

MENY

GREEN GARDEN

HOTEL

1904

Meny

BEEF CARPACCIO 298,-

Thinly sliced raw beef tenderloin, with pickled onions, toasted yeast mayo and roasted hazelnuts

Tynnskåret rå oksefilet med syltet løk, ristet gjærmajones og ristede hasselnøtter
gluten, nuts, onion

NICOISE SALAD 338,-

Fresh salad with nicoise dressing, small potatoes, boiled eggs, cherry tomatoes, sea trout, olive powder, french beans and croutons

Frisk salat med nicoise-dressing, småpoteter, kokte egg, cherrytomater, sjøørret, olivenpulver, bønner og krutonger
fish, egg 

1904` BACALAO 548,-

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

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

FISKESUPPE 319,-

Homemade fishsoup with fresh fish, carrot, onion, chives and green oil. Served with bread and butter

Hjemmelaget fiskesuppe med fersk fisk, gulrot, løk, gressløk og grønn olje. Serveres med brød og smør
lactose, onion 

ROAST BEEF SANDWICH 348,-

Slices of roast beef served on sourdough bread with caramelized onions, brie and fennel

Skiver av roastbiff serveres på surdeigsbrød med karamellisert løk, brie og fennikel
gluten, lactose, onion

PAPPARDELLE PASTA 299,-

Pappardelle pasta served with ricotta, sun-dried tomato, spinach and sage

Pappardelle pasta serveres med ricotta, spinat, soltørket tomat og salvie
gluten, lactose

Vegetarian



Gluten-free



Can be made gluten-free



Meny

CATCH OF THE DAY 468,-

Beurre blanc sauce with avruga caviar, salmon roe, chives, cauliflower, kale, served with steamed potatoes and fresh herbs

Dagens fangst, Beurre blanc-saus med avruga-kaviar, lakserogn, gressløk, blomkål og grønnkål, serveres med dampede poteter og friske urter
fish, lactose, onion 🚫

KIDS MENU 169,-

Pasta served with tomato sauce and parmesan cheese

Pasta serveres med tomatsaus og parmesanost
gluten, lactose

Hummus with crudites

Hummus serveres med grønnsaker

ENTRECOTE 599,-

Marbled entrecôte served with pepper sauce, pickled mustard seeds, potato mash, chives, artichoke chips and broccolini

Marmorert entrecôte serveres med peppersaus, syltede sennepsfrø, potetmos, gressløk, artisjokkchips og brokkoli
lactose, garlic 🚫

PLANKE 468,-

A selection of cheese, cured meat, served with jam, olives, ramson mayo, walnuts, bread and crackers. 1-2 persons

Et utvalg av oster og spekeemat. Serveres med sylte, oliven, ramsløkmajones, valnøtter, brød og kjeks til 1-2 personer
egg, gluten, lactose 🚫

A PARTE ...

Focaccia with butter 78,-
Focaccia med smør
gluten

3 Course Menu

895,-

BEEF CARPACCIO

Thinly sliced raw beef tenderloin, with pickled onions, toasted yeast mayo and roasted hazelnuts

Tynnskåret rå oksefilet med syltet løk, ristet gjærmajones og ristede hasselnøtter

CATCH OF THE DAY

Beurre blanc sauce with avruga caviar, salmon roe, chives, cauliflower and kale, served with steamed potatoes and fresh herbs

Dagens fangst servert med beurre blanc-saus, avruga-kaviar, lakserogn, gressløk, blomkål og grønnkål. Serveres med poteter og friske urter

CHOCOLATE TART

Homemade tart with chocolate served with espresso ice cream and coffee crumble

Hjemmelaget terte med sjokolade servert med espresso-is og kaffecrumble

VINPAKKE

Cremant de Limoux
Bourgogne Regnard Pinot Noir
Chardonnay Bourgogne Les Sétilles
595,-

Drinks

Musserende vin (Sparkling wine)

Novapalma Prosecco Organic Maia	<i>Italia</i>	165,-/750,-
Soalheiro Alvarinho Bruto	<i>Portugal</i>	210,-/999,-
Cremant, Cremant De Limoux	<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,-/750,-
Riesling Philipp Kuhn	<i>Germany</i>	165,-/750,-
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>	245,-/1299,-

Rosévin (Rosé wine)

Grenache, Cinsault Miradou Rosé	<i>Frankrike</i>	155,-/750,-
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Rødvin (Red wine)

Barbera D'Alba	<i>Italia</i>	165,-/750,-
Tempranillo, Vina Alberdi	<i>Spania</i>	175,-/800,-
Dao Madeira Vinhas Velhas Tinta	<i>Portugal</i>	210,-/999,-
Pinot Noir, Bourgogne Regnard	<i>Frankrike</i>	200,-/980,-
Col d'Orcia Brunello di Montalcino	<i>Italia</i>	1150,-
Roagna Barolo	<i>Italia</i>	1999,-
Paolo Scavino 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>)	148,-
Corona Extra	120,-
Isaac Baladin (<i>Hvete, Barley</i>)	155,-
Aass Pilsner (<i>Bygg</i>)	115,-
Foxy Ginger Beer	113,-
Handverkcider Bær	125,-
Handverkcider Eple	120,-
Handverkcider Pære	120,-
Peroni gluten free	128,-
Peroni	120,-
Guinness	165,-

