

NO



CHÉRIE

SKOSTREDET BRASSERIE

MENU SOIR

Propositions!

Hvorfor ikke gjøre det dekadent?

149,-
Foie gras
Ingen allergen

199,-
Caviar D'Aquitaine 5g
Allergen: 7

99,-
10g Kalix Løyrom
Allergen: 7



FORRETTER

SAINT-JACQUES GRILÉE..... 275,-
GRILLET KAMSKJELL fra Scalmarin, Garum fra b.culture, syltet ramsløk, knutekål, Nyr og portulakk. *Allergen: 2, 3, 4, 6*

ANBEFALT MED:

Domaine Vacheron Sancerre 250,- / 1050,-

BISQUE DE HOMARD445,-
SMØRPOSJERT HUMMERHALE, variasjon på nepe, brioche og hummerbisque.

Allergen: 1, 2, 3, 4, 5, 6, 8, 9

ANBEFALT MED:

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

ŒUFS DE KALIX 35G..... 349,-
KALIX LØYROM, brioche, rødløk, crème fraîche og dill. *Allergen: 3, 7, 8, 9*

ANBEFALT MED:

Taittinger Préstige Rose Brut 230,- / 1095,-

FOIE GRAS EN TERRINE..... 425,-
ANDELEVER, Humlepung Rosé-gele og ristet brioche. *Allergen: 2, 3, 8, 9*

ANBEFALT MED:

Taittinger Brut Réserve 210,- / 995,-

SALADE DE CRABE..... 279,-
HVITT KRABBEKJØTT fra Haugesund, fermentert tomat, gressløk og crème fraîche. *Allergen: 1, 2, 3, 5, 7, 8, 9*

ANBEFALT MED:

Aurore Côte Mas 135,- / 625,-

POMMES FRITES AU FROMAGE.....195,-
Serveres med luftig ostekrem. *Allergen: 3*

ANBEFALT MED:

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

CAVIAR D'AQUITAINE595,- / 1195,-
15 eller 30 gram med kaviar, brioche, rødløk, crème fraîche og dill. *Allergen: 3, 7, 8, 9*

ANBEFALT MED:

Taittinger Brut Réserve 210,- / 995,-

Caviar Tin



CHARCUTERIE

PLANCHE DE CHARCUTERIE..... 595,-
Variasjon av norske og franske oster og skinker, crostini og chutney.
Allergen: 2, 3, 9

ANBEFALT MED:

Mikulski Bourgogne Brut 190,- / 895,-



FROMAGES

CAMEMBERT AU FOUR (20 MIN)..... 345,-
Ovnstekt hel camembert ost, syltede grønnsaker og krutonger. *Allergen: 2, 3, 9*

ANBEFALT MED:

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



PLATEAU DE FROMAGES 399,-
Norske og franske oster servert med hjemmelaget chutney.

Allergen: 3, 9

ANBEFALT MED:

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

TARTES FLAMBÉES

En tradisjonell rett fra Alsace i Frankrike. Den minner om en tynn pizza og serveres med deilig topping. Dessverre kan den ikke lages glutenfri.

ÉPAULE DE PORC EFFILOCHÉE 275,-
BRAISERT SVINENAKKE fra Prima Jæren, senneps-crème fraîche, Fanaost, Holtefjell XO og ertespirer. *Allergen: 2, 3, 9, 10*

ANBEFALT MED:

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

À L'AIL DES OURS ET AUX CHAMPIGNONS 275,-
SOPP fra Hella Sopperi, syltet ramsløk, Nyr og lagret Fanaost.

Allergen: 2, 3, 9

ANBEFALT MED:

La Chablisienne La Sereine 175,- / 715,-



CEVICHE DE FLÉTAN 275,-
KVEITE fra Nordic Halibut, syltet stilkblomkål og Steezys hotsauce.

