

ANNIVERSARY MENU

ANTIPASTI MISTI

Various appetizers

FILETTO TARTUFO

Beef tenderloin with truffle sauce, garnish and potatoes

DESSERT

Free choice from the card

395,-

BRUNCH 11 - 16

BRUNCH 155,-

Scrambled eggs with bacon and sausage, two types of cheese, yogurt with muesli and syrup, mozzarella with tomato and pesto, avocado with almonds, sesame and lime, hummus with olives, pancake with chocolate sauce, fruit, bread basket with butter and jam

VEGETARIAN BRUNCH 130,-

Scrambled eggs, two types of cheese, yogurt with muesli and syrup, mozzarella with tomato and pesto, avocado with almonds, sesame and lime, hummus with olives, pancake with chocolate sauce, fruit, bread basket with butter and jam

MORNING PLATE 95,-

Scrambled eggs with bacon, yogurt with muesli and syrup. Served with bread and butter

CHILDREN'S BRUNCH 95,-

Under 12 years

Scrambled eggs, sausages, yogurt with muesli and syrup, pancake with chocolate sauce and fruit

LUNCH 11 - 16

All lunch dishes are served with salad and fries

CHICKEN FILLET 148,-

With mushroom sauce

VEAL FILLET 158,-

Slices of veal fillet. **Choose sauce:**
Bearnaise, mushroom, pepper or gorgonzola

GROUND BEEF STEAK 148,-

With soft onions and bearnaise sauce

SALMON FILLET 158,-

With garlic cream

OMELET 148,-

With cheese and chicken or cheese and tomato

SALAD

Served with garlic bread

TUNA MOUSSE SALAD 148,-

Fresh mixed salad with tuna, olives and pesto

CHICKEN SALAD 148,-

Fresh mixed salad with chicken, olives and pesto

SALMON SALAD 155,-

Fresh mixed salad with smoked salmon, olives and parmesan

MOZZARELLA SALAD 148,-

Fresh mixed salad with mozzarella, garlic cream, olives and pesto

SHRIMP SALAD 155,-

Fresh mixed salad with shrimp, avocado and red dressing

MENUS

[Served all day | per person]

2 DISHES 235,-

[Starter and main course or main course and dessert]

3 DISHES 285,-

[Starter, main course and dessert]

MAIN COURSE 178,-

PER DISH

TEX MEX

Tortilla with chicken, vegetables, cheese, guacamole, sour cream and jalapeños. Served with nachos and salad

POLLO

Chicken breast with melted mozzarella, mushroom sauce, potatoes and garnish

CALZONE

Tortilla with ground beef, jalapeños, peppers, salsa, guacamole and sour cream. Served with nachos and salad

STEAK BEARNAISE

Veal fillet, bearnaise sauce, fries and salad

SCALOPPINE AL GORGONZOLA

Slices of veal fillet, gorgonzola sauce, potatoes and garnish

SCALOPPINE AI FUNGHI

Slices of veal fillet, mushroom sauce, potatoes and garnish

INVOLTINI

Rolls of veal fillet with spicy sausage, mozzarella, mushroom sauce, potatoes and garnish

POLPETTI

Ground beef steak, bearnaise sauce, fries and salad

STROGANOFF

Strips of veal in a strong tomato sauce with peppers. Served with nachos.