Drinks we recommend

Aperol Spritz	168,-
Limoncello Spritz	168,-
Bombay Gin & Fever-Tree Tonic	168,-
Hendricks Gin & Fever-Tree Tonic	180,-
Mimosa	168,-
Mojito	168,-
Espresso Martini	175,-
Irish coffee	168,-
Amaretto sour	168,-
Wiskey sour	168,-
Cosmopolitan	168,-

Mocktails

Mimosa	89,-
Mojito	89,-

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

Fever-Tree Ginger Beer 0%	78,-
Peroni Alc. Free	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)	72,-
Coca-Cola	62,-
Coca-Cola Zero	62,-
Oscar Sylte, Pære/Ananas (pear/pineapple)	68,-
Artic Water med kullsyre (sparkling water)	62,-
Solo	62,-
Sprite	62,-
Fever-Tree Tonic Water	62,-
Limonade med pasjonsfrukt	62,-
Eira vann med eller uten kullsyre (Eira still/ sparkling water)	62,-

Coffee and Tea

	Enk/dob Single/double	Te Palais Des Thés	
Espresso	45,-/50,-	Grand Yunnan Impérial (black)	55,-
Espresso Macchiato	45,-/50,-	Blue of London (black/earl gr)	55,-
Espresso Americano	45,-/50,-	Chai Impérial (black)	55,-
Cortado	50,-/55,-	Thé Des Moines (black/green)	55,-
Espresso con panna	60,-	Rooibos du Hammam (caffeine free)	55,-
Espresso corretto (m/grappa)	105,-	Vive le thé (green)	55,-
Cappuccino	50,-/55,-	Sencha Ariake (green)	55,-
Caffe Latte	50,-/55,-	Fersk te (Fresh tea)	
Caffe Mocca	55,-/60,-	Trekt fersk mynte (mint)	55,-
Caffe Latte Freddo/ Is latte	50,-/55,-	Trekt fersk sitrus, ingefær og honning (citrus, ginger, honey)	60,-
Pumpkin Spice Latte	60,-	Chai Latte	60,-
Espresso shakerato/ Is kaffe	45,-/50,-	Matcha Latte	65,-
Affogato (softis & espresso)	69,-		
Varm sjokolade (hot chocolate)	60,-		
m/krem	65,-		
2-kopps presskanne	85,-	2-kopps tekanne (2-cups)	85,-
6-kopps presskanne	220,-		
Dagens filterkaffe	40,-	Extra espresso shot, cream, honey or flavor	
(today's filter coffee)		Espresso shot, krem, honning eller smak	5,-
Stor kopp filterkaffe	45,-		
(large cup filter coffee)		Kaffe, løsvettpose	140,-/190,- 250g
Påfyll filterkaffe	15,-	Palais Des Thés løsvettpose	179,- 100g

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.

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, solsikkekjerne og aprikossyltetøy 89,-

wheat, milk

DIVERSE

Croissant naturel	50,-
<i>egg, gluten, lactose</i>	
Croissant med syltetøy (jam)	55,-
Croissant med ost & skinke (Cheese & ham)	89,-
<i>egg, gluten, lactose</i>	
Pain au chocolat	55,-
<i>egg, gluten, lactose, nuts, sesame, soya</i>	
Pastel de nata	60,-
<i>egg, gluten, lactose, nuts, sesame</i>	
Kanelsnurr	60,-
(Cinnamon bun)	<i>egg, gluten, lactose</i>
Kanelsnurr med ostekrem	68,-
<i>egg, gluten, lactose</i>	
Diverse småbakst	45,-
<i>gluten, lactose, nuts</i>	
Fransk makron	45,-
(Macaron)	<i>egg, lactose, nuts, sesame</i>
Cookie	<i>lactose, gluten</i> 60,-
Marengs 2 stk	35,-
(Meringue)	<i>egg</i>
Biscotti	35,-
<i>egg, wheat, milk, nuts</i>	
Salte peanøtter	60,-
(Salted peanuts)	
Chili nøtter	60,-
(Chili nuts)	
Oliven	67,-
(Olives)	

Utvalg av kaker og søte ting kan variere, spør din servitør. Spor av nøtter kan forekomme

Selection of cakes and sweet treats may vary, ask your waiter. Traces of nuts may occur.

Treat yourself

Homemade cakes and desserts

TIRAMISU 108,-

Italian dessert with finger biscuits, mascarpone and coffee

Italiensk dessert med fingerkjeks, mascarpone og kaffe
egg, gluten, lactose, traces of nuts in biscuits

OSTEKAKE 138,-

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 98,-

Nut cake with chocolate and caramelized nuts

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

NEMESIS 88,-

Chocolate cake with chocolate sauce

Sjokoladecake med sjokoladesaus

NEMESIS 108,-

With redberry compot and soft ice cream on side

Med rørte bær og softis på siden
egg, milk

GULKAKE MED MANDELBUUNN 98,-

Yellow cake with almond base

Gulkake med mandelbunn
egg, milk, nuts

SITRONKAKE 108,-

Lemoncake with almond and biscuit base

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

SOFT IS 68,- MED HJEMMELAGET TOPPING 75,-

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

Cookie sprinkles Cookie strø

Margens topping

BROWNIE 68,-

With white chocolate and walnut

Med hvit sjokolade og valnøtt

BROWNIE 98,-

With redberry compot and soft ice cream on side

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

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