

Menu

LUNCH 11:00 - 15:00



- OMELETTE (1, 3, 5, 8)** 189,-
With ham, cheese, mushrooms, salad and focaccia
- SKAGEN SANDWICH (1, 2, 5)** 229,-
Toast with shrimps with salad, radish, cucumber, avocado and lemon.
- FISH SOUP – SMALL PORTION (1, 2, 4, 5, 11, 12)** 249,-
Fish soup with salmon, today's white fish, shrimp, mussels and vegetables. Served with focaccia and butter.
- FISH'N CHIPS (1, 3, 4, 5)** 249,-
Cod and sweet potato fries, pea purée, remoulade, sweet chili sauce and lemon.
- CLUB SANDWICH (1, 3, 5)** 249,-
Chili bread with chicken breast, crispy bacon, salad, tomato, rocket salad, red onion and mayonnaise. Served with fries.
- PITA (1, 3, 5)** 205,-
Pita bread with beef or chicken, salad, tomato, cucumber, red onion, sour cream dressing and fries.

STARTERS



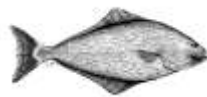
- BRUSCHETTA DI PARMA (1, 5, 11)** 135,-
Toasted bread with garlic olive oil, Parma ham, rocket salad, cherry tomato, parmesan and balsamic.
- CEVICHE LECHE DE TIGRE (1, 2, 4)** 189,-
Ceviche of halibut with mango, avocado, tomato, red onion, chili, coriander and shrimp chips.
- SCALLOPS (2, 5, 3, 12)** 189,-
Cauliflower purée flavored with vanilla, peas and beetroot purée.
- CARPACCIO (5, 6a)** 189,-
Thin slices of raw beef, parmesan, pine nuts, pickled onions, rocket salad and horseradish dressing.

PASTA & SALAD



- PARMA SALAD (1, 5, 6a, 8)** 229,-
Mixed salad with avocado, melon, pine nuts, feta cheese, honey-mustard dressing and Parma ham.
- CHICKEN SALAD (1, 5, 6a, 8)** 249,-
Mixed salad with avocado, melon, pine nuts, feta cheese, honey-mustard dressing and chicken.
- SJØLOFTET LINGUINE VONGOLE (1, 2, 3, 5, 11, 13)** 289,-
Pasta with clams and shrimps in white wine, olive oil and lemon, with cherry tomato, parsley, garlic and chili.
- PASTA DI MAESTRO (1, 3, 5, 13)** 289,-
Pasta with beef stripes, mushrooms, parsley, garlic, chili, cream and parmesan.

SEAFOOD



- MUSSELS (1, 2, 3, 5, 11, 12, 13)** 269,-
Mussels from north-vest coast steamed in wine served with fries, focaccia and aioli.
- FISH SOUP (1, 2, 4, 5, 11, 12)** 289,-
Fish soup with salmon, today's white fish, shrimps, mussels and vegetables. Served with focaccia and butter.
- HALIBUT (4, 5, 11)** 395,-
Norwegian wild halibut with fennel, carrots, salicornia, amandine potatoes and apple butter sauce with herbs.

MEAT



- DUCK BREAST (5, 6a)** 395,-
Grapefruit, spinach with garlic, pine nuts and raisins, amandine potatoes, carrot purée and red wine sauce with orange.
- TENDERLOIN OF VENISON (5, 11)** 399,-
Romanesco, carrot, pickled onion, mushrooms, celery root purée, potato gratin and red wine-cranberry sauce.
- MANGO BURGER (1, 3, 5)** 259,-
Beef burger of brisket, caramelized onions, rocket salad, mango, chili, coriander, cheddar and hot mango dressing. Served with sweet potato fries.
- YACHT CLUB BURGER (1, 5, 7, 8)** 259,-
Beef burger of brisket, cheddar, crispy bacon, tomato, red onion, lettuce, pickles, BBQ-sauce and sour-cream dressing. Potato wedges.
- TENDERLOIN STEAK (3, 5, 7)** 399,-
Norwegian prime beef. Broccoli, celery root purée, mushrooms, oven-baked tomato, asparagus beans, baked potato and béarnaise sauce. Feel free to order as pepper steak with pepper sauce.
- Additional potato choices where otherwise stated:
Sweet potato fries for burgers: 20,-
Potato gratin 30,-

DESSERTS



- ICE-CREAM (1, 5, 6a)** 105,-
3 scoops – Choose from vanilla ice-cream, chocolate ice-cream, strawberry ice-cream, pistachio ice-cream and cherry ice-cream with chocolate. Topped with whipped cream and chocolate sauce.
- SABAYONNE – for guests over the age of 18 (1, 3, 5, 6a, 11)** 159,-
Italian egg cream with sweet wine served with grilled peaches, caramelized walnuts, crumble and vanilla ice cream.
- CHEESE CAKE (1, 3, 5, 6a)** 149,-
With lemon jelly on top.
- ESPRESSO CRÈME BRÛLÉE (1, 3, 5, 6a)** 159,-
Mövenpick Mable Walnut and blueberry sauce.
- CHOCOLATE FONDANT (1, 3, 5, 6a)** 159,-
Vanilla ice-cream and raspberry coulis.

