

MENY

GREEN GARDEN

HOTEL

1904

To start with

KAMSKJELL 269,–

Scallops with homemade jerusalem artichoke chips and puré, mushrooms and miso butter sauce

Kamskjell med hjemmelaget jordskokk chips og puré, sopp og miso smørsaus
hazelnuts, citrus, milk, molluscs and soy 🌱🚫

TUNFISK 259,–

Bluefin tuna sashimi with avocado cream, trout caviar, radish and truffle ponzu sauce

Makrellstørje sashimi med avokadokrem, ørretkaviar, reddik og trøffel ponzusaus
fish, soy, citrus, milk, sesame 🚫🌱

CROQUETTE 189,–

Croquette made from short rib, served with jalapeño aioli and pickled red onions

Krokett laget av okse, serveres med jalapeño aioli og syltet rødløk
mustard, citrus, milk, wheat, egg

VITELLO TONNATO 249,–

Slowly cooked veal in thin slices served with a lovely tuna sauce

Langtidsstekt kalvekjøtt i tynne skiver serveres med en nydelig tunfisksaus
egg, fish, mustard, citrus, milk 🚫🌱

PLANKE 468,–

A selection of cheese cured meat and Skagen salad. Served with jam, olives, ramsonmayo, walnuts, bread and crackers. 1–2 persons

Et utvalg av oster, spekemat og Skagenrøre. Serveres med sylte, oliven, ramsløkmajones, valnøtter, brød og kjeks
1–2 personer

egg, wheat, milk, shellfish 🌱🚫

A PARTE ...

Fries served with truffle mayo 98,–
Pommes frites med trøffel majones
egg, mustard

Focaccia with butter 78,–
Focaccia med smør
wheat

Small potato & mushroom 118,–
Små poteter og sopp i sesong

Side salad 89,–
Sidesalat 🌱

Vegetarian
🌱

Gluten-free
🚫

Can be made gluten-free
🌱

To continue

FREGOLA PASTA MED SOPP 298,–

Couscous like pasta pearls with creamy truffle sauce and mushrooms in season

Couscous-lignende pastaperler med kremet trøffelsaus og sesongens sopp
wheat, citrus, milk 🌱 🌾

ANDERAGU MED PAPARDELLE 359,–

Homemade pasta papardelle with rich duck ragu sauce

Hjemmelaget pasta papardelle med anderagu
wheat, egg, milk, celery sulphites 🌾

MOULES FRITES 338,–

Steamed mussels with homemade garlic and nduja butter sauce, served with french fries

Dampet blåskjell med hjemmelaget hvitløk og nduja smørsaus, serveres med pommes frites
milk, sulphites, molluscs, lemon 🌾 🥚

SALAT MED SCAMPI 328,–

Fresh salad with garlic shrimp, creamy avocado and rich dijon dressing. Topped with grated parmesan

Frisk salat med hvitløksreker, kremet avokado og fyldig dijon dressing. Toppet med revet parmesan
wheat, mustard, citrus, sesame, shellfish, milk, soy

SANDWICH MED KALV 338,–

Slices of calf served on sourdough bread with caramelized onions, salad and brie

Skiver av kalv serveres på surdeigsbrød med karamellisert løk, salat og brie
wheat, milk, mustard, citrus 🌾

BURGER MED BLÅMUGGOST 358,–

Homemade 180g burger on brioche, with chili mayo, bacon, blue cheese and fries

Hjemmelaget 180g burger på brioche, med chili majones, bacon, blåmuggost og pommes frites
egg, wheat, milk, mustard 🌾

BRAISERT SHORT RIB 598,–

Braised shorts rib on the bone, with celery puree and red wine sauce. Baby potatoes and veggies in season

Braisert oksekjøtt serveres med selleripuré, rødvinssaus, små poteter og sesongens grønnsaker

milk, mustard, sulphites, celery 🌱 🌾

BLOMKÅL 289,–

Cauliflower steak served with cauliflower puré, truffle hollandaise and parmesan cheese

