

EN



CHÉRIE

SKOSTREDET BRASSERIE

MENU MIDI

LUNCH MENU

Propositions!

Why not make it decadent?

199,-
Caviar d'Aquitaine 5g
Allergens: 7

99,-
10g Kalix Løyrom
Allergens: 7

CAVIAR

ŒUFS DE KALIX 35G349,-
KALIX LØYROM, Brioche, red onion, crème fraîche and dill. *Allergens: 3, 7, 8, 9*

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

CAVIAR D'AQUITAINE595,- / 1195,-
15 or 30 grams of caviar, brioche, red onion, crème fraîche and dill. *Allergens: 3, 7, 8, 9*

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

Caviar Tin



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

A harmonious French dining experience.

Begin with Tartare à l'Oignon or Soup, followed by our Chef's recommendation of the day, and finish with your choice of Cheesecake or Chocolate Marquise.

If you have any allergies, please inform your waiter.

499,-

CROQUES

Chef's Special



STEAK SANDWICH289,-
Entrecôte from Axel Andersen, toasted sourdough bread with Fana cheese, Høvdning Sverre XO from Orkladal Ysteri, onion mayonnaise and mustard, served with salad from Toppe Farm and pickled vegetables. *Allergens: 2, 3, 4, 8, 9, 10*

RECOMMENDED PAIRING:
Roche De Bellene Bourgogne Blanc 185,- / 840,-

CROQUE FROMAGE235,-
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, 9, 10*

RECOMMENDED PAIRING:
La Chablisienne La Sereine 175,- / 715,-

Even better with something on the side

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

TARTARES

TARTARE À LA MOUTARDE275,-
50% WAGYU from Nyyyt, pickled mustard seeds, marinated cucumber, and mustard ice cream. *Allergens: 2, 4, 8, 9, 10*

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

TARTARE À L'OIGNON275,-
50% WAGYU from Nyyyt, confit shallots, onion mayonnaise, crispy onions, chives, and cured beef heart. *Allergens: 2, 4, 8, 10*

RECOMMENDED PAIRING:
Roche De Bellene Bourgogne Blanc 185,- / 840,-



CHARCUTERIE

PLANCHE DE CHARCUTERIE595,-
A variety of Norwegian and French cheeses and cured meats, crostini and chutney. *Allergens: 2, 3, 9*

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, 9*

RECOMMENDED PAIRING:
Niepoort 20 Yo Port Wine 170,- / 1700,-



PLATEAU DE FROMAGES399,-
Norwegian and French cheeses served with homemade chutney. *Allergens: 3, 9*

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

SOUPE

SOUPE DE POISSON À LA MIREPOIX 215,- / 295,-
Creamy fish soup with mirepoix, mussels, and halibut. Served with bread. (Small or large). *Allergens: 2, 3, 6, 7*

RECOMMENDED PAIRING:

Roche De Bellene Bourgogne Blanc 185,- / 840,-

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.

ÉPAULE DE PORC EFFILOCHÉE 275,-
BRAISED PORK NECK from Prima Jæren with mustard crème fraîche, Fana cheese, Holtefjell XO, and pea shoots.

Allergens: 2, 3, 9, 10

RECOMMENDED PAIRING:

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

AUX CHAMPIGNONS..... 275,-
MUSHROOMS from Hella mushroom farm, pickled ramson, Nyr and Fana cheese. *Allergens: 2, 3, 9*

RECOMMENDED PAIRING:

La Chablisienne La Sereine 175,- / 715,-



AU SAUCISSON 275,-
Skifer from Nyyt (cured sausage) with Fana cheese, mustard and Høvdig Sverre XO from Orkladal Ysteri, served with pickles.

Allergens: 2, 3, 9

RECOMMENDED PAIRING:

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

PLAT PRINCIPAL

SUPRÊME DE VOLAILLE 295,-
Chicken breast from Homlagården with Jerusalem artichoke purée, spring vegetables, and cider jus. *Allergens: 2, 3*

RECOMMENDED PAIRING:

Vacheron Sancerre White 250,- / 1050,-

POMMES FRITES & SALADE

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*

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

Allergen list:

1. Celery 2. Sulphites 3. Milk 4. Gluten - Barley 5. Shellfish 6. Molluscs 7. Fish
8. Egg 9. Gluten - Wheat 10. Mustard 11. Nuts - Almond 12. Nuts - Pecan

DESSERTS

GÂTEAU AU FROMAGE 179,-
Cheesecake with berry coulis and baked white chocolate. *Allergens: 3, 8, 9*

RECOMMENDED PAIRING:

Lions De Suduiraut Sauterne 155,- / 1300,-

CRÈME BRÛLÉE 189,-
Cherry sorbet, candied cherries and tuile. *Allergens: 3, 8, 9*

RECOMMENDED PAIRING:

Mas Amiel Vintage 2023 155,- / 1100,-



MARQUISE AU CHOCOLAT.....169,-
Chocolate Marquise with berry coulis and baked white chocolate. *Allergens: 3, 8, 9*

RECOMMENDED PAIRING:

Niepoort 20 Yo Port Wine 170,- / 1700,-

CROISSANT CLASSIQUE..... 59,-
Classic fluffy croissant.

