

SKIRRI



Kokkens Anbefaling

Dampede Blåskjell

HVITVINSSAUS MED CHILI, HVITLØK, INGEFÆR
(skalldyr, melk, sulfitt, fisk, bløtdyr)

Seibiff med Løk

RØMME, FRITERT KAPERS, BRUNET SMØR, POTETMOS
(fisk, melk, hvete)

Jordbær og Rabarbra

MANDELKAKE, VANILJEIS
(melk, egg, mandler)

Forretter

Dampede Blåskjell 195,-

HVITVINSSAUS MED CHILI, HVITLØK, INGEFÆR
(skalldyr, melk, sulfitt, fisk, bløtdyr)

Vitello Tonnato 195,-

ROASTBEEF AV KALV, TUNFISKMAYO, RUCCOLA, PARMESAN, KAPERS, PINJEKJERNER
(melk, egg, fisk)

Kremet Fiskesuppe 189,-

DAGENS FANGST, GRØNNSAKER JULIENNE, KRUTONGER
(hvete, melk, fisk, sulfitt)

Gazpacho 175,-

KALD TOMATISERT SUPPE, KRUTONGER
(hvete)

Kongekrabbe Naturell 399,-

100 GR. KONGEKRABBE, AIOLI, BRØD
(skalldyr, egg, hvete)

«Veien til hjertet går via magen»

JØRN HOEL

Hovedretter

Boknafisk CHORIZO, OLIVEN, TOMAT, LØK, BROKKOLINI, GULROT, GROV POTETMOS <i>(fisk, melk)</i>	465,-
Dagens Fangst SPØR SERVITØREN HVA VI SERVERER I DAG	455,-
Seibiff med Løk RØMME, FRITERT KAPERS, BRUNET SMØR, POTETMOS <i>(fisk, melk, hvete)</i>	365,-
Hvalbiff BLOMKÅLPURÈ, TOMAT, SØLVLØK, GRØNNPEPPERSAUS KRYDDERBAKTE SMÅPOTETER <i>(sulfitt, melk)</i>	425,-
Kongekrabbe Naturell 350 GR. KONGEKRABBE, SALAT, AIOLI, SITRON, POTETER, BRØD, SMØR <i>(skalldyr, egg, melk, hvete)</i>	1249,-
Skirt Steak HJERTESALAT, MANDLER, GULROT, SENNEPSAUS, CHIMICHURRI KRYDDERBAKTE SMÅPOTETER <i>(melk, sulfitt)</i>	455,-
Ytrefilet av Reinsdyr og Reinsdyrpølse RØKT SELLERIPURÈ, SOPP, ASPARGESBØNNER, BLÅBÆRSAUS KRYDDERBAKTE SMÅPOTETER <i>(sulfitt, melk)</i>	555,-
Wagyu Burger SKIRRI MAYO, KARAMELLISERT LØK, TOMAT, SALAT, JALAPENOS PEPPER JACK OST, BRIOCH BRØD, FRITERTE BAKTE POTETER <i>(hvete, melk, egg, sennep)</i>	305,-
Reinsdyr Burger KANTARELL MAYO, TOMAT, KINAKÅL, KARAMELLISERT LØK, RØKT OST BRIOCHE BRØD, FRITERTE BAKTE POTETER <i>(hvete, melk, egg, sennep)</i>	315,-
Vegansk Curry BRUNE BØNNER, LINSER, KIKERTER, KOKOSMELK, GRØNNSAKER, RIS NAAN <i>(sesam, hvete, selleri)</i>	349,-

Dessertes

Éclairs FYLTE VANNBAKKELS MED BLÅBÆRKREM, VANILJEKREM OG SJOKOLADE <i>(melk, egg, hvete)</i>	195,-
Jordbær og Rabarbra MANDELKAKE, VANILJEIS <i>(melk, egg, mandler)</i>	195,-
Gateau Marcel FRANSK SJOKOLADEKAKE MED BRINGEBÆRSORBET <i>(melk, egg, mandler)</i>	195,-
Dubai Iskrem SALTE PISTASJNØTTER <i>(melk, egg, hvete, pistasjnøtter)</i>	185,-
Variasjon av Sorbet og Is SPØR SERViTØREN OM DAGENS UTVALG	65,- per kule