SALMONE AL FORNO

Oven-baked salmon, garlic cream, potatoes and garnish

PASTA AL CARNE

With strips of veal and mushroom sauce

PASTA SALMONE

With salmon, garlic, cherry tomatoes and tomato cream sauce

PASTA GORGONZOLA

With vegetables, gorgonzola and tomato cream sauce

PASTA POLLO

With chicken, vegetables, pesto, tomato cream sauce and parmesan

PASTA AL TARTUFO +50,-

With truffle sauce and beef tenderloin

FILETTO GORGONZOLA +50,-

Beef tenderloin, gorgonzola sauce, potatoes and garnish

FILETTO DI MANZO BERNESE +50,-

Beef tenderloin, bearnaise sauce, potatoes and garnish

FILETTO AL PEPE +50,-

Beef tenderloin, pepper sauce, potatoes and garnish

FILETTO PROFESSORI +50,-

Beef tenderloin, mushroom sauce, potatoes and garnish

AGNELLO ALLA SORRENTINA +50,-

Crown of lamb, mushroom sauce, potatoes and garnish

STARTER 105,-

PER DISH

Served with garlic bread

BRUSCHETTA DELLA CASA

With fresh tomatoes, basil, virgin oil and arugula

TOMATO SOUP

MOZZARELLA CAPRESE

Fresh mozzarella with tomato, pesto and arugula

SALMON CARPACCIO

Smoked salmon with arugula and parmesan

CARPACCIO

Raw marinated beef tenderloin, arugula, parmesan and truffle oil

CALAMARI

Crispy fried squid rings with garlic cream

GAMBERETTI

Small prawns in tomato-garlic sauce

DESSERT 85,-

PER DISH

FORMAGGIO

Cheese plate

TIRAMISU

CREPELLE

Pancakes with vanilla ice cream

BANANA SPLIT

GELATO

Chocolate and vanilla ice cream

BROWNIES

With vanilla ice cream

SIDE ORDERS

NACHOS RISICO 120,-

With cheese, salsa, guacamole and sour cream

NACHOS EUROPE 155,-

With cheese, chicken, jalapeños, salsa, guacamole and sour cream

HUMMUS and bread 55

GARLIC CREAM and bread 55

OLIVES semidried tomato and bread 55

FRIES With chilimayo 75

BURGER

Served with fries and chilimayo

BURGER JOE 148,-

200g ground beef and salad with or without cheese

MEXICAN 148,-

200g ground beef, salad, cheese, guacamole, salsa and jalapeños

DEAN 155,-

200g ground beef, salad, cheese, bacon and pineapple

CHAPLIN 148,-

200g ground beef, salad, hummus, garlic cream and sweet chilli sauce

PAVAROTTI 155,-

200g ground beef, salad, cheese, bacon and pepperoni

REUMERT 155,-

200g ground beef, salad, soft onions, fried egg and bearnaise

JANE 158,-

200g ground beef, salad, soft onions, garlic cream, cheese, bacon and guacamole

THE BRAVE MANDELLA 155,-

200g ground beef, salad, soft onions and pepper sauce

MONROE 148,-

Chicken breast, salad, cheese, salsa, guacamole and jalapeños

SANDWICH

Served with fries and chilimayo

CLUB SANDWICH 155,-

Classic club sandwich with toast bread, chicken breast, bacon, curry, tomato and salad

TUNA SANDWICH 148,-

Tuna mousse, salad and pesto

SALMON SANDWICH 155,-

Smoked salmon, salad and garlic cream

CHICKEN SANDWICH 148,-

Chicken breast, salad, mozzarella and pesto

MOZZARELLA SANDWICH 148,-

Mozzarella, tomato, pesto and salad

FOR THE KIDS

CHICKEN FILLET With fries and mayo 105,-

BURGER With fries and mayo 105,-

VEAL FILLET With fries and mayo 105,-

PASTA With chicken and tomato cream sauce 105,-

ICE CREAM chocolate and vanilla ice cream 70,-



ESPRESSO

single / double

FILTER COFFEE	30,- / 35,-
AMERICANO	35,- / 42,-
ESPRESSO	30,- / 35,-
CAPPUCCINO	42,- / 52,-
CAFE LATTE	42,- / 52,-
CORTADO	42,-
ICED COFFEE	52,-
<i>Oat milk</i>	+ 5,-

TEA & COCOA

EARL GREY TEA	45,-
MINT TEA	45,-
CHAI LATTE	55,-
HOT COCOA	55,-
<i>With or without whipped cream</i>	

COFFEE WITH LIQUOR

IRISH COFFEE 4 cl <i>Whisky, brown sugar, coffee and whipped cream</i>	75,-
JAMAICAN COFFEE 4 cl <i>Malibu, cane sugar, coffee and whipped cream</i>	75,-
LUMUMBA 4 cl <i>Cognac, hot chocolate and whipped cream</i>	85,-