Blomkål serveres med blomkålpuré, trøffel hollandaise saus og parmesanost

egg, milk, wheat, citrus 🌱 🌾

MØRK

SJOKOLADEMOUSSE 179,–

Dark chocolate mousse with hazelnut praline, passion fruit gel and dulcey hazelnut ganache, served with salty caramel ice cream

Mørk sjokolademousse med hasselnøttpraliné, pasjonsfruktgelé og dulcey hasselnøtt ganache serveres med salt karamell is

milk, egg, hazelnut, wheat, soy, citrus

1904` BACALAO 538,–

Clippfish from Jangaard with tomato, capers, peppers, olives, small potatoes, celery and chorizo

Klippfisk fra Jangaard serveres med tomat, kapers, paprika, oliven, småpoteter, selleri og chorizo

fish, celery 🌱

FISKESUPPE 298,–

Creamy fishsoup with clippfish from Jangaard, carrots, onion and salmon. Served with bread and butter

Kremet fiskesuppe med klippfisk fra Jangaard, gulrøtter, løk og laks. Serveres med brød og smør

fish, wheat, milk 🌾

BARNEMENY/KIDS MENU

Homemade chicken nuggets with french fries and ketchup 169,–

Hjemmelaget chicken nuggets med pommes frites og ketchup
egg, wheat, milk

Homemade pasta papardelle with rich duck ragu sauce 169,–

Hjemmelaget pasta papardelle med anderagu
wheat, egg, milk, celery sulphites

Chef's 3 Course

845,-

KAMSKJELL

**Scallops with homemade jerusalem
artichoke chips and puré, mushrooms and
miso butter sauce**

Kamskjell med hjemmelaget jordskokk chips og
puré, sopp og miso smørsaus
hazelnuts, citrus, milk, molluscs and soy

1904` BACALAO

**Clippfish from Jangaard with tomato,
capers, peppers, olives, small potatoes,
celery and chorizo**

Klippfisk fra Jangaard serveres med tomat,
kapers, paprika, oliven, småpoteter, selleri og
chorizo
fish, celery

MØRK SJOKOLADEMOUSSE

**Dark chocolate mousse with hazelnut
praline, passion fruit gel and dulcey
hazelnut ganache, served with salty
caramel ice cream**

Mørk sjokolademousse med hasselnøttpraliné,
pasjonsfruktgelé og dulcey hasselnøtt ganache
serveres med salt karamell is
milk, egg, hazelnut, wheat, soy, citrus

VINPAKKE

Cremant de Bourgogne
Riesling Phillip Kuhn
Barbera D'Alba
550,-

Drinks

Musserende vin (Sparkling wine)

Novapalma Prosecco Organic Maia	<i>Italia</i>	155,-/700,-
Soalheiro Alvarinho Bruto	<i>Portugal</i>	210,-/999,-
Cremant, Cremant De Bourgogne	<i>Frankrike</i>	165,-/750,-
Champagne, Moët & Chandon	<i>Frankrike</i>	1500,-
Champagne, Moët & Chandon O,375 l	<i>Frankrike</i>	750,-
Champagne, André Clouet	<i>Frankrike</i>	1300,-
Nyetimber Classic Cuvee	<i>England</i>	1580,-

Hvitvin (White wine)

Laroche Chablis	<i>Frankrike</i>	165,-/700,-
Riesling Philipp Kuhn	<i>Germany</i>	165,-/700,-
Sauvignon Blanc Sancerre, Matthias & Emile Roblin	<i>Frankrike</i>	175,-/800,-
Vermentino di Monteverro BIO	<i>Italia</i>	180,-/885,-
Chardonnay Bourgogne Les Sétilles, Olivier Leflaive	<i>Frankrike</i>	245,-/ 1250,-
Dao Antonio Madeira Vinhos Velhas Branco	<i>Portugal</i>	1299,-

Rosévin (Rosé wine)

Grenache, Cinsault Miradou Rosé	<i>Frankrike</i>	150,-/670,-
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Rødvin (Red wine)

