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# GRAFFI FEASTS

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For minimum two persons - Nice to share!

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## OUR SIGNATURE DISH

### GRAFFI GRILL FEAST ORIGINAL pr. pers. 429,-

Entrecôte, chicken, spareribs, chicken drumsticks, corn on the cob, tomato salad, mushroom stew, creamed corn, béarnaise and BBQ sauce, garlic dip, tortilla chips and Graffi fries. (1a, 3, 6, 7, 10, 12)

PS. Without Graffi fries, this is completely gluten-free.

### GRAFFI RIBS FEAST pr. pers. 369,-

Spareribs, dry rub spareribs, asian spareribs, tomato salad, coleslaw, corn on the cob, sweet potato fries, Grafffries, BBQ sauce, garlic dressing and béarnaise.

(1a, 3, 6, 7, 9, 10, 11, 12) PS. Without Graffi fries and sweet potato fries, this is completely gluten-free.

### GRAFFI GRILL FEAST LUX pr. pers. 459,-

Tenderloin, chicken, lamb knuckle, grilled- and fried vegetables, tomato salad, mushroom stew, corn cream, béarnaise, BBQ- and pepper sauce, garlic dressing, garlic mashed potatoes and tortilla chips.

(2, 3, 6, 7, 10, 12)



Got allergies?

Let us know, and we'll adjust the menus.

## RIBSDAY EVERY TUESDAY!

### All You Can Eat

Ribs feast with refill of  
both ribs and sides.

349,- pr. pers.

**BARBEQUE MAY NOT  
BE THE ROAD TO  
WORLD PEACE  
...BUT IT'S A START!**

At Graffi, you get BBQ made in a Fast Eddy's Cookshack smoker from the USA.  
Here, the food is slow cooked and smoked at low heat, with wood types based on the desired taste.

# GRAFFI BURGERS

All our hamburgers are 150 grams (5,3 oz) of 100% Norwegian beef from brisket and flat iron steak. The burger is served with hamburger dressing, crispy salad, pickled red onion and Graffi's own burger bread. You can replace all burgers with chicken fillet or veggie patty. You can also choose coarse bread or gluten- and lactose-free hamburger bread.

CHEESE BURGER

199,-

Cheddar and coleslaw. (1a, 3 7, 10, 11, 12)

BLUECHEESE BURGER

199,-

Selbu Blå blue cheese and coleslaw. (1a, 3, 7, 10, 11, 12)

CHEESY CHEESE BURGER

219,-

Cheddar, cheese sauce, pickled red cabbage and coleslaw. (1a, 3, 6, 7, 10, 11, 12)

NEW

CHEESY BACON JAM BURGER

219,-

2 x 75 g burger (2,6 oz x2), cheddar and home made bacon jam. (1a, 3, 6, 7, 10, 11, 12)

JACK BURGER

219,-

Mushroom stew, bacon, cheddar and béarnaise. (1a, 3, 6, 7, 10, 11, 12) (Note: can not be made vegetarian because of the bacon and broth in the mushrooms).

VEGGIE BURGER\*



179,-

Corn breading and vegan chipotle mayonnaise. (1a, 1e, 6, 10, 11, 12). Also available as a HOT variant\*\* +20,-

H.J. DOUBLE BURGER

269,-

2 x 150 g burger (10,6 oz), cheddar, bacon and coleslaw. (1a, 3, 7, 10, 11, 12) (Note: can not be made vegetarian because of the bacon).

\* see last page for recipe.  
\*\* with grilled jalapeño and hot sauce.

# ALWAYS A GOOD TIME FOR BURGERS!

## Extras

EXTRA CHEESE 19,- (7)

EXTRA BACON 29,-

We have lots of delicious sides to pair with the burgers! Look at the right side and get tempted by our fries, salads and more.

