

Lounge MENU

Entrées

SAINT-JACQUES GRILLÉE 265

Grilled scallop, pickled pumpkin, pumpkin and sea buckthorn foam, mustard cress.

(Molluscs, Sulphite, Mustard, Milk)

BISQUE DE HOMARD 425

Butter-poached lobster tail, bisque, XO sauce, pickled winter radish and dried turnip.

(Shellfish, Molluscs, Milk, Celery, Sulphite, Mustard, Gluten - Barley)

L'ŒUF DE KALIX 35G..... 325

Kalix Løymom, brioche, red onion, crème fraîche and dill.

(Fish, Milk, Wheat, Eggs)

FOIE GRAS POÊLÉ 275

Pan-fried foie gras, caramelized sourdough bread, cherries, and radicchio rosso.

(Milk, Wheat)

ROULADE DE CABILLAUD..... 225

Lightly cured cod roulade, baked beets, pickled kohlrabi, and lemon confit.

(Fish, Milk, Sulphite)

Caviar



CAVIAR D'AQUITAINE 15/30 GRAM 595 / 1095

Brioche, red onion, crème fraîche and dill.

(Fish, Milk, Wheat, Eggs)

Caviar Fin

Tartares

TARTARE CLASSIQUE 289

50% wagyu meat from Nyyt, brown butter emulsion, Vestland Chili Hot Sauce, cornichons and pea shoots.

(Egg, Barley, Mustard, Milk, Sulphite)

TARTARE DE CERF 295

Venison from Haugen farm, cep emulsion, roasted juniper berries, cranberry jelly and pickled mushrooms from Hella.

(Sulphite, Barley, Egg, Mustard)

Fromages & Charcuterie

FROMAGES NORVÉGIENS ET FRANÇAIS 399

Norwegian and French cheeses served with homemade chutney.

(Wheat, Barley, Milk, Eggs)

CAMEMBERT AU FOUR (20 MIN)..... 345

Oven-baked whole camembert cheese with pickled vegetables and croutons.

(Milk, Sulphite, Wheat)

MONT D'OR (20 MIN) 695

Oven-baked whole Mont d'Or cheese, served with french fries and herbs from Voss microgreens.

(Milk, Sulphite, Wheat)

PLANCHE DE CHARCUTERIE..... 595

Variety of Norwegian and French cheeses and hams, served with crostini and chutney.

(Milk, Sulphite, Wheat)

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.

AUX CHAMPIGNONS..... 275

A variation on mushrooms, pickled pumpkin, Holtefjell XO cheese, cured egg yolk and fines herbes.

(Wheat, Barley, Milk, Eggs)

POITRINE DE BŒUF BRAISÉ..... 269

Braised beef brisket from Axel Andersen, crème fraîche, mustard, Fana and Holtefjell XO cheese and pickled vegetables.

(Wheat, Milk, Mustard)

OIGNONS CARAMÉLISÉS 265

Caramelized onions, beef stock, gruyère cheese, thyme and chives.

(Wheat, Milk, Sulphite)

Accompagnements

POMMES FRITES 99

Browned butter and fines herbes.

(Milk)

POMMES FRITES AU FROMAGE 195

Served with airy cheese sauce.

(Milk)

SALADE 125

Salad from Toppe Gartneri, pickled vegetables and herbs.

(Sulfite)

Desserts

NAMELAKA AU CHOCOLAT NOIR 185

Almond cake with dark chocolate cream, tarragon ice cream.

(Eggs, Milk, Nuts - Almonds)

CRÈME BRÛLÉE 185

Orange jelly, orange sorbet and financier crumble.

(Eggs, Milk, Wheat, Nuts - Almonds)

TARTE TATIN..... 165

Hazelnut praline and apple sorbet.

(Eggs, milk, wheat, nuts - hazelnut)