CHILDREN'S MENU



- SAUSAGE WITH FRIES (1, 5, 9)** 105,-
- HAMBURGER WITH FRIES (1, 5, 9)** 119,-
- PANCAKES (1, 3)** 119,-
With Blueberry jam and sugar.
- CAPTAIN GOLD TOOTH`S PIZZA (1, 3 ++)** 119,-
Choose three types of ingredients
- KULI** 36,-
Non-sparkling soft-drink with orange or apple flavor.
- SOFT-DRINKS 0,33L** 42,-
Coca Cola, Coca Cola Zero sugar, Fanta, Sprite
- 1 OR 2 SCOOPS OF ICE-CREAM (1, 5, 6a)** 49,-
Choose from vanilla ice-cream, chocolate ice-cream, strawberry ice-cream and pistachio ice-cream. Topped with whipped cream and chocolate sauce or gingerbread sauce.

ALLERGENS



1 = GLUTEN (wheat) | 2 = SHELLFISH | 3 = EGG | 4 = FISH | 5 = MILK | 6a = NUTS
6b = PEANUTS | 7 = CELERY | 8 = MUSTARD | 9 = SESAM SEED | 10 = SOYA
11 = SULFIT | 12 = MOLLUSCS | 13 = LUPIN

APÉRITIF

PROSECCO (11) Treviso Brut	110,-	TANQUERAY GIN & TONIC Tanqueray Gin, Fever-Tree Premium Indian Tonic, lemon cest	140,-
RICHARD JUHLIN BLANC DE BLANCS 0,20l (11) Non-alcoholic sparkling wine.	90,-	SJØLOFTET'S STARFISH Apple and raspberry juice, Licor 43, orange and star anise	140,-
APEROL SPRITZ (11) Prosecco, Aperol, soda, orange	140,-		



PIZZA (1, 3, 5= milk in the cheese, lactose-free)

		Medium	Large
1. Pizza «Sjøloftet» (1, 3, 5)	Ham, mushroom, onion and cheese.	279,-	369,-
2. Pizza «Bark Vega» (1, 3, 5)	Ham, onion and cheese.	279,-	369,-
3. Pizza «Bark Garant» (1, 3, 5)	Ham, paprika and cheese.	279,-	369,-
4. Pizza «Derwent» (1, 3, 5, 8)	Meatballs, mushroom, onion, paprika and cheese.	279,-	369,-
5. Pizza «Bark Kappa» (1, 2, 3, 5)	Shrimps, mushroom and cheese.	279,-	369,-
6. Pizza «Brigg Antilla» (1, 2, 3, 4, 5, 12)	Shrimps, tuna, mussels, paprika and cheese.	279,-	369,-
7. Pizza «Meran» (1, 3, 5)	Marinated beef stripes, paprika and cheese.	279,-	369,-
8. Pizza «Bark Vikingen» (1, 3, 5)	Bacon, leek, mushroom, onion and cheese.	279,-	369,-
9. Pizza «Bark Primus» (1, 3, 5)	Pepperoni, pineapple and cheese.	279,-	369,-
10. Pizza «Bark Zanrak» (1, 3, 5)	Minced meat, mushroom, onion and cheese.	279,-	369,-
11. Pizza «Bark Oryx» (1, 3, 5)	Chicken, sweet corn, paprika, taco sauce and cheese.	279,-	369,-
12. Pizza «Santa Maria» (1, 3, 5)	Minced meat, onion, sweet corn, jalapeños, taco sauce and cheese.	279,-	369,-
13. Pizza «Sjøloftets mix» (1, 3, 5)	Compose your own favorite pizza.	289,-	379,-
14. Pizza «Yucatán» (1, 3, 5)	Minced meat, onion, sweet corn, paprika, jalapeños, taco sauce, tortilla-chips and cheese.	279,-	369,-
15. Pizza «Bark W.H. Green» (1, 3, 5) 	Red onion, broccoli, mushroom, paprika, tomato, leek, olive, pineapple, corn and cheese.	279,-	369,-
16. Pizza «Bark Pronto» (1, 3, 4, 5)	Smoked Norwegian salmon, red onion, crème fraîche and cheese.	279,-	369,-
17. Pizza «Bark Mørland» (1, 3, 5)	Marinated beef stripes, blue cheese, onion, mushroom, paprika and cheese.	279,-	369,-
18. Pizza «Kon-Tiki» (1, 3, 5, 6b)	Tikka masala marinated chicken breast, tomato, paprika, pineapple, peanuts and cheese.	279,-	369,-
19. Pizza «Bark Nornen» (1, 3, 5, 9)	Creole spiced stripes of chicken, bacon, onion, paprika, sweet chili sauce and cheese.	279,-	369,-
20. Pizza «Bark Trosvik» (1, 3, 5, 8, 10)	Marinated beef stripes, chicken, paprika, red onion, tomato, BBQ-sauce and cheese.	279,-	369,-
21. Pizza «Brigg Cort Adeler» (1, 3, 5, 7,8)	Kebab meat, red onion, corn, jalapeños, kebab dressing and cheese.	279,-	369,-
Gluten free pizza (5+) 	Garnish of your choice	269,-	
Sjøloftet's original Pizzasauce		34,-	
Sjøloftet's original Sour-cream dressing with garlic (5)		35,-	

