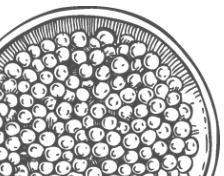
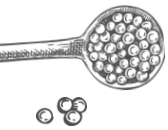


# Libertine

MAT & VINBAR

## SNACK MENU

Coppa del Ducato	165,-
Selection of Cheese (l, h)	195,-
Olive	95,-
Marcona almonds (ma)	85,-
Oyster from Utah Beach (b, sv) Cucumber, Limoncello, coriander oil	65,-



**h** - hvete , **s** - Skaldyr , **e** - egg , **f** - fisk , **p** - peanøtter , **so** - soya , **l** - melk,  
**ma** - mandler , **c** - selleri , **se** - sennep , **ss** - sesam , **sv** - Svoveldioksid og  
sulfitt , **lu** - Lupin , **b** - Bløtdyr , **pk** - pekannøtter , **pe** - peanøtter,  
**p** - pistasjnøtter , **pi** - pinjekjerner , **ha** - hasselnøtter



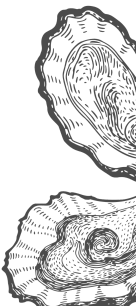
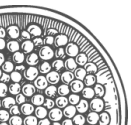
# Libertine

MAT & VINBAR

## FOOD MENU

Beef tartare (l, se, e, sv)	215,-
Pomme Anna, tarragon dressing, pickled mustard seeds	
Truffle Arancini (l, h, e)	95,-
Pecorino, truffle mayo	
Burratina (l, sv, p)	195,-
Cherry tomatoes, roasted grapes, pistachios, basil oil	
Roasted baby carrots (l, ss, sv)	175,-
Whipped feta, tagetes, miso	
Grilled cheese (l, h, se)	215,-
Bayonne, Västerbotten cheese, Mornay sauce	
Skagen (s, f, h, e, se )	215,-
Sourdough toast, Kalix løyrom, dill	
Hamachi Crudo (f, sv)	275,-
Orange Leche de Tigre, pickled jalapeño	
Minute steak (ask your waiter)	275,-
Ask your waiter	
Add sliced or shaved truffle to anything: 40,- per gram.	
Madagascar Vanilla ice cream (l, sv, h, e)	145,-
Buttery crumble, lukewarm blueberries, balsamico	
Valrhona Chocolate Mousse (l, e)	145,-
Honeycomb, brunost	

**h** - hvete , **s** - Skaldyr , **e** - egg , **f** - fisk , **p** - peanøtter , **so** - soya , **l** - melk,  
**ma** - mandler , **c** - selleri , **se** - sennep , **ss** - sesam , **sv** - Svoveldioksid og  
sulfit , **lu** - Lupin , **b** - Bløtdyr , **pk** - pekannøtter , **pe** - peanøtter,  
**p** - pistasjnøtter , **pi** - pinjekjerner , **ha** - hasselnøtter



# Libertine

MAT & VINBAR

## BRUNCH MENU

Beef tartare (l, se, e, sv) Pomme Anna, Tarragon dressing, pickled mustard seeds	215,-
Oyster from Utah Beach (b, sv) Cucumber, Limoncello, coriander oil	65,-/stk
Truffle Arancini (l, h, e) Pecorino, truffle mayo	95,-
Burratina (l, sv, p) Cherry tomatoes, roasted grapes, pistachios, basil oil	195,-
Grilled cheese (l, h, se) Pata Negra, Manchego Mornay sauce	215,-
Skagen (s, f, h, e, se) Sourdough toast, Kalix løyrom, dill	215,-
Egg of the day (Ask your waiter)	175,-

**h** - hvete , **s** - Skaldyr , **e** - egg , **f** - fisk , **p** - peanøtter , **so** - soya , **l** - melk,  
**ma** - mandler , **c** - selleri , **se** - sennep , **ss** - sesam , **sv** - Svoveldioksid og  
sulfitt , **lu** - Lupin , **b** - Bløtdyr , **pk** - pekannøtter , **pe** - peanøtter,  
**p** - pistasjnøtter , **pi** - pinjekjerner , **ha** - hasselnøtter

