



VINBAREN

COCKTAILS

Our signature cocktails are inspired by the aromatics and flavour profiles of our favourite wines.

Each cocktail is designed to mimic the balance of a great wine. Fruity, complex, aromatic, and dangerously easy to drink.



Executive Bar Manager
Øyvind Lindgjerdet



BEST BARTENDER
NORWAY 2025



C.R.E.A.M.

FRUITY x CREAMY x FRESH

DON JULIO AÑEJO TEQUILA
SOUTH AFRICAN CHENIN BLANC
YOGURT WHEY
STRAWBERRY
MERINGUE

"Let's put all of our favourite things in one cocktail"





SYMPHONIE

HERBAL x FUNKY x SOUR

MONKEY SHOULDER BLENDED WHISKY

WILLIAMS PEAR DISTILLATE

SAUVIGNON BLANC

MARIGOLD

THYME

“What if this funky wine was... even more funky”





AROMATIQUE

FRESH x FLORAL x AROMATIC

JACOPO POLI MORBIDA GRAPPA

AYALA ROSÉ CHAMPAGNE

WATERMELON

VERJUS

"An aromatic experiment gone horribly right"





YUCATÁN

TROPICAL x SWEET x MELLOW

KALANI COCONUT RUM
DOLIN BLANC VERMOUTH
RIESLING KABINETT
APRICOT BRANDY
WHITE CHOCOLATE

“When you love candy, but you’re also fancy”





SUPA SANGRIA

JUICY x EARTHY x COMPLEX

PLANTERAY ORIGINAL DARK RUM

CABERNET SAUVIGNON

BLOOD ORANGE

RASPBERRY

BEETROOT

YUZU

"This Sangria needs more root vegetables"





SANTIAGO

JUICY x SWEET x SPICY

EL GOBERNADOR CHILEAN PISCO

CHILEAN GEWÜRZTRAMINER

CANTALOUPE MELON

RED CHILI PEPPER

LIME

"You had me at sweet and spicy"





CÔTE D'AZUR

TROPICAL x OAKY x MELLOW

RÉMY MARTIN 1738 COGNAC

OAKY CHARDONNAY

LEMONGRASS

PINEAPPLE

LEMON

"Imagine a Sidecar, but like... SUPER tropical"





AYAHUASCA

EXOTIC x COMPLEX x SOUR

JACOPO POLI CLEOPATRA GRAPPA

WHITE RIOJA RESERVA

PASSIONFRUIT

VETIVER

LIME

"If the Pornstar Martini was dark and mysterious"





BRIOCHE SOUR

TOASTY x MELLOW x SOUR

BUFFALO TRACE BOURBON

RED RIOJA RESERVA

TOASTED BRIOCHE

CLARIFIED MILK

LEMON

“Let’s put bread, milk and red wine in a Whiskey Sour”





À LA ROYALE

AROMATIC x FLORAL x SOUR

TARIQUET BLANCHE ARMAGNAC

DOM PÉRIGNON 2015 VINTAGE

ELDERFLOWER

CHAMOMILE

RUE BERRY

“What’s our most expensive cocktail ingredient?”





VINBAREN

BY THE GLASS

Our selection of wine, sparkling wine, cider, beer, and non alcoholic beverages, all served by the glass.

Feeling adventurous? Ask your waiter for the full wine list, or explore our carefully curated Coravin selection.