Allergen: 2, 3, 7, 9

ANBEFALT MED:

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

TARTARES

TARTARE À LA MOUTARDE.....275,-
50% WAGYU fra Nyyt, syltede sennepsfrø, marinert agurk og sennepsis. *Allergen: 2, 4, 8, 9, 10*

ANBEFALT MED:

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

TARTARE À L'OIGNON.....275,-
50% WAGYU fra Nyyt, konfiteret sjalottløk, løkmajones, sprø løk, gressløk og speket oksehjerte. *Allergen: 2, 4, 8, 10*

ANBEFALT MED:

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





HOVEDRETTER

Vi anbefaler **tilbehør** sammen med hovedrett.

BAVETTE GRILLÉE 485,-
GRILLET SLAKTERBIFF, brønnkarse, Koji fra b.culture og bordelaisesaus. Serveres med trøffelpotetpuré.

Allergen: 2, 3, 4

Chef's Special

ANBEFALT MED:

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

FILET DE BŒUF ROSSINI..... 699,-

INDREFILET fra Axel Andersen med madeira-sjy.

Serveres med trøffelpotetpuré. Allergen: 2, 3

ANBEFALT MED:

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

CÔTELETTE DE BŒUF BRAISÉE 475,-

GLASERT OKSERIBBE med honning fra Alver og blomkarse, serveres med konfitert tomatsalat. Serveres med pommes frites i brunet smør og fines herbes.

Allergen: 2, 3

ANBEFALT MED:

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

FLÉTAN GRILLÉ 475,-

GRILLET KVEITE fra Nordic Halibut, brokkolipuré, grillet brokkolini og safran- og blåskjellsaus. Allergen: 2, 3, 6, 7

ANBEFALT MED:

Domaine Vacheron Sancerre 250,- / 1050,-

FILET DE LOTTE GLACÉE AU PIMENT..... 475,-

GLASERT BREIFLABB, blandede vårprimører, piment d'Espelette og soubisesaus. Allergen: 2, 3, 7

ANBEFALT MED:

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

ENTRECÔTE DE VEAU 495,-

KALVEENTRECÔTE fra Axel Andersen, brissel, sopp fra Hella, grillet løk, persille og nøttesmørsjy. Allergen: 2, 3

ANBEFALT MED:

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

CRÊPE PARMENTIER.....365,-

LUFTIG POTETPANNEKAKE, blandede vårprimører, grillet grønnkål og urtevinagrette. Allergen: 2, 3, 9

ANBEFALT MED:

Mikulski Bourgogne Brut 190,- / 895,-

TILBEHØR

POMMES FRITES 99,-

Brunet smør og fines herbes. Allergen: 3

A Must-Try!

POMMES FRITES AU FROMAGE 195,-

Serveres med luftig ostekrem. Allergen: 3

POMME MOUSSELINÉ 99,-

Potetpuré. Allergen: 3

POMMES GRENAILLES CONFITES 99,-

Småpoteter Bjertnes & Hoel, fines herbes og konfitert sjalottløk. Ingen allergen.

POMME MOUSSELINÉ À LA TRUFFE 125,-

Potetpuré med trøffel. Allergen: 3

SALADE DU JARDIN 125,-

Salat fra Toppe Gartneri, syltede grønnsaker og urter. Allergen: 2

LÉGUMES DE PRINTEMPS 135,-

Blandede vårprimører. Allergen: 2

Hvorfor ikke gjøre det dekadent?

10g Kalix Løyrom - 99,- | Caviar D'Aquitaine 5g - 199,-



DESSERTER

COMPOTE PRINTANIÈRE 189,-

Rabarbra- og bringebærkompott, breton sablé, hvit sjokoladekrem og yoghurtis.

Allergen: 3, 9

ANBEFALT MED:

Mas Amiel Vintage 2023 155,- / 1100,-

CRÈME BRÛLÉE 189,-

Kirsebærsorbet, kandiserte kirsebær og tuile. Allergen: 3, 8, 9

ANBEFALT MED:

Lions De Suduiraut Sauterne 155,- / 1300,-



ÉCLAIR AU CAFÉ..... 189,-

Krispy éclair, kaffe- og pralinékrem, kaffekaramell, pekannøtter og karamellisert hvit sjokoladeis. Allergen: 3, 8, 9, 11, 12

ANBEFALT MED:

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

Til sauserskeren - vi ser deg!
Ekstra saus - 50,-

Allergenliste:

1. Selleri 2. Sulfitter 3. Melk 4. Gluten - Bygg 5. Skalldyr 6. Bløtdyr 7. Fisk
8. Egg 9. Gluten - Hvete 10. Sennep 11. Nøtter - Mandel 12. Nøtter - Pekannøtter

CHEF'S CHOICE

1595,-

La våre kokker, Morten Tungesvik & Mait Lohu, ta deg med på en sesongbasert reise gjennom smaker, teksturer og teknikker.

