

THE ROOFTOP

RESTAURANT & BAR

SØNDAG OG MANDAG

FORRETTER

Tataki av laks fra Frøya med svart sesam, løksnø, vårløk, chili og saus på hvit soya og yuzu
(Fisk, Sesam, Soya, Sulfitt) 195

HOVEDRETTER

Smørstekt kveite fra Rørvik, grillet spisskål, bakt sellerirotpure og kremet sjysaus
(Fisk, Selleri, Melk, Sulfitt) 375

Andebryst fra Holte gård med rilette på confitert andelår og tranebær, grillet brokkolini, gulrotpure, friterte småpoteter og kryddersjy
(Melk, Selleri, Sulfitt) 435

Pannestekt kongeøsterssopp, traktkantarell- og steinsoppmajones, sprø grønnkål og umami glaze
(Egg, Soya, Melk, Sulfitt) 325

OST

Holtefjellkrem laget på ung Holtefjell fra Eiker gårdsysteri med fikenmarmelade og sesamkjeks
(Melk, Sesam, Hvete, Egg) 195

DESSERT

Vaniljeis med crumble på kanel og stjerneanis, hvitvinskokte pærer og mjødurtsirup fra Trøndelag Sankeri
(Melk, Hvete, Egg, Sulfitt) 160

4 RETTERS MENY 745
VINPAKKE 695

SNACKS

Grønne oliven 75
Husets popcorn *(Laktose)* 45
Frosta Chips *(Laktose)* 55
Japansk melkebolle *(Laktose, Gluten)* 45

MUSSERENDE

Andrè Delorme Crémant de Bourgogne NV 155/775
Von Buhl Riesling Brut 2018 160/800
Gusbourne Brut Reserve 2019 1200

HVIT

Charles Smith Kung Fu Girl Riesling 2021 150/750
Saint Clair Vicars Choice Sauvignon Blanc 2021 160/790
Joyce Submarine Canyon Chardonnay 2021 180/890

ROSÈ

Von Winning Rosè 155/750

RØD

Fontafredda Ebio Langhe Nebiolo 155/780
Bread & Butter Pinot Noir 2020 160/800
San Polo Rosso di Montalcino 2019 170/875

ØL

Carlsberg Pils 115/160
Dahls Pils 120/165
Frydenlund Juicy IPA 135/200
Brooklyn Lager 130/195

COCKTAILS

Caraway 185
Melon-choly 185
Midnight Garden 185
Red Right Hans 185
Nikka Coffey gin w/ tonic 180

%FREE

Holy Driver mocktail 80
San Pellegrio, Cola, Cola Zero, Sprite, Fanta 60
Brooklyn Special Effects 0% 83
Lervig No Worries 0% 83
Galipette eplecider 125

0.4 | 0.6



THE ROOFTOP

RESTAURANT & BAR

SUNDAY AND MONDAY

STARTERS

Tataki of salmon from Frøya with black sesame, onion snow, spring onion, chili, and sauce made of white soy and yuzu
(Fish, Sesame, Soy, Sulfite) 195

MAINS

Halibut from Rørvik with grilled cabbage, baked celeriac purée, and creamy sauce
(Fish, Celery, Milk, Sulfite) 375

Duck breast from Holte gård with rilette of confit duck leg and cranberries, grilled broccolini, carrot purée, fried potatoes, and sauce
(Milk, Celery, Sulfite) 435

Pan-fried oyster mushrooms with chanterelle and porcini mayonnaise, crispy kale, and umami glaze
(Egg, Soya, Melk, Sulfite) 325

CHEESE

Holtefjell cream made with young Holtefjell cheese from Eiker farm dairy with fig marmalade and sesame crackers
(Milk, Sesame, Wheat, Egg) 195

DESSERT

Vanilla ice cream with cinnamon and star anise crumble, white wine poached pear and meadowsweet syrup from Trøndelag Sankeri
(Milk, Wheat, Egg, Sulfite) 160

4 COURSE MENU 745
WINEPAIRING 695

SNACKS

Green Olives 75
Popcorn *(Laktose)* 45
Frosta Chips *(Laktose)* 55
Japansk milkbun *(Laktose, Gluten)* 45

SPARKLING

André Delorme Crémant de Bourgogne NV 155/775
Von Buhl Riesling Brut 2018 160/800
Gusbourne Brut Reserve 2019 1200

WHITE

Charles Smith Kung Fu Girl Riesling 2021 150/750
Saint Clair Vicars Choice Sauvignon Blanc 2021 160/790
Joyce Submarine Canyon Chardonnay 2021 180/890

ROSÈ

Von Winning Rosè 155/750

RED

Fontafredda Ebio Langhe Nebiolo 155/780
Bread & Butter Pinot Noir 2020 160/800
San Polo Rosso di Montalcino 2019 170/875

BEER

Carlsberg Pils 115/160
Dahls Pils 120/165
Frydenlund Juicy IPA 135/200
Brooklyn Lager 130/195

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