BEVERAGE

SOFT DRINKS	
Coca Cola, Coca Cola Zero sugar, Fanta, Sprite 0,4l	56,-
Unfiltered Apple and raspberry juice from Epleblomsten 0,33l	59,-
BOTTLED DRINKS	
Bonaqua – natural / lemon 0,33l	52,-
Unfiltered Apple juice from Epleblomsten 0,37l	69,-
COFFEE/ TEA	
Black Coffee	47,-
Espresso	46,-
Americano	46,-
Cappuccino (5)	58,-
Caffe Latte (5)	58,-
Syrup: Vanilla / Hazelnut / Irish Cream / Caramel	7,-
Hot Chocolate with cream (5)	54,-
Tea: Twinings Four Red Fruits / Earl Grey / Apple, Cinnamon & Raisin	45,-
COFFEE DRINKS	
Irish Coffee – Bushmills Whiskey, coffee, cream (5)	140,-
Coffee Baileys (5)	107,-
Løyten Linie Aquavit	119,-
NON-ALCOHOLIC / LIGHT BEER	0,33L
Clausthaler (1) / Heineken 0,0% (non-alcoholic) 0,33l (1)	69,- / 88,-
Hansa Lettøl 2,4% (light beer) 0,4l (1)	88,-
BEER & CIDER	
Hansa draught beer 0,4l (1)	104,-
Nøgne Ø 0,33l – Blond Ale: 116,- / Porter: 129,- / IPA: 129,- (1)	
Weihenstephaner Hefe Weissbier 0,5l (1)	149,-
Heineken 0,33l (1)	104,-
Sol 0,33l (1)	107,-
Stella Artois 0,33l (1)	127,-
Estrella Damm Daura 0,33l (gluten free)	127,-
Grevens Pear Cider 0,33l	107,-
Bulmers Brut Apple Cider 0,5l	145,-
SPARKLING WINE & ROSÉ (11)	
Vigne Nouvelle Serasuolo Rosé, Valle Reale - Italy, Abruzzi	110,- / 520,-
Contarini Prosecco Treviso Brut - Italy, Veneto	110,- / 495,-
Dibone Brut - Spain, Vilafranca del Penedes	540,-
WHITE WINE (11)	
House wine, glass (dry riesling)	110,-
Von Buhl Riesling QbA Trocken - Germany, Pfalz	520,-
Chablis Jean Deligny - France, Burgundy	129,- / 625,-
Soave Primero - Italy, Veneto	520,-
Gauda Abadià de San Campio albariño - Spain, Galicia	595,-
Marques de Riscal Rueda - Spain, Castilla y León, Rueda	555,-
RED WINE (11)	
Lupi Reali Montepulciano d'Abruzzo - Italy, Abruzzi	110,- / 520,-
Campolieti Valpolicella Classico Ripasso - Italy, Veneto	555,-
Fenocchio Barbera D'Alba Superiore - Italy, Piedmont	555,-
Noble Vines 667 Pinot Noir - USA, California	125,- / 595,-
Ravenswood Vintners Blend Zinfandel - USA, California	595,-
Cune Crianza - Spain, Rioja	520,-
Muga Reserva - Spain, Rioja	695,-