## Extra hungry?

You can change all our burgers to double burger. 79,-

# STEAKS

## STEP 1 CHOOSE MEAT AND SIZE:

- **ENTRECÔTE** 140 g (5 oz) 249,- 200 g (7 oz) 349,-
- **TENDERLOIN** 140 g (5 oz) 379,- 200 g (7 oz) 459,-
- **PREMIUM ENTRECÔTE** 300 g (10,6 oz) 499,-  
from Black Angus cattle

## STEP 2 CHOOSE MENU:

- **GRAFFI CLASSIC**  
Served with mushroom stew, corn cream, fried vegetables, béarnaise and Graffifries.  
(1a, 3, 6, 7, 12)
- **GRAFFI PEPPER** (extra 10,-)  
Seasoned with pepper. Served with corn cream, bean stew, pepper sauce, béarnaise and Graffifries. (1a, 3, 6, 7, 10, 12)

## STEP 3 SIDES?

You can order additional sides from the list on the right hand side.



All steaks are cooked medium as standard, let us know if you have other wishes.

# SIDES

## POTETOEES & BREAD

- Graffi fries 64,- (1a)
- Cheese fries 74,- (1a, 7)
- Chili fries 74,- (1a)
- Sweet potato fries 74,- (1a)
- Garlic mashed potatoes 59,- (6, 7)
- Garlic bread 49,-  
served with garlic butter. (1a, 7)

## VEGETABLES & MORE

- Onion rings 59,- (1a)
- Coleslaw 44,- (3, 12)
- Tomato salad 44,-
- Mango & pomegranate salad 49,-
- Creamed corn 34,- (6, 7, 12)
- Mushroom stew\* 34,- (6, 7, 12)
- Bean stew\* 59,-
- Fried vegetables 44,-

## SAUCE & DRESSING

- Béarnaise 29,- (3, 12)
- Garlic dip 29,- (3, 7, 12)
- French dressing 29,- (3, 10, 12)
- Cesar dressing 29,- (3, 4, 10, 12)
- Pico de Gallo 29,-
- Cheese dip 29,- (6, 7)
- Guacamole 29,- (7)
- BBQ sauce\*\* 29,- (6, 10, 12)
- Spicy BBQ sauce\*\* 29,- (6, 9, 10, 12)
- Pepper sauce 29,- (6, 7, 10, 12)
- Basil oil 29,- (12)
- Teriyaki Glaze 29,- (6, 11, 12)
-  Vegan chipotle mayonnaise 29,-  
(6, 10, 12)
- Sour cream 19,- (7)

## CHEESE & BACON

- Cheddar 19,- (7)
- Bacon\* 29,-
- Cheese dip 15,- (7)
- Mac & cheese\*\*\* 79,- (1a, 3, 6, 7)
- Loaded Mac & cheese 149,-  
Mac & cheese served with pulled pork, pickled red onion, spicy BBQ sauce and crispy fried onion. (1a, 3, 6, 7, 10, 12)

\* Not vegetarian.  
\*\* Contains glute free soya.  
\*\*\* Macaroni with durum wheat.

# GRAFFI GRILLED BBQ TACOS

Soft potato bread grilled in our Josper charcoal grill. Served with tortilla chips, Pico de Gallo and grilled lime. 3 pcs. pr. dish.

## PULLED PORK TACOS 239,-

Graffi's pulled pork, crisp salad, coriander, spicy BBQ sauce, pickled red cabbage, served with tortilla chips, Pico de Gallo and grilled lime.  
*(1a, 6, 10, 12)*

## CRISPY CHICKEN TACOS 239,-

Chicken, crisp salad, coriander, pickled red cabbage, Pico de Gallo, guacamole, served with tortilla chips and grilled lime. *(1a, 3, 7, 12)*

## FRIED CAULIFLOWER TACOS 239,-

Fried cauliflower, pineapple salsa, crisp salad, coriander, pickled red onion, spicy BBQ sauce, served with tortilla chips, Pico de Gallo and grilled lime. *(1a, 3, 6, 9, 10, 12)* 🍷

Taco sides

PICO DE GALLO 29,-

SOUR CREAM 19,- *(7)*

GUACAMOLE 29,- *(7)*

A BALANCED DIET  
IS A TACO  
IN EACH HAND

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## MAIN COURSES

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### GRILLED CHICKEN FILÉT 279,-

With mango and pomegranate salad, béarnaise, corn cream and Graffifries. (1a, 3, 6, 7, 10, 12)

### **NEW** LEMON & GARLIC PASTA 269,-

Pasta in a creamy sauce, with garlic, lemon and parmesan. Served with grilled chicken. (1a, 3, 6, 7, 9, 10, 12)

