

MENY

GREEN GARDEN

HOTEL



1904

To start with

BURRATA 198,-

Burrata with toasted bread, squash, oil, lemon and pine nuts

Burrata med toastet brød, squash, olje, sitron og pinjekjerner

wheat, milk, lemon, pine nuts  

SKAGENRØRE PÅ BRIOCHE 238,-

Skagen salad is served on homemade brioche bread with lemon mayonnaise and trout roe

Skagenrøre serveres på hjemmelaget briochebrød med sitronmajones og ørretrogn

wheat, milk, mustard, shellfish, citrus 

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 

BETESALAT 210,-

Beet salad with goat cheese cream radicchio salad and walnuts


Betesalat med geiteostkrem, radicchiosalat og valnøtter

milk, walnuts, lemon  

KALDRØKT ISHAVSRØYE 238,-

Cold smoked Arctic char served with cucumber, soured milk and trout roe

Kaldrøkt ishavsrøye serveres med agurk, syrnet melk og ørretrogn

fish, wheat, milk, lemon 

A PARTE ...

Fries served with Ramsonmayo 88,-
Pommes frites servert med ramsløkmajones

egg, mustard

Focaccia with ramsonmayo 68,-
Focaccia med ramsløkmajones

wheat

Ramsonmayo 38,-
Ramsløkmajones

Vegetarian



Gluten-free



Can be made gluten-free



To continue

BIFF SANDWICH 318,-

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

Skiver av ytrefilet serveres på surdeigsbrød med karamellisert løk, salat og brie

wheat, milk, mustard, citrus 🌾

CÆSAR SALAT 298,-

Our twist on a cæsar salad with grilled chicken filet, egg cream, heart lettuce and parmesan

Vår vri av cæsar salat med grillet kyllingfilet, eggekrem, hjertesalat og parmesan

egg, fish, wheat, milk 🌾

TEMPURA SALAT 278,-

Tempura salad with fried scampi, avocado cream, cucumber, wakame, chilimayo, teriyaki sauce and tobiko

Tempurasalat med fritert scampi, avokadokrem, agurk, wakame, chilimajo, teriyaki og tobiko

egg, fish, wheat, milk, mustard, shellfish

FERSK STROZZAPRETI PASTA 298,-

Pasta with chicken, chorizo in tomato sauce with semi-dried tomatoes,

Pasta med kylling, chorizo i tomatsaus med semitørkede tomater

egg, wheat, milk, celery, citrus

AGNOLOTTI MED AND 348,-

Homemade pasta with duck served with sweet potato puree, grated gorgonzola and brown butter

Hjemmelaget pasta med and servert med søtpotetpuré, revet gorgonzola og brunt smør

egg, wheat, milk, citrus

BURGER MED CHEDDAR 338,-

Homemade 180g burger, brioche, house dressing, bacon, cheddar and fries

Hjemmelaget 180g burger, brioche, husets dressing, bacon, cheddar ost og pommes frites

egg, wheat, milk, mustard 🌾

MOULES FRITES 328,-

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 🌱 🌾

FISKESUPPE 268,-

Creamy fishsoup with clipfish 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 🌾

OVNSBAKT KLIPPFISK & BACON VELOUTE 498,-

Oven-baked clipfish from Jangaard and bacon velouté served with cabbage and mashed potatoes

Klippfisk fra Jangaard og bacon velouté serveres med med kål og potetpure

fish, milk, sulphites, citrus 🌱 🌾

SVINEKJAKER & POLENTA 468,-

Pork cheeks and polenta served with fennel, grilled leeks and matured gouda cheese

Svinekjaker og polenta serveres med fennikel, grillet purreløk og modnet gouda ost

milk, celery, mustard 🌱 🌾

BARNEMENY/KIDS MENU

Pasta with chicken

Pasta med kylling 178,-

egg, wheat, milk

Pasta bolognese

178,-

egg, wheat, celery

Chef's 3 Course

845,-

KALDRØKT ISHAVSRØYE

**Cold smoked Arctic char served
with cucumber, soured milk and
trout roe**

Kaldrøkt ishavsrøye serveres med
agurk, syrnet melk og ørretrogn

fish, wheat, milk, lemon

OVNSBAKT KLIPPFISK & BACON VELOUTE

**Oven- baked clipfish from Jangaard
and bacon velouté served with
cabbage and mashed potatoes**

Klippfisk fra Jangaard og bacon velouté
serveres med med kål og potetpure

fish, milk, sulphites, citrus

RABARBRA & BRINGEBÆR SORBET

**Homemade raspberry sorbet served
with rhubarb foam and matcha tea**

Hjemmelaget bringebær sorbet serveres
med rabarbra skum og matcha te

egg, wheat, milk, citrus

VINPAKKE

Champagne, Moët & Chandon
Bourgogne Chardonnay Les Sétilles,
Olivier Leflaive
Col d'Orcia Brunello di Montalcino

550,-

Drinks

Musserende vin (Sparkling wine)

Cava Pedregosa, Sant Sadurni	<i>Spania</i>	145,-/700,-
Prosecco, Teresa Rizzi	<i>Italia</i>	145,-/700,-
Cremant, Cremant De Bourgogne	<i>Frankrike</i>	145,-/700,-
Rabarbra Sparkling Brut	<i>Latvia</i>	160,-/780,-
Champagne, Moet & Chandon	<i>Frankrike</i>	285,-/1495,-
A.D. Coutelas Louis Victor Solera Brut	<i>Frankrike</i>	1395,-
Champagne, André Clouet	<i>Frankrike</i>	1245,-
Nyetimber Classic Cuvee	<i>England</i>	1445,-

