

EN



CHÉRIE

SKOSTREDET BRASSERIE

MENU SOIR

DINNER MENU

propositions !

Why not make it decadent?

Top your dish with:

149,-
Foie gras

No listed allergens

99,-
Norwegian vendace roe
from Røros 10g

Allergens: 7

169,-
Oscietra Imperial
Caviar 5g

Allergens: 7

STARTERS

SAINT-JACQUES GRILLÉE 275,-

PAN-FRIED SCALLOP, pumpkin purée, pickled pumpkin, Xo sauce made with scallop roe and chervil. *Allergens: 2, 3, 5 (barley), 6, 9*

RECOMMENDED PAIRING:

Domaine Vacheron Sancerre 250,- / 1050,-

CARPACCIO DE HOMARD 398,-

LOBSTER CARPACCIO, pickled Norwegian turnip and radish, Morita chili and airy lobster bisque.

Allergens: 1, 2, 3, 9

RECOMMENDED PAIRING:

Roche De Bellene Bourgogne Blanc 185,- / 850,-

BLINIS AUX ŒUFS DE CORÉGONE 349,-

35G NORWEGIAN VENDACE ROE from Røros, blinis, red onion, crème fraîche and dill.

Allergens: 3, 5 (wheat), 7, 8

RECOMMENDED PAIRING:

Taittinger Préstige Rosé Brut 230,- / 1095,-

TRUITE DE MONTAGNE 225,-

CONFIT MOUNTAIN TROUT from Sirdal, baked beetroot, fermented alpine leek, Jerusalem artichoke and barley. *Allergens: 1, 2, 3, 5 (barley), 6*

RECOMMENDED PAIRING:

Zind H. Riesling "Clos Hauserer 235,- / 990,-

HUÎTRES 138,- / 259,- / 399,-

OYSTERS natural and Champagne Beurre Blanc.

Allergens: 2, 3, 6, 7

RECOMMENDED PAIRING:

Taittinger Brut Réserve 210,- / 995,-

POMMES FRITES AU FROMAGE 195,-

Served with airy cheese sauce. *Allergens: 3*

RECOMMENDED PAIRING:

Roche De Bellene Bourgogne Blanc 185,- / 850,-

CHARCUTERIE

PLANCHE DE CHARCUTERIE 595,-

A variety of Norwegian and French cheeses and cured meats, crostini and chutney. *Allergens: 2, 3, 5 (wheat)*

RECOMMENDED PAIRING:

Mikulski Bourgogne Brut 200,- / 910,-



FROMAGES

CAMEMBERT AU FOUR (20 MIN) 345,-

Oven-baked whole Camembert cheese with pickled vegetables and croutons. *Allergens: 2, 3, 5 (wheat)*

RECOMMENDED PAIRING:

Hugel Vendanges Tardives 240,- / 950,-



PLATEAU DE FROMAGES 399,-

Norwegian and French cheeses served with homemade chutney.

Allergens: 3, 5 (wheat)

RECOMMENDED PAIRING:

Dom. Du Colombier Crozes-Hermitage 230,- / 970,-

TARTES FLAMBÉES

A traditional dish from Alsace in France. It resembles a thin pizza and is served with a delicious topping. **Unfortunately, this dish cannot be made gluten-free.**

AU JAMBON CUIT 275,-

HOUSE-MADE PORK NECK, Jørnsberg cheese, crème fraîche and crispy Bayonne ham. *Allergens: 2, 3, 5 (wheat)*

RECOMMENDED PAIRING:

Dom. Du Colombier Crozes-Hermitage 230,- / 970,-

À L'AIL DES OURS ET AUX CHAMPIGNONS 275,-

MUSHROOMS from Hella Sopperi, crème fraîche and Høvding Sverre cheese. *Allergens: 2, 3, 5 (wheat)*

RECOMMENDED PAIRING:

Zind H. Riesling Clos Hauserer 235,- / 990,-



AU SAUCISSON 275,-

SKIFER SAUSAGE from Nyyt, Steezy hot sauce, Fana cheese and fines herbes. *Allergens: 2, 3, 5 (wheat)*

RECOMMENDED PAIRING:

Ch. Sainte-Marguerite 219,- / 915,-

TATAKI & TARTARE

TATAKI DE BOEUF 275,-

Lightly grilled sirloin from Axel Andersen, nasturtium, fermented jalapeno and crispy onion. *Allergens: 2, 5 (barley)*

RECOMMENDED PAIRING:

Roche De Bellene Bourgogne Rouge 185,- / 850,-

TARTARE DE BOEUF 275,-

50% wagyu from Nyyt, pickled red onion, caper oil, brown butter emulsion and herb salad. *Allergens: 2, 5 (barley), 8*

RECOMMENDED PAIRING:

Roche De Bellene Bourgogne Blanc 185,- / 850,-





MAIN COURSES

We recommend one main course and one side dish.

Explore our extensive wine selection!
Ask your server.

BAVETTE GRILLÉE 495,-
GRILLED BUTCHER STEAK of Norwegian beef with watercress, Koji from b.culture and bordelaise sauce.
Served with truffled mashed potatoes. Allergens: 2, 3, 5
(Barley - Unfortunately, this dish cannot be made gluten-free.)

RECOMMENDED PAIRING:
Dom. Du Colombier Crozes-Hermitage 230,- / 970,-

Chef's Special

FILET DE BŒUF ROSSINI 699,-
BEEF TENDERLOIN ROSSINI of Norwegian beef with Madeira sauce. **Served with truffled mashed potatoes.**
Allergens: 2, 3

RECOMMENDED PAIRING:
Ch. Sainte-Marguerite 219,- / 915,-



ENHANCE THE DISH WITH

Foie Gras: 149,- | Caviar: 169,- | Vendace Roe 99,-

JOUE DE BŒUF 445,-
BEEF CHEEK of Norwegian beef with baked and grilled celeriac, parsley and bordelaise sauce. Allergens: 2, 3

RECOMMENDED PAIRING:
Dom. Du Colombier Crozes-Hermitage 230,- / 970,-

FLÉTAN GRILLÉ 475,-
GRILLED HALIBUT from Nordic Halibut, caramelised Jerusalem artichoke purée, pickled Norwegian radish, herbs from Voss and sauce beurre rouge. Allergens: 2, 3, 7

RECOMMENDED PAIRING:
La Chablisienne La Sereine 180,- / 750,-

MAGRET DE CANARD 475,-
DUCKBREAST from Gårdsand, chili honey, baked plums and nasturtium. Allergens: 2, 3

RECOMMENDED PAIRING:
Roche De Bellene Bourgogne Rouge 185,- / 850,-

ENTRECÔTE DE VEAU 545,-
VEAL ENTRECÔTE of Norwegian veal with tomato salad and Café de Paris butter. **Served with pommes frites.**
Allergens: 2, 3

RECOMMENDED PAIRING:
Ch. Sainte-Marguerite 219,- / 915,-

CRÊPE PARMENTIER 375,-
FLUFFY POTATO PANCAKE, caramelised cauliflower purée, grilled broccolini and herbs from Voss.
Allergens: 2, 3, 5 (wheat), 8

RECOMMENDED PAIRING:
Mikulski Bourgogne Brut 200,- / 910,-

SIDE DISHES

Foie Gras 149,-
Oscietra Imperial Caviar 5g Allergen: 7 169,-
Norwegian vendace roe 10g Allergen: 7 99,-
Extra sauce..... 50,-

POMMES FRITES 99,-
Brown butter and fines herbes. Allergens: 3

A Must-Try!

POMMES FRITES AU FROMAGE 195,-
Served with airy cheese sauce. Allergens: 3

POMME MOUSSELINE 99,-
Mashed potatoes. Allergens: 3

POMMES GRENAILLES CONFITES 99,-
Pearl potatoes Bjertnes & Hoel, fines herbes and confit shallots. No listed allergens.

POMME MOUSSELINE À LA TRUFFE 125,-
Mashed potatoes with truffle. Allergens: 3

SALADE DU JARDIN 125,-
Salad from Toppe Farm, pickled vegetables and herbs.
Allergens: 2

BROCCOLINI 119,-
Deep-fried broccoli with confit shallots and fines herbes.