Barbera D'Alba	<i>Italia</i>	155,-/740,-
Tempranillo, Vina Alberdi	<i>Spania</i>	175,-/800,-
Dao Madeira Vinhas Velhas Tinta	<i>Portugal</i>	999,-
Pinot Noir, Bourgogne Regnard	<i>Frankrike</i>	980,-
Col d'Orcia Brunello di Montalcino	<i>Italia</i>	1150,-
Roagna Barolo	<i>Italia</i>	1999,-

Alkoholfri vin (Non-alcoholic)

Ambijus Real fantasy, Fermented Apple	<i>Norge</i>	105,-/480,-
Ambijus Act Naturally, Fermented tea	<i>Norge</i>	95,-/425,-

Allergen i all vin (allergens in all wine)

12: svoveldioksid/sulfitter (sulphur dioxide/sulphites)

Øl/Cider (Beer/Cider)

Nøgne Ø IPA (<i>Bygg, Hvete</i>)	145,-
Nøgne Ø Porter (<i>Dark beer</i>)	125,-
Corona Extra	120,-
Isaac Baladin (<i>Hvete, Barley</i>)	150,-
Estrella Damm (<i>Barley</i>)	110,-
Aass Pilsner (<i>Bygg</i>)	110,-
K.A.a.B Pilsner (<i>Glutenfri</i>)	120,-
K.A.a.B IPA	120,-
Foxy Ginger Beer	110,-
Handverkcider Bær	110,-
Handverkcider Eple	110,-

Drinks we recommend

Aperol Spritz	165,-
Limoncello Spritz	165,-
Hugo Spritz	165,-
Bombay Gin & Fever-Tree Tonic	165,-
Hendricks Gin & Fever-Tree Tonic	180,-
Mimosa	165,-
Moscow Mule	165,-
Mojito	165,-
Kir, Kir Royale	165,-
Espresso Martini	170,-
Irish coffee	165,-

Mocktails

Mimosa	89,-
Mojito	89,-

Alkoholfri Øl/Cider (Non-alc. Beer/Cider)

Erdinger 0% alc. (<i>Hvete</i>)	78,-
Fever-Tree Ginger Beer 0%	78,-

Forfriskninger (Refreshments)

Flytende Eple fra Loen (fresh apple juice)	65,-/265,-
Ferskpresset Appelsinjuice (fresh orange juice)	62,-
Green Garden Juice (celery, ginger, kiwi broccoli, spinach, kale, avocado, pineapple, lemon)	68,-
Coca-Cola	62,-
Coca-Cola Zero	62,-
Oscar Sylte, Pære/Ananas (pear/pineapple)	62,-
Artic Water med kullsyre (sparkling water)	62,-
Sprite	62,-
Fever-Tree Tonic Water	62,-
Limonade med passionsfrukt	62,-
Eira vann med eller uten kullsyre (Eira still/ sparkling water)	62,-

Coffee and Tea

	Enk/dob Single/double
Espresso	45,-/50,-
Espresso Macchiato	45,-/50,-
Espresso Americano	45,-/50,-
Cortado	50,-/55,-
Espresso con panna	60,-
Espresso corretto (m/grappa)	105,-
Cappuccino	50,-/55,-
Caffe Latte	50,-/55,-
Caffe Mocca	55,-/60,-
Caffe Latte Freddo/ Is latte	50,-/55,-
Pumpkin Spice Latte	60,-
Espresso shakerato/ Is kaffe	45,-/50,-
Affogato (softis & espresso)	69,-
Varm sjokolade (hot chocolate)	60,-
m/krem	65,-
2-kopps presskanne	85,-
6-kopps presskanne	220,-
Dagens filterkaffe	40,-
(today's filter coffee)	
Stor kopp filterkaffe	45,-
(large cup filter coffee)	
Påfyll filterkaffe	15,-

We use wholemilk in our coffeedrinks, but we also offer skim, soy, oat, almond, and lactose free

Vi bruker H-melk i våre kaffedrikker, men tilbyr og lett-, havre-, mandel-, soya-, og laktosefri melk.

