




# MENU

## BREAKFAST AND LUNCH

3 slices of bread with jam, brown cheese and gomme.

55, -  
( G, M, SE )

Oatmeal with jam, almonds, sunflower seeds and butter on the side (ask for vegan butter). 59, -

( G, M ) 

5 small pancakes with jam. 69, -

( M, E, G )


Spelt salad with whole spelt, cottage cheese, fresh fruit and balsamico. 125, -

( M, SU, G )

## SALT & SWEET

MØSBRØMLEFSE

Traditional Norwegian "lefse" topped with sour cream and brown cheese. 110, -

( G, M ) 


LEFSEFJØL

Assorted Norwegian "lefser", served with gomme (traditional sweet cheese). Perfect for sharing. 120, -

( G, M, E )

OSTEFJØL

Norwegian cheeses, jam and bread. 185, -

( G, SE, M ) 

## STARTERS

Baked vegetables on a bed of sunflower and beetroot cream.

Served with bread. 120, -


( S, SU )  

Heart Tacos with halloumi from Holmestrand, baked cauliflower and braised carrots topped with hot miso sauce and crispy almonds. 2pcs. 130, -


( M, SU, N )

## MAIN COURSES

Carrot and Pumpkin Soup topped with oyster mushrooms and leafy greens. Served with bread and butter. 140, -

( M, SE ) 


Heart Tacos with halloumi from Holmestrand, baked cauliflower and braised carrots topped with hot miso sauce and crispy almonds. 3pcs - 160,- / 4psc - 190,-

( M, SU, N ) 

Fresh mussels steamed in beer. Served with bread and butter. 190,-

( B, G )


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

195,- 


( M, F, B, S, 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). 160, -

( S, SE ) 

Nordic bowl of quinoa and lentils from Skåne, mixed with wholemeal rice. Topped with seasonal vegetables, baked portobello mushrooms and crispy halloumi. Can be made vegan. 220, -

( SE, M, S ) 

Today's fish. Ask the staff.