### CHOPPED STEAK 299,-

Fried with red onion, mushrooms and paprika. Served with salad, béarnaise and Graffifries. (1a, 3, 10, 12)

### LAMB SHANK 329,-

Served with mushrooms, kale, spicy BBQ sauce and garlic mashed potatoes. (6, 7, 9, 10, 12)

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## RIBS

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### GRAFFI SPARERIBS ORIGINAL 339,-

with corn on the cob, coleslaw, Graffi fries, and BBQ-sauce. (1a, 3, 6, 10, 12)

### ASIAN STYLE SPARERIBS 339,-

with coleslaw, sweet potato fries, teriyaki glaze, (1a, 3, 6, 7, 10, 11, 12)

### DRY RUB SPARERIBS 339,-

Gluten free option.  
Served with tomato salad, garlic mashed potato, and spicy BBQ sauce. (6, 7, 9, 10, 12)

## RIBSDAY EVERY TUESDAY!

**All You Can Eat**  
Ribs feast with refill of  
both ribs and sides.  
349,- pr. pers.

All spareribs 229,-  
Ribs feast 259,- pr. pers.

# EVERYTHING TASTES BETTER GRILLED

At Graffi, we use a Josper charcoal grill for our burgers, steak, vegetarian dishes and lots of other delicious things. Josper is a Spanish, closed grill that offers the advantages of an oven and a grill at the same time.

LUNCH DEALS

MONDAY - FRIDAY UNTIL 3PM

LUNCH SALAD

Grilled chicken fillet, cucumber, pickled red cabbage, pickled red onion, parmesan, pomegranate and French dressing.  
(Allergens: egg, milk, mustard, sulphites)

149,-

PASTA SALAD

Lumaconi pasta, grilled chicken fillet, pickled red onion, spinach, parmesan, bacon and Caesar dressing  
(Allergens: wheat, eggs, fish, milk, mustard, sulphites).

149,-

CHEESE BURGER MENU

Norwegian beef brisket and flat iron steak, with cheddar and coleslaw, including Graffifries.  
(Allergens: wheat, eggs, milk, celery, mustard, sesame seeds, sulphites).

149,-

BBQ PULLED PORK SANDWICH

Toasted sourdough bread, dressing, salad, red cabbage, and coleslaw.  
(Allergens: wheat, eggs, celery, mustard, sulfites).

129,-

GRILLED CHEESE TOAST

Toast, Brie, spinach and Graffi's home made bacon jam. Including side salad and Graffifries.  
(Allergens: wheat, eggs, milk, mustard, sulphites).

129,-





# BURGER *Bananza*

EVERY THURSDAY



**BURGER, FRIES,  
MINERALWATER 199.**

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## STARTERS

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**NACHOS & DIP** 99,-

Tortilla chips, Pico de Gallo and sour cream. (1a, 7)

**CHICKEN DRUMSTICKS**  
9 pcs. 129,- 12 pcs. 149,-

with spicy BBQ sauce, tortilla chips, garlic dressing and salsa. (3, 6, 7, 9, 10, 12)

**FRIED ONION RINGS** 8 pcs. 109,- 11 pcs. 129,-

Tortilla chips, garlic dip and salsa. (1a, 3, 6, 7, 9, 10, 12)

**LOADED MAC & CHEESE** 149,-

Mac & cheese served with pulled pork, pickled red onion, spicy BBQ sauce and crispy fried onion.  
(1a, 6, 7, 10, 12)

**NEW**

**BBQ PULLED PORK NACHOS** 179,-

Gratinated nachos with pulled pork, Pico de Gallo, pickled red onions and sour cream. (1a, 7, 12)

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## SANDWICHES

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**BBQ PULLED PORK SANDWICH** 195,-

Toasted sourdough bread, dressing, salad, red cabbage and coleslaw. (1a, 1d, 3, 6, 9, 10, 12)

**CHICKEN SANDWICH** 195,-

Toasted sourdough bread, salad, tomato, pickled red onion, garlic dressing, basil oil and coleslaw.  
(1a, 1d, 3, 7, 10, 12)

**GRILLED HALLOUMI SANDWICH**  175,-

Toasted sourdough bread, dressing, salad, pickled red onion, grilled halloumi, jalapeños, coleslaw and roasted pumpkin cores. (1a, 1d, 3, 7, 10, 12)

**STEAK SANDWICH** 249,-

140 gr. (5 oz) entrecôte, toasted sourdough bread, dressing, salad, fried mushrooms, paprika, red onion and béarnaise. (1a, 1d, 3, 10, 12)

YOU CAN MAKE  
ANY MEAL INTO A  
SANDWICH  
AND ANY SANDWICH  
INTO A MEAL

We make the food from scratch, with a focus on short-traveled and sustainable ingredients.