DESSERTS

CLAFOUTIS AUX FRAISES 189,-
Norwegian strawberries, oat crumble, lemon verbena honey, and yogurt ice cream. Allergens: 3, 5 (wheat and oats), 8

RECOMMENDED PAIRING:
Hugel Vendanges Tardives 240,- / 950,-

CRÈME BRÛLÉE 189,-
Candied pineapple and pineapple sorbet.
Allergens: 3, 8

RECOMMENDED PAIRING:
Lions De Suduiraut Sauternes 155,- / 1300,-

PARFAIT VALHRONA 199,-
Valrhona milk chocolate parfait, baked dark chocolate, and mint ice cream.
Allergens: 3, 8

RECOMMENDED PAIRING:
Mas Amiel Vintage 2023 120,- / 1100,-

Allergen list:
1. Celery 2. Sulphites 3. Milk 4. Nuts 5. Gluten
6. Molluscs 7. Fish 8. Egg 9. Shellfish 10. Mustard

7 COURSE

Wine pairing
1400,-

CHEF'S CHOICE

Let our chefs, Morten Tungesvik & Mait Lohu, guide you through a seasonal journey of flavors, textures, and techniques. A carefully composed 7-course menu showcasing the very best of our kitchen.

1595,-

5 COURSE

Wine pairing 1100,-
Alcohol-free 750,-

SAINT-JACQUES GRILLÉE

Pan-fried scallop, pumpkin purée, pickled pumpkin, Xo sauce made with scallop roe and chervil.

Allergens: 2, 3, 5 (barley), 6, 9

FLÉTAN GRILLÉ

Grilled halibut from Nordic Halibut, caramelised Jerusalem artichoke puré, pickled Norwegian radish, herbs from Voss and sauce beurre rouge. *Allergens: 2, 3, 7*

BAVETTE GRILLÉE

Grilled butcher steak of Norwegian beef with watercress, Koji from b.culture and bordelaise sauce. **Served with truffled mashed potatoes.** *Allergens: 2, 3, 5 (barley)*

PLATEAU DE FROMAGES

Norwegian and French cheeses served with homemade chutney.

Allergens: 3, 5 (wheat)

CRÈME BRÛLÉE

Candied pineapple and pineapple sorbet.

Allergens: 3, 8

1295,-

3 COURSE

Wine pairing 700,-
Alcohol-free 450,-

SAINT-JACQUES GRILLÉE

Pan-fried scallop, pumpkin purée, pickled pumpkin, XO sauce made with scallop roe and chervil.

Allergens: 2, 3, 5 (barley), 6, 9

BAVETTE GRILLÉE

Grilled butcher steak of Norwegian beef with watercress, Koji from b.culture and bordelaise sauce. **Served with truffled mashed potatoes.**

Allergens: 2, 3, 5 (barley)

CRÈME BRÛLÉE

Candied pineapple and pineapple sorbet.

945,-

CHAMPAGNE ET CAVIAR

One bottle of Taittinger Brut Réserve (0.75l),
paired with Oscietra Imperial Caviar (10g)
or Huso Gold Imperial Caviar (10g),
served with salted potato chips.

Allergens: 2, 7

1295,-



CAVIAR

Oscietra Imperial *ou* Huso Gold

Served with mini crêpes, red onion, crème fraîche and dill.

Allergens: 3, 5 (wheat), 7, 8

	10g	30g	50g
Oscietra Imperial Caviar	430,-	/ 845,-	/ 1285,-
Huso Gold Imperial Caviar	430,-	/ 845,-	/ 1285,-

RECOMMENDED PAIRING:

Taittinger Brut Réserve 210,- / 995,-



Chips au Caviar

Served with salted potato chips.

Allergens: 7

	10g	30g	50g
Oscietra Imperial Caviar	330,-	/ 745,-	/ 1195,-
Huso Gold Imperial Caviar	330,-	/ 745,-	/ 1195,-

RECOMMENDED PAIRING:

Taittinger Brut Réserve 210,- / 995,-

ŒUFS DE CORÉGONE

BLINIS AUX ŒUFS DE CORÉGONE 349,-
35G NORWEGIAN VENDACE ROE from Røros, blinis, red
onion, crème fraîche and dill. *Allergens: 3, 5 (wheat), 7, 8*

RECOMMENDED PAIRING:

Taittinger Préstige Rosé Brut 230,- / 1095,-

Caviar selection subject to availability.

