



Summermenu

Hotel restaurant





Salads / Light Dishes

Caesar Salad

Grilled chicken breast, crispy bacon, sourdough croutons, sun-dried tomatoes, Parmesan cheese, Romaine lettuce, and Caesar dressing.

Served with bread and butter.

Allergens: Fish, milk, mustard, egg, and gluten

NOK 279

Carpaccio

Beef carpaccio with truffle emulsion, pine nuts, arugula, and Parmesan cheese.

Allergens: Egg, milk, nuts, and sulphites

NOK 205

Salmon Ceviche

Peruvian-inspired salmon ceviche with pico de gallo, pickled red onion, and salad.

Allergens: Gluten, egg, and milk

NOK 225

Thai Beef Salad

Thai-inspired beef salad with beef sirloin, crisp lettuce, rice noodles, carrot, red onion, spring onion, coriander, and mint, served with an Asian dressing.

Allergens: Fish and sesame

NOK 225



Pizza

Homemade Italian Pepperoni Pizza

Homemade Italian-style pizza with tomato sauce, pepperoni, mozzarella, mushrooms, red onion, and fresh basil.

Allergens: Gluten, milk

NOK 295

Homemade Italian Chicken Pizza

Homemade Italian-style pizza with tomato sauce, mozzarella, chicken confit, cherry tomatoes, and fresh basil.

Allergens: Gluten, milk

NOK 275

Burgers

Oslofjord Cheeseburger with Bacon

Norwegian brisket beef burger served in a brioche bun with crispy bacon, cheddar cheese, chili mayonnaise, pickled cucumber, crisp lettuce, tomato, French fries, and ketchup.

Allergens: Gluten, milk

NOK 325

Chicken Burger with Thai Coleslaw

Crispy fried chicken thigh served in a brioche bun with coriander mayonnaise, Thai coleslaw, arugula, tomato, French fries, and ketchup.

Allergens: Gluten, egg, milk, soy, fish, and sesame

NOK 325



Main Courses

Pan-Seared Salmon with Beurre Blanc

Pan-seared salmon with beurre blanc sauce, pointed cabbage, lemon, and herb-roasted potatoes from Vestfold.

Allergens: Fish, milk, and sulphites

NOK 395

Chicken Confit with Cream Sauce

Chicken leg confit served with parsnip purée, seasonal root vegetables, creamy sauce, and herb oil.

Allergens: Milk and sulphites

NOK 385

Beef Tenderloin with Jerusalem Artichoke Purée

Beef tenderloin served with Jerusalem artichoke purée, sautéed seasonal vegetables, red wine sauce, and herb-roasted potatoes from Vestfold.

Allergens: Fish, milk, soy, and sulphites

NOK 455

Dessert

Crème Brûlée with Raspberry Sorbet and Fresh Berries

Allergens: Milk, gluten, egg, and nuts

NOK 195

Chocolate presented in multiple textures, served with berries, salted caramel, and chocolate ice cream.

Allergens: Milk, gluten, and egg

NOK 195