# SALADS

SALAD

139,-

Salad tossed in French dressing with cucumber, pickled red onion, pickled red cabbage, parmesan, pomegranate and toasted pumpkin seeds.  
*(1a, 1b, 3, 7, 10, 12)*

CHOOSE TOPPING:

- Entrecôte (140 gr/5 oz)

100,-
- Chickenfilét (80 gr/2,8 oz)

50,-
- Pulled pork (80 gr/2,8 oz) *(6, 10, 12)*

50,-
- Bacon (3 slices)

40,-
- Halloumi (3 slices) *(7)*

60,-
- Fried cauliflower (80 gr/2,8 oz) *(1a)*

30,-

CHOOSE DRESSING ON THE SIDE:

- Garlic dressing *(3, 7, 10)*
- French dressing *(3, 10, 12)*
- Cæsar dressing *(3, 4, 10, 12)*

# CHILDRENS MENU

PANCAKES

89,-

Three pcs. with blueberry jam on the side.  
*(1a, 3, 7)*

GRILLED SAUSAGE

89,-

with Graffi fries or sweet potato fries. *(1a, 12)*

HAMBURGER

109,-

with Graffi fries or sweet potato fries.  
*(1a, 11)*

GRAFFI SPARERIBS ORIGINAL

99,-

Corn on the cob, coleslaw, Graffi fries, BBQ sauce, garlic dip and béarnaise.  
*(The sauce is served on the side). (1a, 3, 6, 10, 12)*

CHICKEN

89,-

with béarnaise and Graffi fries or sweet potato fries. *(1a, 3, 12)*

HAPPINESS  
IS A DELICIOUS  
SALAD

All our sauces, dressings and pepper bacon are home made in our production kitchen.  
Here we also pre-roast our ribs to achieve the tenderness and flavor we want to present.

DESSERT

<div><div>THE GRAFFI VOLCANO</div><div>Chocolate and licuorice meringue with strawberries, chocolate sauce and vanilla ice cream. (3, 7)</div></div>	<div><div>109,-</div><div></div></div>	<div><div>GRILLED PINEAPPLE</div><div>with caramel sauce and vanilla ice cream. (1e, 3, 6, 7)</div></div>	<div><div>109,-</div><div></div></div>
<div><div>CHEESE CAKE</div><div>Baked cheese cake, caramel and berries. (1e, 3, 6, 7)</div></div>	<div><div>109,-</div><div></div></div>	<div><div>CHOCOLATE FONDANT</div><div>with wild berries and vanilla ice cream. (1a, 1e, 3, 7) (Approx. 15 min. waiting time).</div></div>	<div><div>124,-</div><div></div></div>
<div><div>BROWNIE</div><div>with wild berries and vanilla ice cream. (1a, 1e, 3, 7)</div></div>	<div><div>119,-</div><div></div></div>	<div><div>MILKSHAKE</div><div>Choose flavor: <b>vanilla, strawberry, mocca, salty caramel</b> (vanilla, salty caramel and popcorn). (3, 6, 7), <b>chocolate, oreo, cookie</b> (1a, 3, 6, 7),</div></div>	<div><div>110,-</div><div></div></div>
<div><div>APPLE CAKE</div><div>Caramel sauce and vanilla ice cream. (1a, 1e, 3, 6, 7)</div></div>	<div><div>109,-</div><div></div></div>	<div><div>DESSERT FEAST</div><div>Minimum two persons. A selection of our desserts. (1a, 1e, 3, 6, 7) (Approx. 15 min. waiting time).</div></div>	<div><div>pr. pers. 175,-</div><div></div></div>
<div><div>VANILLA ICE CREAM</div><div>Choose topping: <b>strawberry, wild berries, chocolate sauce</b> (3, 7) <i>or</i> <b>caramel sauce</b> (3, 6, 7)</div></div>	<div><div>89,-</div><div></div></div>		
<div><div>CHILDRENS ICE CREAM</div><div>Two scoops of vanilla ice cream. (3, 7)</div></div>	<div><div>29,-</div><div></div></div>		

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None of our products contain nuts. However, there may be traces of nuts in our desserts that contain ice cream, chocolate and biscuits.

