



## LUNCH (11:30am-4pm) 139,-

<b>Steak Sandwich</b> grilled tenderloin, mushrooms, caramelized onions & bernaise sauce	(1,2,3,6,7,8,10,13,17)
<b>Club Sandwich</b> with grilled chicken, honey mustard dressing, bacon, eggs, tomato, avocado	(1,2,3,5,6,7,8,10,13,17)
<b>Fish &amp; Shellfish soup</b> creamy fish soup with cod, salmon, mussels & shrimp	(1,2,6,8,9,11,14,18)
<b>Shrimp Salad</b> with shrimp, eggs, avocado, cherry tomato & creamy ranch dressing	(2,3,5,6,14)
<b>Shrimp sandwich</b>	(1,2,3,5,6,8,14)
<b>Omelette</b> with chili, mushrooms, onions, peppers & jarlsberg. Topped with bacon	(2,3)
<b>Chicken Salad</b> with pomegranate, feta cheese & honey vinaigrette	(2,5,6)
<b>Chicken tagliatelle</b> with pesto & sun-dried tomato	(1,2,3,8,16)
<b>Shellfish tagliatelle</b> with shrimps & mussels in a light shellfish bisque	(1,2,3,6,8,11,14,17,18)
<b>Beef tagliatelle</b> with sliced tenderloin, cream, mushrooms, chili, paprika & parmesan	(1,2,3,8,11)
<b>Beef salad</b> with sliced tenderloin, pomegranate, avocado, peppers, noodles & sriracha mayo	(4)
<b>Vegan Bowl</b> with sweet potato, avocado, noodles, peppers, mushrooms and vegan sriracha mayo	(4)
<b>Salmon Bowl with smoked salmon</b> with sweet potato, avocado, noodles, peppers, mushrooms and vegan sriracha mayo	(4,9)

Add fries to lunch dishes 39,- / Fries with aioli 49,- / Homemade Focaccia with aioli 39,-

## ALL DAY (from 11:30am-)

<b>Vegan Bowl</b> with sweet potato, avocado, noodles, peppers, mushrooms and vegan sriracha mayo	<b>199,-</b>	(4)
<b>Salmon Bowl with smoked salmon</b> with sweet potato, avocado, noodles, peppers, mushrooms and vegan sriracha mayo	<b>249,-</b>	(4,9)
<b>Beef tagliatelle</b> with sliced tenderloin, cream, mushrooms, chili, paprika & parmesan	<b>269,-</b>	(1,2,3,8,11)
<b>Beef salad</b> with sliced tenderloin, pomegranate, avocado, peppers, noodles & sriracha mayo	<b>249,-</b>	(4)
<b>Shellfish tagliatelle</b> with lobster, shrimps & mussels in a light shellfish bisque	<b>279,-</b>	(1,2,3,6,8,11,14,17,18)
<b>White wine steamed mussels</b> with aioli & french fries	<b>249,-</b>	(2,3,5,6,18)
<b>Grilled crayfish</b> with grilled lemon, butter-fried bread & aioli (per 100g)	<b>125,-</b>	(1,2,3,5,6,8,14)
<b>400 gram Greenland shrimps</b> with bread & aioli	<b>299,-</b>	(1,2,3,5,6,8,14)
<b>ALMAS burger</b> honey mustard dressing, caramelized onions, parmesan crisp, cheddar, sun-dried tomato, cucumber & fries	<b>259,-</b>	(1,2,3,4,5,6,8)
<b>Shellfish salad</b> with lobster, Greenland prawns, mussels, cherry tomatoes, avocado, sesame, chili, boiled egg & ranch dressing	<b>269,-</b>	(2,3,5,6,14,17,18)