YVETTE
Champagne lounge



YVETTE

Champagne lounge

Drink
MENU

CHAMPAGNE

TAITTINGER BRUT RÉSERVE	210/995
TAITTINGER PRESTIGE ROSÉ	230/1095
TAITTINGER COMTES BDB 2013.....	595/2900
TAITTINGER PRÉLUDE GC.....	1850
TAITTINGER BRUT MILLÉSIME 2015.....	1900
TAITTINGER NOCTURNE ROSÉ	1900
TAITTINGER FOLIES DE LA MARQUETTERIE	2000
TAITTINGER COMTES BDB 2012.....	4200
TAITTINGER COMTES BDB 2011.....	6300
TAITTINGER COMTES BDB 2007.....	6500
TAITTINGER COMTES BDB 2008.....	7200
TAITTINGER COMTES ROSÉ 2011	7100
A.R. LENOBLE LES AVENTURES BDB GC	2250
ALEXANDRE LAMBLLOT INTUITION NATURE.....	1200
ARMAND DE BRIGNAC ACE OF SPADES ROSÉ	7300
AYALA BRUT MAJEUR	1200
BRUNO PAILLARD PREMIÈRE CUVÉE ROSÉ	1600
BRUNO PAILLARD BDN GRAND CRU.....	2350
BRUNO PAILLARD BDB MILLÉSIMÉ 2014	2650
CLANDESTIN BOREAL BRUT NATURE.....	2300
CLANDESTIN AUSTRAL BRUT NATURE	2300
DE SOUSA PETITE MOUSSÉ ROSÉ	1370
DE SOUSA CUVÉE 3A GC	3150
ALVES DE SOUSA CAUDALIES GC 2010	3800
DHONDT-GRELLET PREMIER TEMPS	1100
DIEBOLT-VALLOIS BDB NV	1050
VOUETTE & SORBÉE FIDÈLE	2100
VOUETTE & SORBÉE BLANC D'ARGILE	2450

CHAMPAGNE

VOUETTE & SORBÉE SAIGNÉE ROSÉ	3250
VOUETTE & SORBÉE FIDÈLE MAGNIUM.....	4950
VOUETTE & SORBÉE BLANC D'ARGILE MAGNIUM	5150
FRANCOISE BEDEL ENTRE CIEL & TERRE	1750
FRANCOISE BEDEL AME DE TERRE MLM 2008	2000
GASTON RÉVOLTE ROSÉ ÉLÉGANTINE	1300
GASTON REVOLTE 3ÈME PINOT NOIR	1650
GASTON REVOLTE CUVÉE HÉLÈNE	1800
GEOFFROY EMPREINTE BRUT 2015.....	1250
GEOFFROY TERRE DE CHAMPAGNE 2006	6250
GUY CHARLEMAGNE MESNILLÉSIME GC 2012.....	2000
HENRIOT L'INATTENDUE 2016	2500
HENRIOT MILLÉSIME 1989	5100
JEAUNAUX-ROBIN FIL DE BRUME	1300
KRUG GRANDE CUVÉE.....	5350
LAHERTE FRÈRES LES VIGNES D'AUTREFOIS 2015.....	1350
LANSON CLOS LANSON 2006.....	4400
LOUIS ROEDERER CRISTAL 2014.....	6550
MAILLY EXTRA BRUT GC 2012	1100
MAILLY BDN GC NV	1100
MAILLY ROSÉ GC.....	1500
MAISON BONVALET ÉPOPÉE.....	1300
MARIE-COURTIN EFFLORESCENCE 2015	1350
MARIE-COURTIN EFFLORESCENCE 2014	1450
MOUTARDIER PURE MEUNIER 2015	1250
MOËT & CHANDON DOM PÉRIGNON 2013.....	5250
MOËT & CHANDON DOM PÉRIGNON 2010	5700
P.LAUNOIS MONOCHROME NV	1100

CHAMPAGNE

PHILIPPE GONET SIGNATURE BDB.....	1200
PHILIPPE GONET ROY SOLEIL GC	1400
PHILIPPE GONET TER BLANC	1400
PHILIPPE LANCELOT BAS DE SARAN 2014	1650
PIERRE GIMONNET CUIS 1ER CRU	1000
PIERRE GIMONNET ROSÉ DE BLANCS	1400
PIERRE GIMONNET OENOPHILE 2018.....	1900
ROBERT MONCUIT VOZEMIEUX BDB GC 2011	2100
RH COUTIER CUVÉE HENRY III.....	1700
RUNIART BDB.....	2100
SALON BDB MESNIL 2012.....	15 000
SUENEN LA COCLUETTE BDB GC 2015.....	2000
SUENEN LES ROBARTS BDB GC 2015	2400
SUENEN LE MONT-AIGU 2015.....	2700
ULYSSE COLLIN LES ENFERS BDB.....	2950
ULYSSE COLLIN LES ROISES BDB	3050
ULYSSE COLLIN JARDIN D'ULYSSE	3550
VALENTIN LEFLAIVE CV 17 50 BDB.....	1100
VEUVE CLICQUOT LA GRANDE DAME 1998	5000
VOIRIN-JUMEL CUVÉE 555.....	1600
BOLLINGER SPECIAL CUVÉE	1500
BOLLINGER ROSÉ.....	1900
BOLLINGER PNVZ19.....	2200
BOLLINGER PNTX17.....	2700
BOLLINGER B13	2560
BOLLINGER LA GRANDE ANNÉE 2014.....	3000
BOLLINGER LA GRANDE ANNÉE 2012	3300
BOLLINGER SPECIAL CUVÉE MAGNUM	3400