En nøye komponert 7-retters meny som fremhever det aller beste fra vårt kjøkken.

Vinpakke: 1400,-

5 RETTES

SAINT-JACQUES GRILLÉE

GRILLET KAMSKJELL fra Scalmarin, Garum fra b.culture, syltet ramsløk, knutekål, Nyr og portulakk.

Allergen: 2, 3, 4, 6

FLÉTAN GRILLÉ

GRILLET KVEITE fra Nordic Halibut, brokkolipuré, grillet brokkolini og safran- og blåskjellsaus.

Allergen: 2, 3, 6, 7

BAVETTE GRILLÉE

GRILLET SLAKTERBIFF, brønnkarse, Koji fra b.culture og bordelaisesaus. **Serveres med trøffelpotetpuré.**

Allergen: 2, 3, 4

PLATEAU DE FROMAGES

Norske og franske oster servert med hjemmelaget chutney.

Allergen: 3, 9

CRÈME BRÛLÉE

Kirsebærsorbet, kandiserte kirsebær og tuile.

Allergen: 3, 8, 9

1295,-

Vinpakke: 1100,-

Alkoholfri drikkepakke: 750,-

3 RETTES

SAINT-JACQUES GRILLÉE

GRILLET KAMSKJELL fra Scalmarin, Garum fra b.culture, syltet ramsløk, knutekål, Nyr og portulakk.

Allergen: 2, 3, 4, 6

BAVETTE GRILLÉE

GRILLET SLAKTERBIFF, brønnkarse, Koji fra b.culture og bordelaisesaus. **Serveres med trøffelpotetpuré.**

Allergen: 2, 3, 4

CRÈME BRÛLÉE

Kirsebærsorbet, kandiserte kirsebær og tuile.

Allergen: 3, 8, 9

895,-

Vinpakke: 700,-

Alkoholfri drikkepakke: 450,-

EN



CHÉRIE

SKOSTREDET BRASSERIE

MENU SOIR

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, 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,-

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, Mustard crème fraîche, Fana cheese, Holtefjell XO, and pea shoots. *Allergens: 2, 3, 9, 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, 9*

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, 7, 9*

RECOMMENDED PAIRING:

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

TARTARES

TARTARE À LA MOUTARDE..... 275,-

50% WAGYU from Nytt, 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'OIGNON..... 275,-

50% WAGYU from Nytt, 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, garum from b.culture, pickled wild garlic, kohlrabi, Nyr, and purslane. *Allergens: 2, 3, 4, 6*

RECOMMENDED PAIRING:

Domaine Vacheron Sancerre 250,- / 1050,-

BISQUE DE HOMARD445,-

BUTTER-POACHED LOBSTER TAIL, turnip variations, brioche, and lobster bisque.

Allergens: 1, 2, 3, 4, 5, 6, 8, 9

RECOMMENDED PAIRING:

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

ŒUFS DE KALIX 35G.....349,-

KALIX LØYROM, Brioche, red onion, crème fraîche and dill. *Allergens: 3, 7, 8, 9*

RECOMMENDED PAIRING:

Taittinger Préstige Rose Brut 230,- / 1095,-

FOIE GRAS EN TERRINE.....425,-

MOLDED FOIE GRAS, Humlepung Rose gel, and toasted brioche. *Allergens: 2, 3, 8, 9*

RECOMMENDED PAIRING:

Taittinger Brut Réserve 210,- / 995,-

SALADE DE CRABE.....279,-

WHITE CRAB MEAT from Haugesund, fermented tomato, chives, and crème fraîche.