Hvitvin (White wine)

Riesling, Philipp Kuhn	<i>Tyskland</i>	145,-/700,-
Chablis, William Fevre	<i>Frankrike</i>	165,-/800,-
Alvarinho, Soalheiro	<i>Portugal</i>	145,-/700,-
Sauvignon Blanc Sancerre, Matthias & Emile Roblin	<i>Frankrike</i>	165,-/800,-
Vermentino di Monteverro BIO	<i>Italia</i>	180,-/885,-
Chardonnay Bourgogne Les Sétilles, Olivier Leflaive	<i>Frankrike</i>	1250,-

Rosevin (Rose wine)

Grenache, Cinsault Miradou Rose	<i>Frankrike</i>	135,-/670,-
Tibouren, Clos Cibonne Rose	<i>Frankrike</i>	999,-

Rødvin (Red wine)

Tempranillo, Vina Alberdi	<i>Spania</i>	165,-/800,-
Barbera, Fenocchio Barbera D'Alba	<i>Italia</i>	155,-/740,-
Aragonez, Cabernet Sauvignon, Esperao Reserva	<i>Portugal</i>	180,-/885,-
Pinot Noir, Bourgogne Regnard	<i>Frankrike</i>	980,-
Col d'Orcia Brunello di Montalcino	<i>Italia</i>	1100,-

Alkoholfri vin (Non-alcoholic)

Ambijus Real fantasy, Fermented Tea	<i>Norge</i>	95,-/410,-
Ambijus Fermented Apple, Spruce Needle	<i>Norge</i>	95,-/410,-
Ambijus Act Naturally, Fermented tea	<i>Norge</i>	95,-/410,-

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,-
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 (<i>Hvete</i>)	120,-
Kinn Stout (<i>Havrebygg</i>)	135,-
Foxy Ginger Beer	110,-
Balholm Handverkcider Bær	110,-
Balholm 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	165,-
Mimosa	165,-
Moscow Mule	165,-
Mojito	165,-
Irish coffee	165,-
Kir, Kir Royale	165,-

Mocktails

Mimosa	89,-
Mojito	89,-
Moscow Mule	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,-
Pepsi Max	62,-
Sprite	62,-
Fever-Tree Tonic Water	62,-

Coffee and Tea

	Enk/dob Single/double		
Espresso	45,-/50,-	Grand Yunnan Impérial (black)	55,-
Espresso Macchiato	45,-/50,-	Blue of London (black/earl gr)	50,-
Espresso Americano	45,-/50,-	Chai Impérial (black)	50,-
Cortado	50,-/55,-	Thé Des Moines (black/green)	50,-
Espresso con panna	60,-	Rooibos du Hammam (caffeine free)	50,-
Espresso corretto (m/grappa)	105,-	Vive le thé (green)	50,-
Cappuccino	50,-/55,-	Sencha Ariake (green)	50,-
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	60,-
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, løsevektpose	120,-/170,- 250g
Påfyll filterkaffe	15,-	Palais Des Thés løsevektpose	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, solsikkekjerner og aprikossyltetøy 89,-

wheat, milk

DIVERSE

Croissant naturel 50,-
egg, wheat, milk

Croissant med syltetøy 55,-
(jam)

Croissant med ost & skinke 85,-
(Cheese & ham) *egg, wheat, milk*

Pain au chocolat 50,-
egg, wheat, milk, nuts, sesame, soya

Pastel de nata 55,-
egg, wheat, milk, nuts, sesame

Kannelsnurr 50,-
(Cinnamon bun)

Diverse småbakst 25,-

Fransk makron 25,-
(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,-

Hjemmelaget mørk 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

OSTEKAKE MED BRUNOST 155,-

Homemade cheesecake with brown cheese and cranberry puree

Hjemmelaget ostekake med brunost og
tyttebær puré
egg, milk, citrus

OSTEKAKE 125,-

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 85,-

Nut cake with chocolate and caramelized nuts

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

NEMESIS 75,-

Chocolate cake with chocolate sauce

Nemesis with redberry compot and soft ice cream on side

Ønsker du rørte bær og softis på siden 95,-
egg, milk, nuts

GULKAKE MED MANDELBUNN 85,-

Yellow cake with almond base

Gulkake med mandelbunn
egg, milk, nuts

RABARBRA & BRINGEBÆR SORBET 175,-

Homemade raspberry sorbet served with rhubarb foam and matcha tea

Hjemmelaget bringebær sorbet serveres
med rabarbra skum og matcha te
egg, wheat, milk, citrus

SITRONKAKE 85,-

Lemoncake with almond and biscuit base

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

SOFT IS MED HJEMMELAGET TOPPING 69,-

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

Brown cheese, white chocolate and oat crumb, served with caramel sauce

Krommel av brunost, hvit sjokolade og havre,
serveres med karamellsaus

Soya, milk

Rhubarb in sugar syrup with raspberries powder

Rabarbra i sukkerlake med bringebærpulver

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

HOTEL
1904