Te Palais Des Thés

Grand Yunnan Impérial (black)	55,-
Blue of London (black/earl gr)	50,-
Chai Impérial (black)	50,-
Thé Des Moines (black/green)	50,-
Rooibos du Hammam (caffeine free)	50,-
Vive le thé (green)	50,-
Sencha Ariake (green)	50,-
Fersk te (Fresh tea)	
Trekt fersk mynte (mint)	55,-
Trekt fersk sitrus, ingefær	60,-
og honning (citrus, ginger, honey)	
Chai Latte	60,-
Matcha Latte	60,-
2-kopps tekanne (2-cups)	85,-

Extra espresso shot, cream, honey or flavor

Espresso shot, krem, honning eller smak	5,-
Kaffe, løsvettpose 250g	120,-/170,-
Palais Des Thés løsvettpose 100g	179,-

Something small

RUGBRØDSKIVE MED ...

Slice of Rye bread with brie, pumpkinseeds and green pesto

... brie, gresskarkjerner og grønn pesto 89,-

wheat, milk, pine nuts

Slice of Rye bread with blue cheese, sunflower seeds and apricot jam

... blåmuggost, solsikkekjerner og aprikossyltetøy 89,-

wheat, milk

DIVERSE

Croissant naturel 50,-

egg, wheat, milk

Croissant med syltetøy 55,-
(jam)

Croissant med ost & skinke 89,-
(Cheese & ham) *egg, wheat, milk*

Pain au chocolat 50,-

egg, wheat, milk, nuts, sesame, soya

Pastel de nata 60,-

egg, wheat, milk, nuts, sesame

Kanelsnurr 50,-

(Cinnamon bun)

Diverse småbakst 35,-

Fransk makron 35,-

(Macaron) *egg, milk, nuts, sesame*

Hjemmelaget marengs med mandel og sjokolade 25,-

(Meringue) *egg, almond, soya, milk*

Biscotti 2 stk 25,-

egg, wheat, milk, nuts

Hjemmelaget hvit sjokoladebit 55,-

Salte peanøtter 55,-

(Salted peanuts)

Chili nøtter 55,-

(Chili nuts)

Oliven 65,-

(Olives)

Div andre kjeks 20,-

(Div biscuits)

Allergen i kjeksene kan variere, spør din servitør

Allergen in biscuits can vary, ask your waiter

Treat yourself

Homemade cakes and desserts

GULKAKE MED MANDELBUNN 95,–

Yellow cake with almond base

Gulkake med mandelbunn
egg, milk, nuts

OSTEKAKE 135,–

**Cheesecake with passionfruit sauce,
chocolate sauce or redberry compot**

Velg mellom pasjonsfrukt, sjokolade eller
rørte bær
egg, wheat, milk, traces of nuts in biscuits

NØTTEKAKE 95,–

**Nut cake with chocolate and
caramelized nuts**

Nøttekake med sjokolade og karamelliserte
nøtter
egg, milk, almond, hazelnut, walnut, pistachio

NEMESIS 85,–

**Chocolate cake with chocolate
sauce**

Sjokoladekake med sjokoladesaus

NEMESIS 105,–

**With redberry compot and soft ice
cream on side**

Med rørte bær og softis på siden
egg, milk

SITRONKAKE 95,–

**Lemoncake with almond and biscuit
base**

Sitronkake med mandel og kjeksbunn
egg, wheat, milk, almond nuts, citrus

SOFT IS 69,– MED HJEMMELAGET TOPPING 74,–

**Soft ice cream served with chosen
homemade topping, choose between:**

**Brown cheese, white chocolate and oat
crumb, served with salty caramel sauce**
Krommel av brunost, hvit sjokolade og havre,
serveres med salt karamellsaus
Soya, milk

In addition we have:

Passion fruit syrup, Pasjonsfrukt sirup

Caramel sauce, Karamellsaus

**Berry sauce with strawberries,
raspberries, currants,** Bærsaus med
jordbær, bringebær og rips.

Non-stop, Nonstop

Chocolate sauce, Sjokoladesaus/ strø
Oreo, Oreo

milk, nuts, pistachio

BROWNIE 65,–

With white chocolate and walnut
Med hvit sjokolade og valnøtt

BROWNIE 85,–

**with redberry compot and soft ice cream
on side**

Med rørte bær og softis på siden
egg, wheat, milk, walnuts