CHAMPAGNE

BOLLINGER LA GRANDE ANNÉE ROSÉ 2014	3700
BOLLINGER LA GRANDE ANNÉE 2015	3850
BOLLINGER 007 MILLÉSIME 2011	3900
BOLLINGER LA GRANDE ANNÉE ROSÉ 2012	4000
BOLLINGER LA GRANDE ANNÉE 2007.....	4200
BOLLINGER R.D. 2002 MAGNUM	5900
BOLLINGER R.D. 1999 MAGNUM	6300
BOLLINGER R.D. 2008	6300
BOLLINGER SPECIAL CUVÉE DOUBLE MAGNUM	7900



APERITIF

APEROL SPRITZ.....189
Aperol, Crémant, Soda Water, Orange Slice

APRICOT SPRITZ189
Apricot Liqueur, Crémant, Soda Water,
Peach Slice

KIR ROYAL.....189
Crème de Cassis, Crémant

ST. GERMAIN SPRITZ.....189
Elderflower liqueur, Crémant, Soda water

BEER & CIDER

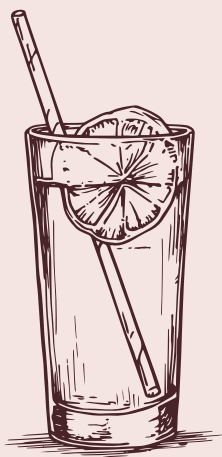
7 FJELL SÉDUCTION 4.7% 109
Tap 30CL (*Barley*)

7 FJELL SMÅTØS 4.7%.....119
Tap 30CL (*Glutenfree*)

7 FJELL D.R.Y.A.N IPA 4.7%.....119
Tap 30CL (*Wheat / Barley*)

AGA HUMLEPUNG ROSÉ APPLE CIDER 5%149
Bottle 33CL

7 FJELL SNASEN – SAISON 7.5%.....175
Bottle 33CL (*Wheat / Barley*)



GIN & TONICS

BAREKSTEN	215
HARAHORN PINK GIN	215
MONKEY 47.....	215
NINE SISTERS	215
CITADELLE	215

ALCOHOL-FREE

AGA SIDERI APPLE JUICE 33CL	75
COCA COLA	69
COCA COLA ZERO	69
PERONI NASTRO AZZURRO 0% (<i>Wheat</i>).....	89
PERRIER SPARKLING WATER 0.33 / 0.75	49/79
AGA SIDERI HUMLESUS 33CL	79



MOCKTAILS

DOUCE FRAISE.....	129
Strawberry purée, hibiscus syrup, lemon juice, Humlesus cider	
BELLE MANGUE	129
Mango, lemon, pink grapefruit soda	

VIN BLANC

VIN BLANC DE L'HÔTEL	135/625
LA CHABLISIENNE CHABLIS LA SEREINE	175/715
ROCHE DE BELLENE BOURGOGNE BLANC	185/840
ZIND H. RIESLING "CLOS HAUSERER" 2018	235/990
DOMAINE VACHERON SANCERRE	250/1050

VIN ROSÉ

AUORE CÔTE MAS.....	135/625
CHÂTEAU DE PAMPELONNE.....	800

VIN ROUGE

VIN ROUGE DE L'HÔTEL.....	135/625
ROCHE DE BELLENE BOURGOGNE ROUGE	185/840
CH. SAINTE-MARGUERITE	219/915
DOM. DU COLOMBIER CROZES-HERMITAGE.....	230/970

CREMANT

MIKULSKI BOURGOGNE BRUT	190/895
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Ask us for for extended list.

Note:

*Most of our wines contain added sulfites as a preservative.
Please ask our staff if you have any allergies or intolerances.*





YVETTE

Champagne lounge



CHARMANTE
SKOSTREDET HÔTEL