

Brickoven Pizzas

Margherita *kr. 135,-*

Tomato sauce, buffalo mozzarella & basil

Prosciutto *kr. 139,-*

Tomato sauce, mozzarella, Mr. Nielsen ham & rucola

Roma *kr. 135,-*

Tomato sauce, mozzarella & pepperoni

New York *kr. 139,-*

Tomato sauce, mozzarella, ham, pepperoni, beef, sausages & bacon

Hawaii *kr. 139,-*

Tomato sauce, mozzarella, ham & pineapple

Milano *kr. 145,-*

Tomato sauce, mozzarella, Parma ham, rucola, cherry tomatos & Parmesan

Spicy Venticina *kr. 139,-*

Tomato sauce, mozzarella, spicy "Venticina" salami & basil

Kodløs (Vegetarian Pizza) *kr. 135,-*

Ricotta-mascarpone cream, pesto, red onion, eggplant, pepper, rucola & chili oil

Bianco Patate *kr. 135,-*

Ricotta-mascarpone cream, potato slices, olive oil, rosemary & sea salt

Nordic Bresaola *kr. 145,-*

Tomato sauce, mozzarella, ricotta, Nordic Bresaola, rucola & Parmesan

Burning Love *kr. 145,-*

Ricotta-mascarpone cream, mozzarella, potato slices, smoked bacon & onion

Bianco Uova *kr. 145,-*

Ricotta-mascarpone cream, mozzarella, ham, rucola, Parmesan, fried egg, rosemary & truffle oil

Pollo Piccante *kr. 139,-*

Spicy chicken, tomato sauce, mozzarella, spinach, sweet pepper, onion, broccoli & mushrooms

PureGym Pizza *kr. 139,-*

Ricotta-mascarpone cream, mozzarella, spiced chicken, pickled bell peppers, mushrooms & arugula

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. 265,- / 3 courses kr. 295,-

Starters

Salmon *kr. 139,-*

Beetroot-marinated salmon with mustardcream, homemade crispbread & fresh salad

Vitello Tonnato *kr. 139,-*

Medium roasted veal tenderloin served with tunacream, topped with chunks of lightly seared fresh tuna & crispy salt-baked capers

Potato-leek Soup *kr. 129,-*

Classic creamy potato-leek soup with crispy pancetta

Young Rooster *kr. 229,- (+ kr. 50,- for Fixed Price menu)*

Stuffed young rooster breast with fresh herbs.

Served with carrot puree, grilled parsnip, baby potatoes & creamy sauce on poultry stock

Lamb *kr. 249,- (+ kr. 75,- for Fixed Price menu)*

Braised lamb shank with mashed potatoes, glazed beets & intense lamb sauce

Risotto *kr. 169,-*

Risotto with sautéed mushrooms & chanterelles

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 and French fries with mayo

Steak Frites *kr. 239,- (+ kr. 75,- for Fixed Price menu)*

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

Pollack *kr. 289,- (+ kr. 125,- for Fixed Price menu)*

Fried pollack fillet served with seafood ballotine, peas, honey-glazed Brussels sprouts & sauce blanquette

Salmon Salad *kr. 179,-*

Smoked salmon served on a crisp salad with cherry tomatoes, creamy avocado & cucumber slices

Desserts

Passion fruit Cheesecake *kr. 129,-*

Cheesecake with passion fruit cream cheese filling, crisp biscuit base & tangy passion fruit gel

Ice Cream *kr. 129,-*

Homemade ice cream in three flavors: Vanilla, Strawberry & Salt caramel

Sorbet *kr. 129,-*

Refreshing homemade sorbet: Lychée, Mango & Blood orange

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

Carpaccio *kr. 139,-*

Thin slices of beef tenderloin with Dijon and tarragon. Topped with salad, truffle oil & freshly grated Parmesan

Snails *kr. 139,-*

Vinbjergsnails with garlic butter, gratinated & served with toasted bread

Stracciatella *kr. 129,-*

Cherry tomatoes with creamy stracciatella. Served on crispy toasted bread with fresh basil

Pork *kr. 239,- (+ kr. 75,- for Fixed Price menu)*

Slow-roasted pork brisket with golden crispy crackling, creamy celery purée and a browned butter sauce with soy & roasted nuts

Pepper Steak *kr. 379,- (+ kr. 150,- for Fixed Price menu)*

200g. New Zealand beef tenderloin, flambéed in Cognac with pepper sauce & french fries

Chili Butter Sauce Burger *kr. 199,-*

Juicy patty of dry-aged American beef with cheddar cheese. Served in a butter-fried brioche bun with chili butter sauce, fresh lettuce, homemade tomato chutney, pickled red onions, crispy pickles and French fries with mayo

Caesar Salad *kr. 179,-*

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

Veal *kr. 275,- (+ kr. 125,- for Fixed Price menu)*

Roasted veal, sautéed king oyster mushrooms, balsamic-glazed shallots, potatoes & veal jus

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

Steaks

Bavette Steak *kr. 249,-*

200g. flavorful steak, known for its texture and juiciness. Served with French fries & Bearnaisesauce

Pan-fried Rib-Eye *kr. 479,-*

300g. Dry-aged Rib-Eye from Uruguay with beautiful marbling, giving the steak its characteristic flavor

Beef Tenderloin *150g. kr. 299,- / 300g. kr. 549,-*

Grilled New Zealand beef tenderloin, served in two sizes: 150g. for the light appetite or 300g. for larger appetite

Chili Tenderloin *150g. kr. 343,- / 300g. kr. 593,-*

Grilled New Zealand beef tenderloin with chili butter sauce, rich in flavor

Bartosz Marinated Rib-Eye *kr. 499,-*

300g. Rib-Eye, marinated in a unique blend of 12-year Scotch whisky, soy sauce, fresh ginger & coriander

Sides

French Fries *per PCS. kr. 29,-*

Sauces *per PCS. kr. 44,-*

• Bearnaisesauce • Chili butter sauce

• Dijon Pepper sauce • Red wine sauce

Sideorders *per PCS. kr. 55,-*

• Seasonal vegetables • Creamy spinach

• Sautéed fresh mushrooms • Salad

English menu

Pastas

Spaghetti Bolognese *kr. 139,-*

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

Spaghetti al Salmone *kr. 139,-*

Spaghetti with smoked salmon in a creamy spinach sauce, garnished with fresh lemon

Chorizo *kr. 139,-*

Spaghetti with sautéed mushrooms, tomatoes & spicy chorizo. Topped with freshly grated Parmesan

Chili Gambas *kr. 199,-*

Spaghetti in a spicy chili sauce with fried Gambas shrimp. Topped with crispy & fried zucchini

Manzo *kr. 199,-*

Spaghetti in a creamy mushroom sauce, with sautéed mushrooms & fine strips of tender New Zealand beef tenderloin

Lasagna *kr. 139,-*

Classic homemade lasagna with layers of pasta, rich seasoned meat sauce with herbs, creamy bechamel sauce, gratinated with cheese on top. Served with bread

Nachos

Nachos *kr. 155,-*

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