

## Pastas

**Pasta con Pollo** kr. 169,-  
Spaghetti in an intense pesto, grilled chicken & crispy salted pancetta. Topped with fresh Parmesan

**Ravioli** kr. 169,-  
Filled Ravioli with creamy spinach-ricotta sauce, cherry tomatoes & basil oil

**Pasta Salsiccia** kr. 149,-  
Spaghetti in a rich, creamy sauce with spicy Italian sausage. Topped with freshly grated Parmesan

**Spaghetti Bolognese** kr. 169,-  
A classic Italian Bolognese, where minced beef and tomatoes simmer together for hours with onions, carrots and herbs. Served with spaghetti & topped with freshly grated Parmesan

**Chili Gambas** kr. 189,-  
Spaghetti in a spicy chili sauce with fried gambas shrimp. Topped with crispy & fried zucchini

**Manzo** kr. 189,-  
Spaghetti in a creamy mushroom sauce, with sautéed mushrooms & fine strips of tender New Zealand beef tenderloin

**Lasagna** kr. 159,-  
Classic homemade lasagna with layers of fresh pasta, rich seasoned meat sauce with herbs, creamy bechamel sauce, gratinated with cheese on top. Served with bread

## Brickoven Pizza

**Margherita** kr. 134,-  
Tomato sauce, buffalo mozzarella & basil

**Prosciutto** kr. 154,-  
Tomato sauce, mozzarella, Mr. Nielsen ham & rucola

**Roma** kr. 154,-  
Tomato sauce, mozzarella & pepperoni

**New York** kr. 159,-  
Tomato sauce, mozzarella, ham, pepperoni, beef, sausages & bacon

**Hawaii** kr. 154,-  
Tomato sauce, mozzarella, ham & pineapple

**Milano** kr. 159,-  
Tomato sauce, mozzarella, Parma ham, rucola, cherry tomatos & Parmesan

**Spicy Venticina** kr. 159,-  
Tomato sauce, mozzarella, spicy "Venticina" salami & basil

**Kødløs (Vegetarian Pizza)** kr. 144,-  
Ricotta-mascarpone cream, pesto, red onion, eggplant, pepper, rucola & chili oil

**Bianco Patate** kr. 154,-  
Ricotta-mascarpone cream, potato slices, olive oil, rosemary & sea salt

**Nordic Bresaola** kr. 159,-  
Tomato sauce, mozzarella, ricotta, Nordic Bresaola, rucola & Parmesan

**Burning Love** kr. 159,-  
Ricotta-mascarpone cream, mozzarella, potato slices, smoked bacon & onion

**Bianco Uova** kr. 159,-  
Ricotta-mascarpone cream, mozzarella, ham, rucola, Parmesan, fried egg, rosemary & truffle oil

**Pollo Piccante** kr. 159,-  
Spicy chicken, tomato sauce, mozzarella, spinach, sweet pepper, onion, broccoli & mushrooms

## Nachos

**Nachos** kr. 155,-  
Crispy chili chips topped with melted cheddar cheese, chicken & jalapeños. Served with creamy guacamole, fresh salsa & crème fraiche

## For The Kids

**Junior Burger** kr. 99,-  
Brioche bun with beef patty & ketchup

**Junior Spaghetti Bolognese** kr. 99,-  
Spaghetti with classic Bolognese

**Junior Nachos** kr. 99,-  
Nachos with cheddar, guacamole & crème fraiche

**Pizza Bambini Margherita** kr. 99,-  
Pizza with tomato sauce, mozzarella & basil

**Pizza Bambini Mickey** kr. 99,-  
Pizza with tomato sauce, mozzarella, ham & sausages

**Pizza Bambini Goofy** kr. 99,-  
Pizza with tomato sauce, mozzarella, pepperoni & sausages

# Fixed Price

## 2 courses kr. 300,- / 3 courses kr. 340,-

## Starters

**Vitello Tonnato** kr. 139,-  
Tender pieces of medium roasted veal tenderloin served with a creamy tuna sauce, topped with chunks of lightly seared fresh tuna & crispy salt-baked capers

**Shrimp & Asparagus** kr. 139,-  
Lightly blanched white and green asparagus. Served with fresh shrimps and creamy mousseline sauce. Topped with herbs & dill oil

**Carpaccio** kr. 139,-  
Thin slices of beef tenderloin with dijon and tarragon. Topped with salad, truffle oil & freshly grated Parmesan

**Burrata** kr. 129,-  
Creamy Burrata with fresh cherry tomatoes, homemade rye bread chips. Topped with basil & balsamic glaze

**Snails** kr. 139,-  
Vinbjergsnails with garlic butter, gratinated & served with toasted bread

**Grilled Gambas** kr. 139,-  
Grilled gambas shrimp marinated with soy, browned butter and ginger. Served with crispy tapioca chips with a hint of chili-mango, chili-lime mayo and salad