## DINNER (from 4pm-)

### Starters

<b>Lobster bisque</b>	<b>179,-</b>	(2,6,11,14,17)
<b>Lobster Ravioli</b> in light shellfish bisque	<b>209,-</b>	(1,2,3,6,8,11,14,17)
<b>Grilled crayfish</b> with grilled lemon, butter-fried bread & aioli (per 100g)	<b>125,-</b>	(1,2,3,5,6,8,14)
<b>White asparagus</b> with beurre blanc, radish & chives	<b>159,-</b>	(2,6)
<b>Deer</b> with egg yolk, chives, red onion & radish	<b>189,-</b>	(1,4,6,7,8,10,13,17)

### Fish & Shellfish

<b>Fish &amp; Shellfish soup</b> creamy fish soup with cod, salmon, mussels & shrimp	<b>249,-</b>	(1,2,6,8,9,11,14,18)
<b>Cod</b> with carrot, baked potatoes, white asparagus & demiglaze	<b>359,-</b>	(6,9,11)
<b>Trout</b> with beurre blanc, butter-fried celery, spinach & confit cherry tomato	<b>369,-</b>	(2,6,9)

### Meat

<b>Grilled tenderloin</b> with mashed potatoes, fried mushrooms, spinach, confit cherry tomato & demiglaze	<b>365,-</b>	(6,11)
<b>Lamb carrè</b> with butter-fried celery, carrot, roasted potatoes & mushroom sauce	<b>395,-</b>	(2,6,11)

### Side dishes

<b>Fries</b>	<b>59,-</b>	
<b>Fries</b> with aioli	<b>69,-</b>	(3,6)
<b>Sweet potato fries</b>	<b>69,-</b>	
<b>Sweet potato fries</b> with aioli	<b>79,-</b>	(3,6)
<b>Green salad</b>	<b>65,-</b>	

## DESSERT (from 11:30am-)

<b>Homemade ice cream or sorbet</b> with berries	<b>129,-</b>	(2,3)
<b>Lemon tart</b> with white peach sorbet & berries	<b>169,-</b>	(1,2,3,8)
<b>Chocolate terrine</b> with blackcurrant sorbet	<b>149,-</b>	(1,2,3,16)

## CHILDREN'S MENU

<b>Kids burger</b> with french fries	<b>115,-</b>	(1,2,3,5,8,17)
<b>Chicken nuggets</b> with salad & fries	<b>115,-</b>	(1,3,5,8)
<b>Grilled chicken</b> with salad, oven baked potatoes & bernaise sauce	<b>159,-</b>	(2,3,6)
<b>Char</b> with salad, oven-baked potatoes & ranch dressing	<b>159,-</b>	(2,3,9)

### Allergens

1: Gluten	4: Soy	7: Barley	10: Oat	13: Rye	16: Nuts
2: Milk	5: Mustard	8: Wheat	11: Celery	14: Shellfish	17: Sesame seeds
3: Eggs	6: Sulphite	9: Fish	12: Lupine	15: Peanuts	18: Mollusks



## RED WINE

	Bottle	Glass
Tommasi Bardolino Italy (6)	549,-	119,-
Stonewood Pinot Noir USA (6)	569,-	125,-
Chianti Villa Chigi Italy (6)	599,-	
Ravoire Côtes du Rhône France (6)	629,-	
Ripasso Classico Monte del Frà Italy (6)	659,-	145,-
Terrazas Malbec Argentina (6)	669,-	
Bourgogne Pinot Noir Dom. Jeannot France (6)	699,-	155,-
Marques de Valparaiso Crianza Spain (6)	729,-	
Pio Cesare Barbera d`Alba Italy (6)	899,-	
Zenato Amarone Italy (6)	1199,-	265,-
Casisano Brunello di Montalcino Italy (6)	1249,-	289,-
Pio Cesare Barbaresco Italy (6)	1469,-	319,-
Vietti Barolo Castiglione Italy (6)	1469,-	319,-
Pauillac de Latour France (6)	2299,-	499,-
GM Vosne-Romanée Les Brulées 1er Cru France (6)	3799,-	769,-

