cheese

295,-

4 types of cheese from our cheese cabinet, served with marmalade, honey nuts, biscuit, and fruit bread from Britannia bakery

Allergens: wheat, rye, sulfite, milk, walnut, macadamia, pistachio, pekan, cashew, hazelnut

Charcuterie and cheese combo

550,-

Allergens: wheat, rye, sulfite, milk, walnut, macadamia, pistachio, pekan, cashew, hazelnut

Rillettes de Canard with cream of duck liver

250,-

Cream of duck liver and grated duck confit from Stange, topped with seasonal jelly and crees

Allergens: wheat, rye

Baked Camembert from Gangstad farm

190,-

Melted cheese with marmalade, honey nuts, biscuits and sourdough bread from Britannia bakery

Allergens: wheat, rye, milk, sulfite, walnut, macadamia, pistachio, pekan, cashew, hazelnut

Västerbotten quiche

245,-

Warm quiche with Västerbotten cheese, served with whitefish roe from Kalix, Røros sour cream and dill

Allergens: wheat, rye, egg, fish

Jamon Bellota Ibérico (42 mo)

378,- hg

Caviar, Rossini Black Label (50 g)

995,-

Almonds

55,-

Olives

35,-

Almonds with white chocolate and licorice

65,-

REMEMBER OUR SATURDAY LUNCH

FROM 395,- PER PERSON

Scan for our entire wine list