Allergens: 1, 2, 3, 5, 7, 8, 9

RECOMMENDED PAIRING:

Aurore Côte Mas 135,- / 625,-

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, brioche, red onion, crème fraîche and dill. *Allergens: 3, 7, 8, 9*

RECOMMENDED PAIRING:

Taittinger Brut Réserve 210,- / 995,-

Caviar Tin





MAIN COURSES

We recommend one main course and one side dish.

BAVETTE GRILLÉE485,-
GRILLED BUTCHER STEAK, watercress, Koji from b.culture and bordelaise sauce. Served with truffled mashed potatoes. Allergens: 2, 3, 4

RECOMMENDED PAIRING:

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

Chef's Special



FILET DE BŒUF ROSSINI699,-
BEEF TENDERLOIN ROSSINI from Axel Andersen with Madeira sauce. Served with truffled mashed potatoes. Allergens: 2, 3

RECOMMENDED PAIRING:

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

CÔTELETTE DE BŒUF BRAISÉE475,-
GLAZED BEEF RIB with honey from Alver and nasturtium, served with confit tomato salad. Served with pommes frites in brown butter and fines herbes. Allergens: 2, 3

PERFECT PAIRING:

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

FLÉTAN GRILLÉ475,-
GRILLED HALIBUT from Nordic Halibut, broccoli purée, grilled broccolini, saffron & mussel sauce. Allergens: 2, 3, 6, 7

RECOMMENDED PAIRING:

Domaine Vacheron Sancerre 250,- / 1050,-

FILET DE LOTTE GLACÉE AU PIMENT475,-
GLAZED MONKFISH, mixed spring vegetables, piment d'Espelette, and sauce soubise. Allergens: 2, 3, 7

RECOMMENDED PAIRING:

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

ENTRECÔTE DE VEAU 495,-
VEAL ENTRECÔTE from Axel Andersen, sweetbreads, mushrooms from Hella, grilled onion, parsley and brown butter jus. Allergens: 2, 3

RECOMMENDED PAIRING:

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

CRÊPE PARMENTIER365,-
FLUFFY POTATO PANCAKE, mixed spring vegetables, grilled kale & herb vinaigrette. Allergens: 2, 3, 9

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 MOUSSELINÉ 99,-
Mashed potatoes. Allergens: 3

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

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

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

LÉGUMES DE PRINTEMPS 135,-
Mixed spring vegetables. Allergens: 2

Why not make it decadent?

10g Kalix Løyrom - 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, 9

RECOMMENDED PAIRING:

Mas Amiel Vintage 2023 155,- / 1100,-

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



RECOMMENDED PAIRING:

Lions De Suduiraut Sauterne 155,- / 1300,-

ÉCLAIR AU CAFÉ 189,-
Crispy éclair, coffee and praline cream, coffee caramel, pecans, and caramelized white chocolate ice cream. Allergens: 3, 8, 9, 11, 12

RECOMMENDED PAIRING:

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

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

CHEF'S CHOICE

1595,-

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.

Wine pairing 1400,-

5 COURSE

SAINT-JACQUES GRILLÉE

GRILLED SCALLOP from Scalmarin, garum from b.culture, pickled wild garlic, kohlrabi, Nyr, and purslane.

Allergens: 2, 3, 4, 6

FLÉTAN GRILLÉ

GRILLED HALIBUT from Nordic Halibut, broccoli purée, grilled broccolini, saffron & mussel sauce.

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, 9

CRÈME BRÛLÉE

Cherry sorbet, candied cherries and tuile.

Allergens: 3, 8, 9

1295,-

Wine pairing 1100,-

Alcohol-free drink pairing 750,-

3 COURSE

SAINT-JACQUES GRILLÉE

GRILLED SCALLOP from Scalmarin, garum from b.culture, pickled wild garlic, kohlrabi, Nyr, and purslane.

Allergens: 2, 3, 4, 6

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, 8, 9

895,-

Wine pairing 700,-

Alcohol-free drink pairing 450,-