Allergens: 3, 9

PAIN AU CHOCOLAT..... 59,-
Chocolate filled pain au chocolat.

Allergens: 3, 9 (May contain traces of nuts)

Petit à petit, l'oiseau
fait son nid..



EN



CHÉRIE

SKOSTREDET BRASSERIE

MENU SOIR

DINNER MENU

Propositions!

Why not make it decadent?

CHARCUTERIE

PLANCHE DE CHARCUTERIE.....595,-

A variety of Norwegian and French cheeses and cured meats, crostini and chutney. *Allergens: 2, 3, 9*

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, 5, 3*

RECOMMENDED PAIRING:
Niepoort 20 Yo Port Wine 170,- / 1700,-



PLATEAU DE FROMAGES399,-

Norwegian and French cheeses served with homemade chutney. *Allergens: 3, 5*

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.**

ÉPAULE DE PORC EFFILOCHÉE 275,-

BRAISED PORK NECK from Prima Jæren, Mustard crème fraîche, Fana cheese, Holtefjell XO, and pea shoots. *Allergens: 2, 3, 5, 10*

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

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

MUSHROOMS from Hella Sopperi, pickled wild garlic, Nyr, and aged Fana cheese. *Allergens: 2, 3, 5, 7*

RECOMMENDED PAIRING:
La Chablisienne La Sereine 175,- / 715,-



CEVICHE DE FLÉTAN 275,-

HALIBUT from Nordic Halibut, pickled fioretto, and Steezys hot sauce. *Allergens: 2, 3, 5, 7*

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

TARTARES

TARTARE À LA MOUTARDE..... 275,-

50% WAGYU from Nytyt, pickled mustard seeds, marinated cucumber, and mustard ice cream. *Allergens: 2, 4, 5, 8, 10*

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

TARTARE À L'OIGNON..... 275,-

50% WAGYU from Nytyt, confit shallots, onion mayonnaise, crispy onions, chives, and cured beef heart. *Allergens: 2, 4, 8, 10*

RECOMMENDED PAIRING:
Roche De Bellene Bourgogne Blanc 185,- / 840,-



STARTERS

SAINT-JACQUES GRILLÉE 275,-

GRILLED SCALLOP from Scalmarin, vichyssoise foam, paprika oil, crispy fenalår, leek barigoule and garum from b.culture. *Allergens: 1, 2, 3, 4, 9*

RECOMMENDED PAIRING:
La Chablisienne La Sereine 175,- / 715,-

BISQUE DE HOMARD445,-

BUTTER-POACHED LOBSTER TAIL, Norwegian radish and turnip, dill oil and mustard cress from Voss. *Allergens: 1, 2, 3, 4, 9, 10*

RECOMMENDED PAIRING:
Roche De Bellene Bourgogne Blanc 185,- / 840,-

ŒUFS DE CORÉGONE 35G.....349,-

NORWEGIAN VENDACE ROE from Røros, blini, red onion, crème fraîche and dill. *Allergens: 3, 5, 7, 8*

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

TRUITE DE MONTAGNE 225,-

MOUNTAIN TROUT from Sirdal, confit fennel, garlic, saffron and mussel foam, lemon confit and chive oil. *Allergens: 2, 3, 6, 7*

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

ASPERGES GRILLÉES..... 235,-

GRILLED NORWEGIAN ASPARAGUS, pea mousse, lemon emulsion, wood sorrel and wild garlic greens. *Allergens: 3, 4*

RECOMMENDED PAIRING:
Domaine Vacheron Sancerre 250,- / 1050,-

POMMES FRITES AU FROMAGE.....195,-

Served with airy cheese sauce. *Allergens: 3*

RECOMMENDED PAIRING:
Roche De Bellene Bourgogne Blanc 185,- / 840,-

CAVIAR D'AQUITAINE595,- / 1195,-

15 or 30 grams of caviar, mini crêpes, red onion, crème fraîche and dill. *Allergens: 3, 5, 7, 8*

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





MAIN COURSES

We recommend one main course and one side dish.

BAVETTE GRILLÉE 495,-
GRILLED BUTCHER STEAK, watercress, Koji from b.culture and bordelaise sauce. Served with truffled mashed potatoes. Allergens: 2, 3, 4 (Unfortunately, this dish cannot be made gluten-free.)