LIFE IS  
SHORT, EAT  
DESSERT FIRST

## BEER / CIDER

### DRAFT BEER <sup>(1)</sup>

	0,3	0,4	0,5	0,75	1,5
Dahls	74	99		186	
Pitcher Dahls					369
Frydelund Juicy IPA	84		139		
Kronenbourg 1664 Blanc	84		139		
Graffis guest beer (ask your waiter)	84		139		

### BOTTLED BEER

Graffi Lager (0,44 cl box) <sup>(1C)</sup> (gluten free)	119,-
Carlsberg <sup>(1C)</sup>	119,-
Ringnes Lite (gluten free)	119,-
Peroni Glutenfri	119,-
Corona <sup>(1C)</sup>	119,-
Ginger Joe (gluten free)	119,-
Erdinger Weissbier 0,5 <sup>(1)</sup>	129,-

### CIDER <sup>(1)</sup>

Somersby Pear	109,-
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### NON ALCOHOLIC

Munkholm <sup>(1c)</sup>	69,-
Ginger Joe (gluten free)	79,-
Erdinger Weissbier <sup>(1a)</sup>	79,-
Kronenbourg 1664 Blanc <sup>(1a)</sup>	79,-
Brooklyn Special Effects <sup>(1c)</sup>	79,-

## MINERAL WATER

	Small	large
Coca Cola	46	/ 59
Coca Cola Zero	46	/ 59
Fanta	46	/ 59
Sprite Zero	46	/ 59
Burn (box)		49
Farris Lime/Naturell		46
Ice Tea Fuze (peach)		39
Red Bull (box)		49
Red Bull Sugar Free (box)		49
Red Bull Yellow Edition (box)		49
Orange juice		48
San Pellegrino Aranciata Rossa		48
Premium apple juice from Askim Farm		48

## COFFEE / TEA

Coffee incl. refill	45
Tea	45
Cocoa	59
Espresso	35 / 45
Americano	49
Cappuccino <sup>(7)</sup>	59
Caffe Latte <sup>(7)</sup>	59
Macchiato <sup>(7)</sup>	59
Cortado <sup>(7)</sup>	59
Caffe Mocca <sup>(7)</sup>	59
Iced coffee <sup>(7)</sup>	59

Additional charge for flavored syrup 5,-

## MILKSHAKE

Vanilla <sup>(3, 6, 7),</sup>	110
Chocolate <sup>(1a, 3, 6, 7),</sup>	110
Oreo <sup>(1a, 3, 6, 7),</sup>	110
Cookie <sup>(1a, 3, 6, 7)</sup>	110
Strawberry <sup>(3, 6, 7),</sup>	110
Mocca <sup>(3, 6, 7)</sup>	110
Salty caramel <sup>(3, 6, 7)</sup>	110

WHITE WINE

(12)

White wine of the house

Valpantena Torre del Falasco Pinot Grigio  
Italia / Veneto - Grape: 100% Pinot Grigio

Glas

bottle

110

550

George Breuer Riesling Sauvage

Germany / Rheingau  
Dry but fruity. Fresh taste with apple citrus  
and mineral tones. Long aftertaste.

140

690

Brocard Chablis

France / Burgund - Grape: 100% Chardonnay.  
Dry, acidic and mineral. Young and juicy scent of citrus,  
white peach and yellow fruit. Suitable for drinking wine,  
seafood or light meat.

145

725

Marqués de Cáceres Verdejo

Spain/Rueda - Grape 100% Verdejo  
Young fresh and juicy. Hints of citrus, flowers and herbs.  
Long aftertaste. Good as an aperitif, with salads and light meat.

590

Sancerre Franck Millet

France / Loire - Grape 100% Sauvignon Blanc.  
Light yellow color. Fresh aromas with a taste of citrus, lime  
and gooseberries. Good balance with a long aftertaste. Fits  
as an aperitif, with light meat, shellfish and vegetables.