## WHITE WINE

Tommasi Custoza Italy (6)	549,-	119,-
Hessenstein Riesling Feinherb Germany (6)	599,-	129,-
Dans L`air du Temps Sauvignon France (6)	599,-	
Gustave Lorentz Riesling Réserve France (6)	629,-	139,-
Chablis Domaine le Verger France (6)	689,-	155,-
Pazo de San Mauro Albarino Spain (6)	689,-	155,-
Patrice Moreux Pouilly-Fumè France (6)	799,-	185,-
Patrice Moreux Sancerre France (6)	829,-	195,-
Mullineux Chenin Blanc France (6)	929,-	
Chablis Premier Cru Beauroy France (6)	999,-	229,-
Pio Cesare Piodilei Chardonnay Italy (6)	1249,-	
Meursault, Dom. Jeannot France (6)	1545,-	349,-

## ROSÉ

Ultimate Provence France (6)	729,-	155,-
Cerasulo D`Abruzzo Italy (6)	569,-	122,-

## NON-ALCOHOLIC

Rødvin/Hvitvin (6)	485,-	98,-
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## DESSERT WINE

Tommasi Croce 6 cl Italiy (6)	142,-	
Tommasi Recioto 6 cl Italiy (6)	142,-	

## CHAMPAGNE/SPARKLING

Villa Conchi Cava Spain (6)	569,-	135,-
Gustave Lorentz Crémant d`Alsace Brut (6)	699,-	
Nyetimber England (6)	1099,-	
Veuve Clicquot Brut (6)	1199,-	
Ruinart Blanc de Blancs (6)	1299,-	
Cuvée 1809 Extra Brut (6)	1799,-	
Dom Perignon Vintage Blanc (6)	2999,-	

## COGNAC

Leyrat Fine VS Single Estate	139,-	Hennessy VSOP	156,-	Martell Noblige	165,-
Leyrat XO Elite	239,-	Hennessy XO	225,-		

## COFFEE DRINKS

Coffee/Tea	45,-	Macciato (2)	51,-	Cocoa with krem (2)	61,-
Press jug of coffee	52,-	Cafe au lait (2)	61,-	Cortado (2)	51,-
Cappuccino (2)	61,-	Latte (2)	59,-	Irish Coffee (2)	142,-
Dobbel latte (2)	61,-	Cafe Mocca (2)	61,-	Various coffee tastes	9,-
Espresso	49,-	Americano	49,-		

## BEER / CIDER / SOFT DRINKS

Cola/Zero/Fanta/Sprite 0,33 l	65,-	Heineken bottle (7)	104,-	Nøgne Ø Blond Ale 0,33 l (7,8)	118,-
Olden/Farris Lime	65,-	Sol (7)	104,-	Nøgne Ø Wit 0,33 l (7,8)	118,-
Apple/Orange juice	59,-	Peroni (7)	106,-	Nøgne Ø Asian Pale Ale 0,33 l (7,8)	118,-
Kuli	42,-	Bulmers Cider 0,5 l (1,6)	142,-	Nøgne Ø Brown Ale (7,8)	118,-
Knatten eplemost blueberry/ginger/black currants/raspberry	94,-	Bulmers Pear 0,5 l (1,6)	142,-	Nøgne Ø Kriek 0,33 l (7,8)	179,-
Hansa 0,5 l (7)	106,-	Bulmers Zesty Orange (1,6)	146,-	Nøgne Ø Saison (7,8)	136,-
Hansa Lite 0,5 l	109,-	Bulmers Rosé (1,6)	146,-	Nøgne Ø Two Captains 0,33 l (7,8)	158,-
Hansa Mango IPA 0,5 l (7,8)	124,-	Grevens Pærecider (1,6)	109,-	Nøgne Ø Stripped Craft (7,8)	86,-
Hansa 0,33 l (7)	82,-	Ginger Joe (1,6)	104,-	Nøgne Ø Himla Humla 0,33 l (7,8)	86,-
		Færder Skjærgård (7,8)	112,-	Clausthaler (7)	66,-
				Clausthaler Weizen (8)	72,-

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2: Milk  
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9: Fish

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