Chef's Special

RECOMMENDED PAIRING:

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

FILET DE BŒUF ROSSINI 699,-
BEEF TENDERLOIN ROSSINI from Axel Andersen with Madeira sauce. Served with truffled mashed potatoes. Allergens: 2, 3

RECOMMENDED PAIRING:

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

POITRINE DE BŒUF BRAISÉE 475,-
BRAISED BRISKET from Aasheim Kjøtt, summer cabbage, confit shallot, roast cauliflower purée, pickled Fioretto and Bordelaise sauce. Allergens: 2, 3

RECOMMENDED PAIRING:

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

FLÉTAN GRILLÉ 475,-
GRILLED HALIBUT from Nordic Halibut, Norwegian turnips and radishes, pickled cucumber, chive beurre blanc. Allergens: 2, 3, 6, 7

RECOMMENDED PAIRING:

Domaine Vacheron Sancerre 250,- / 1050,-

SUPRÊME DE VOLAILLE 485,-
CHICKEN BREAST "Poché-Grillée" from Homlagarden, white onion purée, Norwegian asparagus, green kale and tarragon jus. Allergens: 2, 3

RECOMMENDED PAIRING:

Roche De Bellene Bourgogne Rouge 185,- / 840,-

ENTRECÔTE DE VEAU 545,-
VEAL ENTRECÔTE from Axel Andersen, grilled king oyster mushroom from Hella, Norwegian tomato and sauce Espagnole. Allergens: 2, 3

RECOMMENDED PAIRING:

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

CRÊPE PARMENTIER 375,-
FLUFFY POTATO PANCAKE, grilled cabbage, Norwegian asparagus, green kale with herb vinaigrette and confit tomato. Allergens: 2, 3, 5, 8

RECOMMENDED PAIRING:

Mikulski Bourgogne Brut 190,- / 895,-

For the sauce lovers – we see you!
Extra sauce 50,-

SIDE DISHES

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

CHOU D'ÉTÉ GRILLÉ 125,-
Grilled summer cabbage, shallot confit and fines herbes. No listed allergens.

Why not make it decadent?

Norwegian vendace roe from Røros 10g 99,-

Caviar d'Aquitaine 5g 199,-



DESSERTS

COMPOTE PRINTANIÈRE 189,-
Rhubarb and raspberry compote, Breton sablé, white chocolate cream, and yogurt ice cream. Allergens: 3, 5

RECOMMENDED PAIRING:

Mas Amiel Vintage 2023 155,- / 1100,-

CRÈME BRÛLÉE 189,-
Cherry sorbet, candied cherries and tuile. Allergens: 3, 5, 8



RECOMMENDED PAIRING:

Lions De Suduiraut Sauterne 155,- / 1300,-

PARIS BREST 189,-
Crispy éclair, coffee and praline cream, coffee caramel, pecans, and coffee ice cream. Allergens: 3, 5, 8, 11, 12

RECOMMENDED PAIRING:

Niepoort 20 Yo Port Wine 170,- / 1700,-

Allergen list:

1. Celery 2. Sulphites 3. Milk 4. Gluten - Barley 5. Gluten - Wheat 6. Molluscs 7. Fish 8. Egg 9. Shellfish 10. Mustard 11. Nuts - Almond 12. Nuts - Pecan

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COURSE

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,-

Wine pairing 1400,-

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COURSE

SAINT-JACQUES GRILLÉE

GRILLED SCALLOP from Scalmarin, vichyssoise foam, paprika oil, crispy fenalår, leek barigoule and garum from b.culture.

Allergens: 1, 2, 3, 4, 9

FLÉTAN GRILLÉ

GRILLED HALIBUT from Nordic Halibut, Norwegian turnips and radishes, pickled cucumber, chive beurre blanc. *Allergens: 2, 3, 6, 7*

BAVETTE GRILLÉE

GRILLED BUTCHER STEAK, watercress, Koji from b.culture and bordelaise sauce. **Served with truffled mashed potatoes.**

Allergens: 2, 3, 4

PLATEAU DE FROMAGES

Norwegian and French cheeses served with homemade chutney.

Allergens: 3, 5

CRÈME BRÛLÉE

Cherry sorbet, candied cherries and tuile. *Allergens: 3, 5, 8*

1295,-

Wine pairing 1100,-

Alcohol-free drink pairing 750,-

3

COURSE

SAINT-JACQUES GRILLÉE

GRILLED SCALLOP from Scalmarin, vichyssoise foam, paprika oil, crispy fenalår, leek barigoule and garum from b.culture.

Allergens: 1, 2, 3, 4, 9

BAVETTE GRILLÉE

GRILLED BUTCHER STEAK, watercress, Koji from b.culture and bordelaise sauce. **Served with truffled mashed potatoes.**

Allergens: 2, 3, 4

CRÈME BRÛLÉE

Cherry sorbet, candied cherries and tuile. *Allergens: 3, 5, 8*

945,-

Wine pairing 700,-

Alcohol-free drink pairing 450,-