790

ROSÉ WINE

(12)

Rosé wine of the house

(Plaimont Colombelle Rosé)  
France / Côtes de Gascogne - Grape: 60% Tannat.  
Light pink with a sweet scent of red fruits and spice notes.  
Dry, round and fruity. Suitable for aperitifs and shellfish,  
bright meat and vegetable dishes, cakes.

Glas

bottle

110

550

RED WINE

(12)

Red wine of the house

Hereford  
Argentina / Mendoza - Grape: 100% Malbec.

Glas

bottle

110

550

Montecillo Crianza

Spain / Rioja - Grape: 100% Tempranillo.  
Aroma of red fruits and some cedar. Intense and flavorful,  
good tannin structure and long aftertaste. Stored for  
a minimum of 2 years in oak casks. Goes well with  
hearty food, especially entrecôte and lamb.

130

650

Marqués de Cáceres Crianza

Spania / Rioja - Grape: 85% Tempranillo.  
Deep ruby red colour. Powerful and well balanced. Suitable for  
most meat dishes, game and cheeses. Unsurpassed for lamb.

125

630

Valpantena Torre del Falasco Ripasso

Italy /Veneto - Grape: 70% Corvina Veronese.  
Aromas of ripe red and black berries, dried fruit and almonds.  
Rich taste and slightly sweet fruit with hints of oak. Slight bitter  
aftertaste. Suitable for light meat. A good all-round wine.

130

650

Placido Chianti

Italy /Toscana - Grape: 90% Sangiovese.  
Fruity and light with hints of cherry, blackberry and plum.  
Nice drinking wine. Suitable for red meat and some spicy food.

625

La Tannerie (Les Vignobles Foncalieu)

France / Languedoc-Roussillon.  
Grapes: Merlot and Cabernet Franc.  
Deep dark red, with aromas of dark berries and spices.  
Powerful, full and fruity. Suitable for barbecues, lamb  
and burgers. One of our favourites, value for money!

630

Noble Vines 667 Pinot Noir

USA / Monterey - Grape: 100% Pinot Noir.  
Taste of cherries, cocoa and some herbs. light and fruity,  
balanced acidity, low tannins. Can be enjoyed without food,  
good for chicken, pork, lamb and burgers.

690

Periquita Reserva

Portugal, Terras do Sado. Grape: 54% Castelão Frances  
28% Touriga Nacional, 18% Touriga Franca.  
Ruby red color. Slightly developed, notes of red berries, dried  
fruit and barrel, slightly dry aftertaste. Suitable for cattle,  
lamb and venison.

690

Borgogno Barbera d´Alba

Italy, Piemonte, Alba. Grape: 100% Barbera.  
Intense ruby red colour. Fresh aroma with hints of flowers,  
dark berry, cherry, leather and spice. Juicy and acidic wine  
with gentle tannins, great balance and a long aftertaste.  
Suitable as an aperitif, light meat, pork and beef.

695

DRINKS

<b>Graffis Moscow Mule</b> <small>(12)</small>	149
Vodka, fresh lime juice, orange bitters, ginger beer.	
<b>Aperol Spritz</b> <small>(12)</small>	149
18 years age limit. Aperol, prosecco, orange juice, soda.	
<b>Limoncello Spritz</b> <small>(12)</small>	149
Limoncello, prosecco, soda, sugar syrup.	
<b>Chin Chin</b> <small>(12)</small>	149
Gin, fresh lime juice, sugar syrup, ginger beer.	
<b>Pina Colada</b> <small>(12)</small>	149
Dark rum, fresh lime juice, coconut cream, fresh pineapple juice.	
<b>Peach Passion</b> <small>(3, 12)</small>	149
Peach liqueur, vanilla liqueur, passion fruit puree, fresh lime juice, sugar syrup, prosecco, egg white.	
<b>Amaretto Sour</b> <small>(3)</small>	149
Amaretto, fresh lemon juice, sugar syrup, angostura bitters, egg white.	
<b>Gin Tonic</b> <small>(12)</small>	149
Gordons Gin, Fever-Tree Tonic.	
<b>Pink Gin Tonic</b> <small>(12)</small>	149
Gordons Gin, Fever-Tree Raspberry & Rhubarb.	
<b>Hendricks Gin Tonic</b>	149
Hendricks Gin, Fever-Tree Tonic.	
<b>Tanqueray Gin Tonic</b>	149
Tanqueray Gin, Fever-Tree Tonic.	
<b>Bareksten Gin Tonic</b>	149
Bareksten Botanical Gin, Fever-Tree Tonic.	
<b>Kyoto</b> <small>(7)</small>	149
Gin, fresh lemon juice, sugar syrup, passion fruit, mint.	
<b>Apple Martini</b> <small>(3)</small>	149
Apple liqueur, vodka, sugar syrup, egg white, fresh lime juice.	
<b>Mojito</b>	149
Rum, mint, fresh lime juice, sugar syrup.	
<b>Frozen Pasjonsfruktmargarita</b>	149
Tequila, Cointreau, passion fruit puree, fresh lemon juice, sugar syrup.	
<b>Frozen Strawberry Daiquiri</b>	149
Rum, strawberries and fresh lime juice, sugar syrup.	