«Jeg kan motstå alt unntatt fristelser»

OSCAR WILDE



Our Recommendation

Blue Mussels

WHITEWINE SAUCE WITH CHILI, GARLIC, GINGER

(fish, milk, shellfish, sulphite, molluscs)

Filet of Saithe

ONION, SOUR CREAM, CAPERS, BEURRE NOISETTE, MASHED POTATOES

(fish, milk, wheat)

Strawberries and Rhubarb

ALMOND CAKE, VANILLA ICE CREAM

(milk, egg, almonds)

Starters

Blue Mussels

195,-

WHITEWINE SAUCE WITH CHILI, GARLIC, GINGER

(fish, milk, shellfish, sulphite, molluscs)

Vitello Tonnato

195,-

ROASTBEEF OF VEAL, TUNAMAYO, RUCCOLA, PARMESAN, CAPERS, PINENUTS

(milk, egg, fish)

Fish Soup

189,-

CATCH OF THE DAY, VEGETABLES JULIENNE, CROUTONS

(wheat, milk, fish, sulphite, shellfish, molluscs)

Gazpacho

175,-

COLD TOMATO BASED SOUP, CROUTONS

(wheat)

King Crab

399,-

100 GR. KING CRAB, AIOLI, BREAD

(Shellfish, egg, wheat)

**«People who love to eat
are always the best people»**

JULIA CHILD

Main Courses

Semi Dried Cod	465,-
CHORIZO, TOMATO, OLIVES, ONION, BROCCOLINI, CARROT, MASHED POTATOES <i>(fish, milk)</i>	
Catch of the Day	455,-
PLEASE ASK YOUR WAITER	
Filet of Saithe	365,-
ONION, SOUR CREAM, CAPERS, BEURRE NOISETTE, MASHED POTATOES <i>(fish, milk, wheat)</i>	
Steak of Whale	425,-
CAULIFLOWER PURÉ, TOMATO, ONION, GREEN PEPPER SAUCE, POTATOES <i>(sulphite, milk)</i>	
King Crab	1249,-
350 GR. KING CRAB, SALAD, AIOLI, POTATOES, LEMON, BREAD, BUTTER <i>(Shellfish, egg, milk, wheat)</i>	
Reindeer Tenderloin and Reindeer Sausage	555,-
SMOKED CELERY PURÉ, MUSHROOMS, ASPARAGUS BEENS BLUEBERRY SAUCE, POTATOES <i>(milk, sulphite)</i>	
Skirt Steak	455,-
ROMAINE LETTUCE, ALMONDS, CARROT, MUSTARD SAUCE, CHIMICHURRI POTATOES <i>(milk, sulphite, almonds)</i>	
Wagyu Burger	305,-
SKIRRI MAYO, TOMATO, ONION, PEPPER JACK CHEESE, JALAPENOS BRIOCH BREAD, FRIED BAKED POTATOES <i>(wheat, milk, egg, mustard)</i>	
Reindeer Burger	315,-
CHANTERELLE MAYO, TOMATO, ONION, SMOKED CHEESE BRIOCH BREAD, FRIED BAKED POTATOES <i>(wheat, milk, mustard, egg)</i>	
Vegan Curry	349,-
BEANS, CHICKPEAS, LENTILS, COCNUT MILK, VEGETABLES, RICE, NAAN <i>(sesame, wheat, celery)</i>	

Desserts

Éclairs **195,-**

CREAM PUFFS WITH BLUEBERRY CREAM, VANILLA AND CHOCOLATE
(milk, egg, wheat)

Strawberries and Rhubarb **195,-**

ALMOND CAKE, VANILLA ICE CREAM
(milk, egg, almonds)

Gateau Marcel **195,-**

FRENCH CHOCOLATE CAKE WITH RASPBERRY SORBET
(milk, egg, almonds)

Dubai Ice cream **185,-**

SALTED PISTACHIOS
(milk, egg, wheat, pistachio nuts)

Today's variation of sorbet and ice cream **65,- per scoop**

PLEASE ASK YOUR WAITER

"I can resist everything except temptation"

OSCAR WILDE