EN



CHÉRIE

SKOSTREDET BRASSERIE

MENU MIDI

LUNCH MENU

Explore our extensive wine selection!
Ask your server for the full list.

CHAMPAGNE ET CAVIAR

One bottle of Taittinger Brut Réserve (0.75l),
paired with Oscietra Imperial Caviar (10g)
or Huso Gold Imperial Caviar (10g),
served with salted potato chips.

Allergens: 2, 7

1295,-



CAVIAR

Oscietra Imperial ou Huso Gold

Served with mini crêpes, red onion, crème fraîche and dill.

Allergens: 3, 5 (wheat), 7, 8

Oscietra Imperial Caviar 10g 30g 50g
430,- / 845,- / 1285,-

Huso Gold Imperial Caviar 430,- / 845,- / 1285,-

RECOMMENDED PAIRING:
Taittinger Brut Réserve 210,- / 995,-



Chips au Caviar

Served with salted potato chips.

Allergens: 7

Oscietra Imperial Caviar 10g 30g 50g
330,- / 745,- / 1195,-

Huso Gold Imperial Caviar 330,- / 745,- / 1195,-

RECOMMENDED PAIRING:
Taittinger Brut Réserve 210,- / 995,-

ŒUFS DE CORÉGONE

BLINIS AUX ŒUFS DE CORÉGONE 349,-
35G NORWEGIAN VENDACE ROE from Røros, blinis, red
onion, crème fraîche and dill. Allergens: 3, 5 (wheat), 7, 8

RECOMMENDED PAIRING:
Taittinger Préstige Rosé Brut 230,- / 1095,-

Caviar selection subject to availability.

CLASSIQUES DU DÉJEUNER

BRISKET SANDWICH 275,-
Braised brisket, sourdough bread, mustard, bordelaise mayonnaise,
Fana cheese and Sverre XO from Orkladal Ysteri served with salad
from Toppe Farm and pickled vegetables. Allergens: 2, 3, 5 (wheat), 8, 10

RECOMMENDED PAIRING:
Roche De Bellene Bourgogne Blanc 185,- / 850,-



CROQUE FROMAGE 235,-
Toasted brioche with Fana cheese and Høvdning Sverre XO from
Orkladal Ysteri, mustard, served with airy cheese sauce, salad from
Toppe Farm and pickled vegetables. Allergens: 3, 5 (wheat), 10

RECOMMENDED PAIRING:
La Chablisienne La Sereine 180,- / 750,-

Even better with something on the side

Pommes Frites - 99,- | Pommes Frites Au Fromage - 195,-

TATAKI & TARTARE

TATAKI DE BOEUF 275,-
Lightly grilled sirloin from Axel Andersen, nasturtium, fermented
jalapeno and crispy onion. Allergens: 2, 5 (barley)

RECOMMENDED PAIRING:
Roche De Bellene Bourgogne Rouge 185,- / 850,-



TARTARE DE BOEUF 275,-
50% wagyu from Nyyt, pickled red onion, caper oil, brown butter
emulsion and herb salad. Allergens: 2, 5 (barley), 8

RECOMMENDED PAIRING:
Roche De Bellene Bourgogne Blanc 185,- / 850,-

CHARCUTERIE

PLANCHE DE CHARCUTERIE 595,-
A variety of Norwegian and French cheeses and cured meats,
crostini and chutney. Allergens: 2, 3, 5 (wheat)

RECOMMENDED PAIRING:
Mikulski Bourgogne Brut 190,- / 895,-



FROMAGES

CAMEMBERT AU FOUR (20 MIN) 345,-
Oven-baked whole Camembert cheese with pickled vegetables and
croutons. Allergens: 2, 3, 5 (wheat)

RECOMMENDED PAIRING:
Hugel Vendanges Tardives 240,- / 950,-



PLATEAU DE FROMAGES 399,-
Norwegian and French cheeses served with homemade chutney.
Allergens: 3, 5 (wheat)

RECOMMENDED PAIRING:
Dom. Du Colombier Crozes-Hermitage 230,- / 970,-

Allergen list:

1. Celery 2. Sulphites 3. Milk 4. Nuts 5. Gluten
6. Molluscs 7. Fish 8. Egg 9. Shellfish 10. Mustard



PLAT DU JOUR

THE DISH OF THE DAY

Ask your waiter about the day's special dish.
If you have any allergies, please inform your waiter.

