



Please order and pay at the counter

BREAKFAST (Before 12)

Oatmeal with jam, almonds, sunflower seeds and butter.
(ask for vegan butter). 95,-

(HA, MA, M)



5 small pancakes with our homemade jam. 150,-

(SP, HA, M, E)

LUNCH (11 - 20)

Carrot & pumpkin soup topped with crispy oyster mushrooms and leafy greens. Served with bread and butter. 190,-

(M, SE)



Lentil stew with tomato, eggplant and fennel,
topped with crispy oyster mushrooms and leafy greens.
Served with bread and butter (ask for vegan butter). 190,-

(S, SE, SU)



Pasta with cream sauce, crispy oyster mushrooms and
parmesan. Served with bread and butter. 190,-

(M, H, SE, E)

Creamy fish soup with today's selection of seasonal vegetables, fish and shells.

Served with bread and butter. 215,-

(M, F, BL, SE, S) 

Our bread contains spelt and sellery.

We also have gluten free bread!

DINNER (15 - 20)

Pizza with marinated oyster mushrooms, red onion, roasted almonds, chili flakes and rucola. Served with pizza dressing.

Can be made vegan. 225,-

(SP, M, SU, MA, SU)

Urban boknatorsk (Lightly dried Cod) with pea puree, honey and mustard braised carrot, potato and fried onion. 290,-



(F, M) 



Reindeer casserole. Served with apple- and lingonberry compote, brussel sprouts and potato. 290,-

(M) 

SALTY SNACKS


Tyrrells potato chips. 45,-  

Nut mix. 59,-
(P, MA, PN, HS, PI)  



Spanish almonds and olives. 85,-
(MA)  


DESSERT

Møsbrømløse

Topped with sour cream and brown cheese. 135,-
(M, H, B) 

Ice Cream

1 scoop: 38,- / 2 scoops: 64,- / 3 scoops: 84,-  

Ask for vegan ice cream! 

Suksessterter (Norwegian Success Tart) 95,-

(M, E, MA) 

Mousse Cake

From Kakeriet at Grefsen.
Passion fruit or chocolate. 120,-
(H, M, E, MA)

ALCOHOL FREE

Freshly Squeezed Orange Juice	47,-
Apple Juice	47,-
Grape- & Blueberry Juice	37,-
Isklar / Isklar Flavoured	38,-
Coca Cola/ Pepsi Max/ Solo/ 7up free 0,33	43,-
Luscombe Ginger Beer	58,-
Brooklyn Brewery Hoppy Lager (B)	58,-
Empress Botanical Brew	87,-

BEER FROM BÅDIN

Førr Evig Pilsner- 0,33 (H, B)	79,-
Stetind IPA - 0,33 (B)	89,-
Kjerringøy Gluten free Pale Ale 0,33	89,-
Bodeux Blanche Wheat Beer 0,33 (H, B, HA)	95,-
Saison Larsen 0,33 (H, B, HA)	119,-

OTHER BEER

Nordlandspils pilsner 0,5 (B)	79,-
Carlsberg pilsner 0,33 (B)	75,-

SPARKLING WINE

Col Mesian Prosecco Extra Dry, Cantine Pirovano

Italy, Veneto. 100% Glera. 99,- / 410,-

Cremant de Bourgogne, Les Caves Des Hautes Cotes

France, Burgundy. 60% Pinot Noir, 40% Chardonnay. 550,-

Blanc des Blancs Brut, Champagne Marc Hebrart

France, Champagne. 100% Chardonnay. 185,- / 810,-

WHITE WINE

Arbois Chardonnay, Domaine Rolet

France, Jura. 100% Chardonnay. 140,- / 615,-

Capitel Tenda Soave Classico, Tedeschi

Italy, Veneto. 100% Garganega. 105,- / 430,-

Auxey-Duresses Blanc, Clos du Moulin aux Moines

France, Burgundy. 100% Chardonnay. 950,-

Dinavolino, Denavolo

Italy, Travo/ Piacenza/Emilia Romagna. Malvasia 25%,
Marsanne 25%, Ortrugo 25%. Orange natural wine. 695,-

ROSÉ

Le Due Arbie, Dievole

Italy, Tuscany. 100% Sangiovese. 99,- /410,-

RED WINE

Trebbiolo, *La Stoppa*

Italy, Emilia-Romagna. 60% Barbera, 40% Bonarda. 145,-/ 645,-

Barbaresco *Giacosa, Giacosa Fratelli*

Italy, Piemonte. 100% Nebbiolo. 137,- /600,-

Les Pious *Syrah, Domaine de Dieulefit*

France, Rhône south. 100% Syrah. 105,-/ 430,-

Barolo, *Joseffa Saffirio*

Italy, Piemonte. 100% Nebbiolo. 990,-

All our wines contain sulfite.

DRINKS

By-Karsk

Vodka, Kahlua and espresso. 136,-

Nordnorsk Hage

Rhubarb Triangle Gin, apple-/rhubarb shrub, lemon juice, vanilla bitter, lemon tonic, rosé pepper og dried apple. 146,-

Gin & Tonic

Myken Gin, lemon juice, orange bitter, tonic, cucumber, black pepper and rosemary. 155,-

Irish Coffee (M)

Whiskey, coffee and sugar, topped with whipped cream.
146,-

Klink Edru (Alkohol-free)

Apple-/rhubarb shrub, lemon juice, lemon tonic, rosé pepper and dried apple. 98,-

ALLERGENS

H: Wheat/ **SP:** Spelt/ **HA:** Oats/ **B:** Barley/ **M:** Milk/

F: Fish/ **BL:** Mollusca/ **SE:** Sellery/ **S:** Soy/ **E:** Eggs/

MA: Almonds/ **P:** Peanuts/ **PI:** Pistachio/ **HS:** Hazelnuts/

PN: Pecan/ **MU:** Mustard/ **SU:** Sulfite



Can be made gluten-free



VEGAN