LIQUOR

2 CL. SPIRITS	40,-
4 CL. SPIRITS	75,-

COLD DRINKS

SODA	25 cl.	40 cl.	75 cl.
Coca Cola, Cola Zero, Sprite Zero and Schweppes Lemon	33,-	48,-	70,-
SØBOGAARD		50,-	
Elderflower, w/o sparkling			
JUICE		45,-	
Apple, orange, cranberry or pineapple			
SMOOTHIE		75,-	
Strawberry and banana			
WATER	25 cl.	50 cl.	75 cl.
SAN PELLEGRINO	33,-	50,-	70,-
With sparkles			
ACQUA PANNA	33,-	50,-	70,-
Still water			
ICE WATER	Gl. 18,-		Jug 30,-

BEER

DRAFT BEER	25 cl.	40 cl.	75 cl.
GREEN TUBORG	38,-	59,-	86,-
CLASSIC	38,-	59,-	86,-
JACOBSEN (Yakima IPA)	45,-	70,-	96,-
	33 cl.	50 cl.	75 cl.
GRIMBERGEN	55,-	70,-	96,-
Double Ambrée			
KRONENBOURG	55,-	70,-	96,-
1664 Blanc			
BOTTLED BEER	33 cl.		
CARLSBERG NORDIC	50,-		
Non-alcoholic beer			
CORONA	50,-		



WINE LIST

WHITE

	glass	bottle		glass	bottle
ORTONESE MALVASIA/ CHARDONNAY	75,-	295,-			
<i>Abruzzo, Italy</i>					
Fresh and medium-bodied white wine. The taste is fresh and crispy with undertones of peaches, apricots and light raisins. Ends with an elegant and aromatic flavour.					
BERTOLDI PINOT GRIGIO	85,-	335,-			
<i>Veneto, Italy</i>					
Semi-dry, mild and charming italian classic. This wine contains citrus aroma which are supported by lively and refreshing acid. Slightly spicy aftertaste.					

ROSÉ

FILARI ROSÉ	75,-	295,-			
<i>Abruzzo, Italy</i>					
A fresh and easily drinkable rosé. Both in aroma and taste, dark berries are felt. The wine is intense in taste with a young and well-balanced softness.					

BUBBLES

FORTEPASSO BRUT	85,-	335,-			
<i>Piedmont, Italy</i>					
Light and soft sparkling wine. The taste is very comfortable, with a medium-dry aftertaste.					

RED

	glass	bottle		glass	bottle
ORTONESE SANGIOVESE/ MERLOT	75,-	295,-			
<i>Daunia, Italy</i>					
A good blend of Sangiovese and Merlot, gives a fine and good softness in the wine.					
LUCCARELLI PRIMITIVO			335,-		
<i>Puglia, Italy</i>					
Medium strong red wine from southern Italy. The Primitivo grape contributes with intense berry fruit and spicy tones. The taste is wonderfully soft and creamy, with a fine balance between the tannins and the soft aftertaste of the wine.					
DANESE QUINDICI	85,-	355,-			
<i>Veneto, Italy</i>					
Explosion of sweet fruits, chocolate and vanilla in the scent. The taste is strong with notes of dark berries. A wine with power and fullness. However, the high alcohol percentage is not dominant in the structure, which is silky smooth. The alcohol percentage is 15%.					
YUME MONTEPULCIANO			395,-		
<i>Abruzzo, Italy</i>					
Fantastic full-bodied and characterful red wine with a depth and roundness that is usually only found in very expensive wines.					
CASCINA RADICE BAROLO			595,-		
<i>Piedmont, Italy</i>					
A powerful yet still elegant and classic Barolo. The wine is wonderfully balanced with a high quality fruit flavour. A fantastic finish.					

COCKTAILS & DRINKS

GIN	85,-	KIRR ROYAL	85,-
With tonic or lemon		Sparkling wine, grenadine	
RUM & COKE	85,-	PINA COLADA	85,-
Rum, lime, cola		Rum, pineapple, malibu and coconut	
MOJITO	85,-	STRAWBERRY DAQUIRI	85,-
Rum, sugar, mint, lime, soda		Rum, strawberries, syrup	
TEQUILA SUNRISE	85,-	APEROL SPRITZ	95,-
Tequila, orange, grenadine		Aperol, spumante brut, orange, soda	
COSMOPOLITAN	85,-		
Vodka, cointreau, cranberry, lime			