## Main Courses

**Young Rooster** kr. 229,-  
Delicious stuffed young rooster breast with fresh herbs. Served with butter-fried white and green asparagus, small potatoes & velouté sauce with a touch of tarragon

**The Original UBN Cheeseburger** kr. 189,-  
Juicy patty of dry-aged American beef with cheddar cheese. Served in a butter-fried brioche bun with mayo, fresh lettuce, homemade tomato chutney, pickled red onions & crispy pickles. Add-on: French fries kr. 29,-

**Salmon Salad** kr. 179,-  
Smoked salmon served on a crisp and fresh salad with cherry tomatoes, creamy avocado & crispy cucumber slices

**Lamb** kr. 249,-  
Slow-braised lamb shank. Served with mashed potatoes, glazed beetroots & an intense game sauce with rosemary

**Risotto** kr. 169,-  
Creamy risotto with delicious mushrooms, green asparagus & herbs. Topped with freshly grated Parmesan

**Monkfish** kr. 289,- (+ kr. 100,- for Fixed Price menu)  
Delicate butter-fried monkfish tail. Served with slow-baked cauliflower, accompanied by creamy goat cheese sauce, potatoes & browned butter

**Pork** kr. 239,-  
Slow-roasted pork belly with crispy, golden crackling, arranged on fluffy mashed potatoes. Served with a rich sauce of browned butter, soy and roasted nuts, in perfect balance between salty, sweet & umami

**UBN Vegetarian Burger** kr. 189,-  
Crispy and flavorful plant-based chickpea patty. Served in a butter-fried brioche bun with pickled enoki mushrooms, creamy aioli & crispy vegetable chips

**Steak Frites** kr. 239,-  
Tender sirloin steak, cooked medium for the perfect balance between tenderness and flavor. Served with herb butter, crispy french fries & fresh salad with vinaigrette

**Caesar Salad** kr. 179,-  
Crisp romaine lettuce in a creamy, homemade Caesar dressing, topped with pieces of fried chicken, crispy bacon, pan-fried croutons & freshly grated Parmesan

**Veal** kr. 275,- (+ kr. 50,- for Fixed Price menu)  
Pink-roasted veal tenderloin that melts in your mouth. Served with crispy green asparagus, shallots, baby carrots, small potatoes & an aromatic Bordelaise sauce flavored with red wine

## Desserts

**Ice Cream** kr. 129,-  
Homemade ice cream in three flavors: Vanilla, Raspberry & Strawberry

**Sorbet** kr. 129,-  
Refreshing homemade sorbet: Elderflower, Mango & Lychée

**Daim** kr. 134,-  
Homemade vanilla ice cream with crispy pieces of Daim

**Chocolate Fondant** kr. 139,-  
Warm chocolate cake with a soft center of rich, dark chocolate. Served with homemade vanilla ice cream

**Crème Brûlée** kr. 139,-  
A classic French Crème Brûlée vanilla custard with caramelized sugar top that cracks perfectly under the spoon

**Tiramisu** kr. 120,-  
**Best Tiramisu in town**, an Italian classic that always delights

**Cheese** kr. 139,-  
A selection of exquisite cheeses: Creamy French Brie, characterful Danish Gnalling and Spanish Manchego. Served with home-pickled nuts, intense onion compote & crispy bread

**Irish Coffee** kr. 89,-  
A warm, rich cup of coffee with Tullamore Whiskey, stirred with a sweet candy stick & topped with cream

## Steaks

**Striploin** kr. 369,-  
300g. pan-fried New Zealand Striploin, known for its tenderness & intense flavor

**Brazilian Rib-Eye** kr. 379,-  
250g. grilled Rib-Eye from grass-fed Brazilian cattle, marinated in garlic, mustard and thyme. Tender & juicy meat with plenty of flavor

**Pan-fried Rib-Eye** kr. 469,-  
300g. well-matured Rib-Eye from Uruguay with beautiful marbling, giving the steak its characteristic flavor

**Beef Tenderloin** 150g. kr. 269,- / 300g. kr. 489,-  
Grilled New Zealand beef tenderloin, served in two sizes: 150g. for the light appetite or 300g. for larger appetite

**Chili Tenderloin** 150g. kr. 313,- / 300g. kr. 533,-  
Grilled beef tenderloin from New Zealand with a spicy twist & full of flavor

**Bartosz Marinated Rib-Eye** kr. 489,-  
300g. Rib-Eye, marinated in a unique blend of 12-year Scottish whisky, soy sauce, fresh ginger & coriander

## Sides

**Potatoes** per PCS. kr. 29,-  
French fries or Baked potato

**Sauces** per PCS. kr. 44,-  
• Bearnaise sauce • Chili butter sauce • Dijon Pepper sauce  
• Red wine sauce • Jack Daniels Honey BBQ sauce

**Sideorders** per PCS. kr. 55,-  
• Seasonal vegetables • Cream spinach  
• Sautéed fresh mushrooms • Salad

## English menu