

## APOTEKERGATA NO. 5

Enjoy a menu based on local produce.

### SNACKS & STARTERS

#### OYSTERS

Mignonette, lemon, hot sauce 1 piece 65,-  
6 pieces 350,-

Allergies: citrus/lemon, molluscs

**GRAYLING ROE FROM FEMUNDEN** 450,-

Blinis, sour cream from Røros and chives  
Allergies: citrus/lemon, fish, gluten, lactose, milk, wheat

**GRILLED CAULIFLOWER STEAK** 245,-

White truffle, sourdough crumbs, capers,  
bacon powder and Grana padano

Allergies: citrus/lemon, gluten, lactose, milk

**BEEF TARTARE** 260,-

Mushroom mayonnaise, pickled mustard seeds,  
crispy potatoes and fermented raddish  
-Black truffle +150,-

Allergies: citrus/lemon, egg, fish, mustard

**SKREI COD TONGUES** 210,-

Chilli, pickled shallots, botarga and lemon  
mayonnaise

Allergies: citrus/lemon, egg, fish, gluten, lactose, milk

**CURED HALIBUT** 220,-

Buttermilk, smoked mussel mayonnaise, seaweed  
and crispy buckwehat

Allergies: citrus/lemon, egg, fish, gluten, lactose, mustard,  
shellfish

**CHARCUTERIE BOARD** 255,-

Marmalade, crisp bread

Allergies: lactose, milk, sulfites

**GORDAL OLIVES** 85,-

### DESSERTS

**SELECTION OF CHEESE** 220,-

Marmalade, and homemade crispbread

Allergies: lactose, milk

**CHOCOLATE FONDANT** 195,-

Black currant, crystalized chocolate and yoghurt

Allergies: egg, gluten, lactose, milk

**PETIT FOUR 4 PIECES** 110,-

### MAINS

**SKREI COD** 460,-

Cabbage in 3 ways, smoked herring caviar,  
Sandefjord sauce and potatoes with chimichurri

Allergies: citrus/lemon, fish, lactose, milk

**KLIPPFISH** 560,-

Green peas, lardo, tomatoes, capers and browned  
butter sauce

(Cooking time: Approximately 25 minutes)

Allergies: citrus/lemon, fish, lactose, sulfites

**NORWEGIAN BEEF CHEEKS** 565,-

Oyster mushrooms, potato purée, black truffle,  
pickled mustard seed and bonemarrow demigalce

Allergies: citrus/lemon, lactose, milk, mustard, sulfites

**RAVIOLI** 460,-

Mushroom, ricotta, crispy sage, yeast powder and  
butter sauce

-Black Truffle +150,-

Allergies: citrus/lemon, egg, gluten, lactose, milk

### 4 COURSE

#### CURED HALIBUT

Buttermilk, smoked mussel mayonnaise, seaweed  
and crispy buckwehat

Allergies: citrus/lemon, egg, fish, gluten, lactose, mustard, shellfish

#### SKREI COD

Cabbage in 3 ways, smoked herring caviar and  
Sandefjord sauce

Allergies: citrus/lemon, fish, lactose, milk

#### NORWEGIAN BEEF CHEEKS

Oyster mushrooms, potato purée, black truffle,  
pickled mustard seed and bonemarrow demigalce

Allergies: citrus/lemon, lactose, milk, mustard, sulfites

#### CHOCOLATEFONDANT

Black currant, crystalized chocolate and yoghurt

Allergies: egg, gluten, lactose, milk

**MENU 975,-**

**WINE PAIRING 850,-**

## THE LIL' WINE LIST

The full wine list is always available, please don't hesitate to ask for recommendations.

### SPARKLING

glass bottle

Champagne Bollinger, Spécial Cuvée Brut	275,-	1500,-
Champagne Diebolt-Vallois, Blanc de Blancs Brut	180,-	950,-
Chatron et Trébuchet, Crémant de Bourgogne	150,-	750,-

### WHITE WINE

glass bottle

Louis Seabra, Granito Cru Alvarinho	Portugal, Minho	210,-	975,-
Raul Perez, Ultreia Godello	Spain, Bierzo	200,-	950,-
Catena Zapata, Angelica Chardonnay	Argentina, Mendoza	185,-	875,-
Von Winning, Riesling Bürgergarten Trocken	Germany, Pfalz	170,-	800,-
Pieropan, Soave Calvarino	Italy, Veneto	170,-	800,-
Garzón, Albariño Reserva	Uruguay, Maldonado	165,-	775,-
Roblin, Sancerre Origien	France, Loire	160,-	750,-
El Coto de Rioja, 875 Meters Chardonnay	Spain, Rioja	160,-	750,-
Alexandrins, Le Cabanon Viognier	France, Rhone	130,-	600,-
Von Winning, Riesling Trocken	Germany, Pfalz	120,-	550,-
Today's white wine, ask the waiter		From 150,-	

### RED WINE

glass bottle

Produttori del Barbaresco, Barbaresco	Italy, Piedmont	230,-	1100,-
La Rioja Alta, Vina Ardanza Reserva	Spain, Rioja	205,-	975,-
Regnard, Bourgogne Rouge	France, Burgundy	195,-	925,-
Massolino, Barbera d'Alba	Italy, Piedmont	170,-	800,-
Paul Jaboulet, Crozes Hermitage Les Jalets	France, Rhone	165,-	775,-
Vicchimaggio, Chianti Classico San Jacopo	Italy, Tuscany	170,-	800,-
J.L Chave Selection, Cotes du Rhone Mon Coeur	France, Rhone	165,-	775,-
Marbis-Biscardono, Ripasso	Italy, Veneto	170,-	800,-
La Rioja Alta, Vina Alberdi Reserva	Spain, Rioja	115,-	600,-
Alexandris, Le Cabanon Syrah	France, Rhone	130,-	600,-
La Familia Wines, Barbera	Italy, Piedmont	120,-	550,-
Today's red wine, ask the waiter		From 150,-	

### DESSERT WINE

glass bottle

Zantho, Beerenauslese	Austria, Burgenland	95,-	500,-
Niepoort, Late Bottle Vintage	Portugal, Douro	90,-	675,-