

Nya
HATT
FABRIKEN

CHEERS & WELCOME

NV CHAMPAGNE DE SAINT-MARCEAUX BRUT.....	170/975:-
NV CAVA CODORNIU "1551" BRUT.....	130/775:-
NV PROSECCO TREVISO EXTRA DRY.....	120/715:-

SNACKS FOR ALL TO SHARE

Olives	45:-/pp
Marcona almonds	45:-/pp
Potato chips	35:-/pp
3 canapés , "skagen", steak tartar, pickles with honey & smetana.....	125:-/pp
Cheeses with figsmarmelade & hard rye bread.....	125:-/pp
Charkuterier	125:-/pp

STARTERS

Toast Skagen with lemon, dill, whitefish roe and butterfried toast	185:-
Wine suggestion: 2022 PETIT CHABLIS.....	165:-/825:-
Domaine Louis Moreau (Chardonnay) Bourgogne, FRA	
Steak tartar with capers, cornichons, dijon & eggolk	175:-
Wine suggestion: 2019 CHECHALEM MOUNTAINS PINOT NOIR.....	185:-/925:-
Chechalem Winery (Pinot Noir) Oregon, USA	
Mushroom toast with butter-fried bread, pickled silver onions and grated parmesan	165:-
Wine suggestion: 2019 ROBERTO SAROTTO BAROLO.....	195:-/975:-
I Manenti (Nebbiolo) Piemonte, ITA	

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MAINCOURSES

Grilled Sirloin with roasted potatoes, Bearnaise, tomato salad & red wine sauce.....445:-
Wine suggestion: 2020 WILLIAM HILL CABERNET SAUVIGNON.....165:-/825:-
William Hill Estate Winery (Cabernet Sauvignon) Central Coast, USA

Baked char with broccolini, mashed potatoes, Sandefjord-sauce & trout roe.....295:-
Wine suggestion: 2018 MACON-VILLAGES.....155:-/775:-
Henri De Villamont (Chardonnay) Bourgogne, FRA

Wallenbergare with peas, lingonberrys, browned butter & mashed potatoes.....230:-
Wine suggestion: 2018 MACON-VILLAGES.....155:-/775:-
Henri De Villamont (Chardonnay) Bourgogne, FRA

Meatballs with cream sauce, lingonberrys, pressed cucumber & mashed potatoes.....195:-
Wine suggestion: 2020 CHIANTI CLASSICO.....175:-/875:-
Frescobaldi Tenuta Perano (Sangiovese) Toscana, ITA

Baked egg with broccolini, hashbrowns, Sandefjord-sauce & almonds.....195:-
Wine suggestion: 2018 MACON-VILLAGES.....155:-/775:-
Henri De Villamont (Chardonnay) Bourgogne, FRA

DESSERTES

Crème Brûlée.....105:-
Wine suggestion: SAUTERNES, Bordeaux, FRA, 8 cl.....105:-

This week's pie.....105:-
Wine suggestion: MOSCATO D'ASTI, Piemonte, ITA, 8 cl.....95:-

Chocolatetruffle.....40:-
Wine suggestion: TAYLOR'S 10 Year Old Tawny Port, POR, 8 cl.....115:-