285,-

MENU DU JOUR

THREE COURSE MENU

Begin with Tartare de boeuf or Soup,
followed by our Chef's recommendation of the day,
and finish with your choice of Parfait Valrhona or
Tarte aux poires.

If you have any allergies, please inform your waiter.

499,-

PLAT PRINCIPAL

SUPRÊME DE VOLAILLE 295,-
Chicken breast with caramelised cauliflower purée, a variation of
pickles, pearl potatoes, broccolini and cider sauce. *Allergens: 2, 3*

RECOMMENDED PAIRING:
Roche De Bellene Bourgogne Rouge 185,- / 850,-

TARTES FLAMBÉES

A traditional dish from Alsace in France. It resembles a thin pizza
and is served with a delicious topping. **Unfortunately, it cannot
be made gluten-free.**

AU JAMBON CUIT 275,-
HOUSE-MADE PORK NECK, Jørnsberg cheese, crème fraîche and
crispy Bayonne ham. *Allergens: 2, 3, 5 (wheat)*

RECOMMENDED PAIRING:
Dom. Du Colombier Crozes-Hermitage 230,- / 970,-

À L'AIL DES OURS ET AUX CHAMPIGNONS 275,-
MUSHROOMS from Hella Sopperi, crème fraîche and Høvding
Sverre cheese. *Allergens: 2, 3, 5 (wheat)*

RECOMMENDED PAIRING:
Zind H. Riesling Clos Hauserer 235,- / 990,-



AU SAUCISSON 275,-
SKIFER SAUSAGE from Nyyyt, Steezy hot sauce, Fana cheese and
fines herbes. *Allergens: 2, 3, 5 (wheat)*

RECOMMENDED PAIRING:
Ch. Sainte-Marguerite 219,- / 915,-

propositions!
Why not make it decadent?

169,-
Oscietra Imperial
Caviar 5g
Allergens: 7

99,-
Norwegian vendace roe
from Røros 10g
Allergens: 7

SOUPE

MUSHROOM VELOUTÉ..... 245,-
Mushroom duxelles, crispy mushrooms, pickled shiitake and chive
oil. *Allergens: 3, 5 (gluten)*

RECOMMENDED PAIRING:
Roche De Bellene Bourgogne Blanc 185,- / 850,-

POMMES FRITES & SALADE

POMMES FRITES 99,-
Brown butter and fines herbes. *Allergens: 3*

POMMES FRITES AU FROMAGE 195,-
Served with airy cheese sauce. *Allergens: 3*



SALADE DU JARDIN 125,-
A side salad with salad from Toppe Farm, pickled vegetables and
herbs. *Allergens: 2*

DESSERTS

TARTE AUX POIRES 189,-
Tart with pear compote and Cremé
pâtisserie. *Allergens: 2, 3, 5 (wheat), 8*

RECOMMENDED PAIRING:
Mas Amiel Vintage 2023 120,- / 1100,-

CRÈME BRÛLÉE 189,-
Candied pineapple and pineapple sorbet.
Allergens: 3, 8

RECOMMENDED PAIRING:
Lions De Suduiraut Sauternes 155,- / 1300,-

PARFAIT VALRHONA 199,-
Valrhona milk chocolate parfait, baked dark
chocolate and mint ice cream. *Allergens: 3, 8*

RECOMMENDED PAIRING:
Hugel Vendanges Tardives 240,- / 950,-

CROISSANT..... 59,-
Choose between classic fluffy croissant or
chocolate-filled pain au chocolat.
Allergens: 3, 5 (wheat) / 3, 5 (wheat), traces of nuts