

MENY

GREEN GARDEN

HOTEL

1904

To start with

SALMON TARTAR 248,–

Served with green apple, horseradish cream and trout roe

Serveres med grønt eple, pepperrotkrem og ørretrogn

fish, milk, citrus 

BETESALAT 228,–

Beet salad with goat cheese cream radicchio salad and walnuts

Betesalat med geitostkrem, radicchiosalat og valnøtter

milk, walnuts, lemon  

SKAGENRØRE PÅ BRIOCHE 248,–

Skagen salad 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 

BURRATA & PISTASJPESTO 268,–

Served with San Marzano tomatoes and sourdough bread

Serveres med San Marzano tomater og surdeigsbrød

wheat, milk, pistachio  

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 Ramson mayo 98,–
Pommes frites servert med ramsløkmajones

egg, mustard

Focaccia with Ramson mayo 78,–
Focaccia med ramsløkmajones

wheat

Ramson mayo 38,–
Ramsløkmajones

Vegetarian



Gluten-free



Can be made gluten-free



To continue

BIFF SANDWICH 338,–

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 318,–

Our twist on a Caesar 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 298,–

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 318,–

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

Pasta med kylling og chorizo i tomatsaus med semitørkede tomater

egg, wheat, milk, celery, citrus

AGNOLOTTI MED AND 348,–

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

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

egg, wheat, milk, citrus

BURGER MED CHEDDAR 358,–

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 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  

1904` BACALAO 538,–

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

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

fish, milk, 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 

STEAK AU POIVRE 595,–

Tender beef fillet served with pepper sauce, shallot puree and seasonal vegetables

Mør oksfilet servert med peppersaus, pure av sjalottløk og sesongens grønnsaker

milk, celery, mustard, sulphites 

BARNEMENY/KIDS MENU

Pasta with chicken

Pasta med kylling 178,–

egg, wheat, milk

Pasta bolognese 198,–

egg, wheat, celery

Chef's 3 Course

845,-

SALMON TARTAR

**Served with green apple,
horseradish cream and trout roe**

Serveres med grønt eple,
pepperotkrem og ørretrogn

fish, milk, citrus

1904` BACALAO

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

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

fish, milk, celery

SOMMERBÆR & RICOTTA

**Raspberries and strawberries in
various textures, served with
ricotta cream and meringue**

Bringebær og jordbær i ulike teksturer,
servert med ricottakrem og marengs

milk, egg

VINPAKKE

Cremant de Burgonge
Alvarinho de Soalheiro
Esporao Reserva

550,-

Drinks

Musserende vin (Sparkling wine)

Novapalma Prosecco Organic Maia	<i>Italia</i>	155,-/700,-
Cava Pedregosa, Sant Sadurni	<i>Spania</i>	155,-/700,-
Cremant, Cremant De Bourgogne	<i>Frankrike</i>	165,-/750,-
Champagne, Moet & Chandon	<i>Frankrike</i>	1695,-
Champagne, Moet & Chandon 0,375 l	<i>Frankrike</i>	635,-
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,-
Charles Audoin Marsannay Rosé	<i>Frankrike</i>	1099,-

Rødvin (Red wine)

Barbera D'Alba	<i>Italia</i>	155,-/740,-
Tempranillo, Vina Alberdi	<i>Spania</i>	175,-/800,-
Muga Reserva	<i>Spania</i>	950,-
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,-
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,-
Kinn Stout (<i>Havrebygg</i>)	135,-
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,-

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 (today's filter coffee)	40,-
Stor kopp filterkaffe (large cup filter coffee)	45,-
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 og honning (citrus, ginger, honey)	60,-
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, løsevektpose 250g	120,-/170,-
Palais Des Thés løsevektpose 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

Kannelsnurr 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

SOMMERBÆR & RICOTTA 175,–

Raspberries and strawberries in various textures, served with ricotta cream and meringue

Bringebær og jordbær i ulike teksturer, servert med ricottakrem og marengs

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

Sjokoladecake med sjokoladesaus

NEMESIS 105,–

With redberry compot and soft ice cream on side

Med rørte bær og softis på siden
egg, milk

GULKAKE MED MANDELBUNN 95,–

Yellow cake with almond base

Gulkake med mandelbunn
egg, milk, nuts

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 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 ribs.

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

HOTEL

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