



# THE FOOD menu



## STARTERS

<b>LINGUINI WITH BUTTER &amp; CAVIAR</b> HOMEMADE LINGUINE, BUTTER SAUCE & GASTRO UNIKA BAERII CAVIAR A: 1, 2, 3, 6	295,-	<b>STEAK TARTARE</b> NORWEGIAN BEEF, IN-HOUSE DRESSING A: 2, 11, 13	195,-
<b>VELOUTE SOUP OF ONION</b> VELVETY FRENCH ONION SOUP A: 1, 6, 11	165,-	<b>COQUILLAGES</b> SELECTION OF STEAMED SHELLS A: 5, 6	250,-

## MAIN COURSES

<b>MONKFISH WITH PARMESAN &amp; BEANS</b> FRESHLY GRILLED MONKFISH PARESAN CREAM AND SEASONAL BEANS A: 3, 6, 11	340,-	<b>WILD BOAR, MACADAMIA &amp; MUSHROOMS</b> GRILLED WILD BOAR WITH FOREST MUSHROOMS A: PORK, 6, 11	350,-
<b>STEAK FRITES WITH CHANTARELLE SAUCE</b> TXOGITXU BEEF, AND CHANTERELL CREAM A: 6, 11, 13	450,-		

## DESSERTS

<b>FRENCH TOAST &amp; VANILLA ICE CREAM</b> A: 1, 2, 6,	150,-	<b>CHEESE BOARD</b> A: 1, 2, 6,	195,-
<b>GELATO 'S</b> A: 2, 6	65,-		

## CHEFS CHOICE MENU

650,-

OUR KITCHEN PUTS TOGETHER A VARIETY OF SNACKS, STARTERS, MAIN AND DESSERT IN FOUR SERVINGS, SHOWCASING OUR KITCHEN AND FAVORITES.

ALLERGIER: 1 GLUTEN - 2 EGG - 3 FISK - 4 SKALLDYR - 5 BLØTDYR - 6 MELK - 7 NØTTER - 8 PEANØTTER - 9 SOYA - 10 SELLERI  
11 SULFITT - 12 LUPIN - 13 SENNEP - 14 SESAM.  
ALLERGIES: 1 GLUTEN - 2 EGG - 3 FISH - 4 SHELLISH - 5 MOLLUSCS - 6 MILK - 7 NUTS - 8 PEANUTS - 9 SOY - 10 CELERY  
11 SULPHITE - 12 LUPINE - 13 MUSTARD - 14 SESAME.

VINBAR & BISTRO



# SNACKS SMALL COURSES



## SPARKLING AND OYSTERS

<b>DIGNITAT CAVA</b> A: 11	150,-/695,-	<b>FINE DE CLAIRE NO.3</b> A: 5	49,- PP
<b>GUSBORNE BLANC DES BLANC 19</b> A: 11	240,-/1150,-	<b>FINE DE CLAIRE NO.3 (6 PCS)</b> A: 5	275,-
<b>PIERRE PETERS BLANC DES BLANCS NV</b>	260/1300,-	<b>FINE DE CLAIRE NO.3 (12 PCS)</b> A: 5	525,-

## COLD SNACKS

<b>TRUFFLE CHIPS</b> A: 0	69,-	<b>CHARCUTERIE PLATE</b> A: (1), 7, 11	225,-
<b>GREEN OLIVES</b> A: 11	69,-	<b>PALETA IBERICO BELLOTA 30M</b> A: 11	175,-
<b>SOURDOUGH BREAD ROASTED CHICKEN FAT &amp; BUTTER</b> A: 1, 6	69,-	<b>MARCONA ALMONDS</b> A: 7	60,-

## WARM SNACKS

<b>DEEP FRIED EGG &amp; COMTE</b> DEEP FRIED EGGS SERVED WITH WARM COMTE A: 1, 2, 6,	165,-	<b>CROQUETTES</b> DEEP FRIED CROQUETTES CHEESE & PROVANCE SPICES A: 6,	115,-
<b>GRILLED LANGOUSTINE TAILS AND BISQUE</b> GRILLED LANGOUSTINE TAILS, HOMEMADE BISQUE FROM SHELLS A: 4, 5, 6, 11	250,-	<b>CRISPY CHICKEN SKIN</b> DEEP FRIED CHICKEN SKIN, SERVED WITH HOMEMADE AIOLI A: 0	95,-
<b>HOUSE FRENCH FRIES AND SAUCES</b> A: 2, 11, 13	95,-		

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