<b>Take It Isi</b> <small>(3, 7)</small>	149
18 years age limit. Tia Maria, Baileys, vanilla ice cream. (Served during the kitchen's opening hours).	
<b>Baileys Coffee</b> <small>(7)</small>	139
Baileys and coffee.	
<b>Espresso Martini</b>	149
Vodka, Tia Maria, sugar syrup, espresso.	
<b>Irish Coffee</b> <small>(7)</small>	149
Irish whiskey, brown sugar, coffee, cream.	

NON-ALCOHOLIC DRINKS

<b>Virgin Frozen Pasjonsfruktmargarita</b>	89
Passion fruit, fresh lemon juice and sugar.	
<b>Virgin Frozen Strawberry Daiquiri</b>	89
Strawberries and fresh lime juice.	
<b>Virgin Kyoto</b>	69
Peppermint leaves, fresh lemon juice, sugar, passion fruit syrup and soda.	

PORT

<b>Port of the house</b>	6 cl. 109
Kopke Bridge Special Ruby.	
GOES WELL WITH OUR DESSERTS.	

SPARKLING (12)

	Glass	bottle
<b>Mionetto Treviso Prosecco Brut</b>	110	550
Italy /Veneto		
<b>J. Laurens Les Graimenous</b>		690
<b>Cremant de Limoux Brut</b>		
France / Languedoc-Roussillon		
<b>Taittinger Brut Reserve</b>		999
France / Champagne		

SPIRITS

WHISKY

Jim Beam	105
Jack Daniels	105
Canadian Club	105
J&B Rare	105
Ha’ penny	105
Laphroaig 10 yo	149
Oban 14 yo	149

VODKA

Smirnoff	115
MINERAL WATER ADDITIONAL: Cola, Sprite, Tonic 34,- Burn, Redbull 49,-	

LIQUOR

Baileys	6 cl 105
Sambuca	105
Cointreau	105
Drambuie	105
Disaronno Amaretto	105
Giffard Crème de Pêche	105
Limoncello	105
Tia Maria	105
Galliano	105

COGNAC

Braastad V.S.O.P	125
Hennessey V.S.O.P	139
Hennessy X.0	299

AQUAVIT

Steinvikholm	115
Lysholm Linje	115
Arvesølvet	115
Gammel Oppland	115
Aalborg Jubilæum	115

ROM

Pampero	105
Captain Morgan Spiced	105
Ron Matusalem Grand Reserva	134
Diplomático Reserva Exclusiva	134
12 Anejo	

BITTERS / SHOTS

Two Grumpy Old Bastards	115
Grønn Gajol	115
Tyrker	115
Mintu	115
Jägermeister	115
Gammel Dansk	115
Fernet Branca	115

OTHER SPIRITS

Jose Cuervo Tequila	115
Patron Silver Tequila	134
Buoulard X.O. Calvados	139
Grappa	109
Fernando de Castillo Brandy	99

ALLERGENS:

1. Gluten a) Wheat, b) Rye, c) Barley, d) Spelt, e) Oats 2. Shellfish 3. Egg 4. Fish 5. Peanuts  
6. Soy 7. Lactose 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupine 14. Molluscs