NON ALCOHOLIC SELECTION

SPARKLING APPLE & WILLIAMS PEAR CIDER

NON ALCOHOLIC SPARKLING CIDER
FRANKFURT x GERMANY

95,-

FLOREALE HIGHBALL

NON ALCOHOLIC WHITE APERITIVO
CUCUMBER & BASIL TONIC x LIME

125,-

VIBRANTE HIGHBALL

NON ALCOHOLIC RED APERITIVO
BERGAMOT & MANDARIN SODA x GRAPEFRUIT

125,-



SPARKLING WINE
BY THE GLASS

GUSBOURNE
BRUT RESERVE

PINOT NOIR, PINOT MEUNIER, CHARDONNAY x 2021
KENT x ENGLAND

225,-

BRITANNIA SELECTION AYALA
BRUT MAJEUR

PINOT NOIR, PINOT MEUNIER, CHARDONNAY x NV
CHAMPAGNE x FRANCE

235,-

BRITANNIA SELECTION AYALA
155 YEARS ZERO DOSAGE

PINOT NOIR, PINOT MEUNIER, CHARDONNAY x NV
CHAMPAGNE x FRANCE

275,-



SPARKLING WINE
BY THE GLASS

LAHERTE FRÈRES
ROSÉ DE MEUNIER

PINOT MEUNIER x NV
CHAMPAGNE x FRANCE

275,-

DOM PÉRIGNON
MILLÉSIME

PINOT NOIR, CHARDONNAY x 2015
CHAMPAGNE x FRANCE

695,-

KRUG GRANDE CUVÉE
173^{ÈME} ÉDITION

PINOT NOIR, CHARDONNAY, PINOT MEUNIER x MV
CHAMPAGNE x FRANCE

695,-



**WHITE WINE
BY THE GLASS**

**JULIAN HAART
GOLDTRÖPFCHEN RIESLING KABINETT**

RIESLING x 2024
MOSEL x GERMANY

175,-

**TEMENT
KALK & KREIDE SAUVIGNON BLANC**

SAUVIGNON BLANC x 2024
SÜDSTEIERMARK x AUSTRIA

195,-

**DÖNNHOFF
RIESLING TONSCHIEFER**

RIESLING x 2023
NAHE x GERMANY

195,-



**WHITE WINE
BY THE GLASS**

**BILLAUD-SIMON
CHABLIS**

CHARDONNAY x 2022
BURGUNDY x FRANCE

215,-

**PLANETA
CHARDONNAY**

CHARDONNAY x 2022
SICILY x ITALY

225,-

**ALHEIT
HEREAFTER HERE CHENIN BLANC**

CHENIN BLANC x 2022
WESTERN CAPE x SOUTH AFRICA

295,-



**RED WINE
BY THE GLASS**

**FONTODI
CHIANTI CLASSICO**

SANGIOVESE x 2021
TUSCANY x ITALY

215,-

**COMMANDO G
SIERRA DE GREDOS LA BRUJA**

GARNACHA x 2022
MADRID x SPAIN

215,-

**MERLIN
BOURGOGNE ROUGE LES CRAS**

PINOT NOIR x 2022
BURGUNDY x FRANCE

225,-



**RED WINE
BY THE GLASS**

**ANNE GROS & JEAN-PAUL TOLLOT
MINERVOIS LES FONTANILLES**

SYRAH, GRENACHE, CINSAULT, CARIGNAN x 2022
LANGUEDOC-ROUSSILLON x FRANCE

245,-

**LACOSTE-BORIE
PAUILLAC**

MERLOT, CABERNET SAUVIGNON x 2016
BORDEAUX x FRANCE

295,-

**DANBURY
RIDGE PINOT NOIR**

PINOT NOIR x 2021
ESSEX x ENGLAND

325,-



**ROSÉ & CIDER
SELECTION**

**SACHA LICHINE D'ESCLANS
THE PALE ROSÉ**

PROVENCE BLEND x 2024

PROVENCE x FRANCE

145,-

**CHÂTEAU D'ESCLANS
GARRUS CÔTES DE PROVENCE ROSÉ**

GRENACHE, VERMENTINO x 2022

PROVENCE x FRANCE

395,-

**GALIPETTE
CIDRE BRUT**

DRY APPLE CIDER x 4,5%

BRETAGNE x FRANCE

145,-



**BEER
SELECTION**

**NOAM
BAVARIA LAGER**

PREMIUM BAVARIA LAGER x 5,2%

BERLIN x GERMANY

155,-

**KRONENBOURG
1664 BLANC**

WHEAT BEER x 4,5%

OBERNAI x FRANCE

145,-

**E.C. DAHLS
RAMP PALE ALE**

PALE ALE x 4,6%

TRONDHEIM x NORWAY

165,-



FOOD AND SNACKS SELECTION

FRESH OYSTERS

MIGNONETTE x LEMON

(MOLLUSCS, SULPHITES)

65,- PER OYSTER

BEEF TARTARE

GREEN PEPPER x JALAPEÑO

(WHEAT, EGG, SULPHITES)

230,-

APPLE & FENNEL RAVIOLI

BUTTER SAUCE x WALNUTS

(NUTS, WHEAT, EGG, MILK, SULPHITES)

195,-



SNACKS SELECTION

SELECTION OF AGED CHEESE

MARMALADE x NUT BREAD

(WHEAT, MILK, NUTS)

195,-

CHARCUTERIE SHARING PLATE

AGED CHEESE & CURED MEAT x BREAD & BUTTER
OLIVES x NUTS & VEGETABLE CHIPS x MARMALADE

(WHEAT, MILK, NUTS, SULPHITES)

485,-

50G GASTRO UNIKA BRITANNIA CAVIAR

SERVED WITH BRIOCHE AND SOUR CREAM

(FISH, EGG, WHEAT, MILK)

1495,-