

BEVERAGE

SOFT DRINKS

| | 0,33 L | 0,375 L | 0,4 L |
|---|--------|---------|-------|
| Coca Cola, Coca Cola Zero, Fanta, Sprite | | | 49,- |
| Bonaqua - natural or lemon | 49,- | | |
| Unfiltered Apple Juice – Epleblomsten, Telemark | | 69,- | |

COFFEE/ TEA

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|------------------------------|------|
| Black Coffee | 42,- |
| Espresso | 39,- |
| Americano | 39,- |
| Cappuccino (5) | 49,- |
| Caffe Latte (5) | 49,- |
| Iced Coffee (5) | 49,- |
| Extra shot of espresso | 10,- |
| Syrup | 7,- |
| Hot Chocolate with cream (5) | 49,- |
| Tea selection from Twinings | 39,- |

COFFEE DRINKS

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|---------------------|-------|
| Irish Coffee (5) | 125,- |
| Coffee Bailey`s (5) | 98,- |

NON-ALCOHOLIC / LIGHT BEER

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| Clausthaler – alcohol free (1) | 59,- |
| Heineken 0,0% – alcohol free (1) | 69,- |
| Hansa Lettøl – light beer (1) | 59,- |

DRAUGHT BEER

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| Hansa Fatøl - 0,4l • Norge (1) | 92,- |
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BOTTLED BEER & CIDER

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|---|-------|
| Heineken - 0,35l (1) | 92,- |
| Sol - 0,33l (1) | 94,- |
| Stella Artois - 0,33l (1) | 96,- |
| Newcastle Brown Ale - 0,33l (1) | 92,- |
| Nøgne Ø India Pale Ale - 0,33l (1) | 120,- |
| Nøgne Ø Porter - 0,33l (1) | 120,- |
| Nøgne Ø Blond Ale - 0,33l (1) | 105,- |
| Estrella Damm Daura (gluten free) - 0,33l | 115,- |
| Weihenstephaner Heffe Weisbier - 0,5l (1) | 125,- |
| Grevens Pear Cider - 0,33l | 92,- |
| Bulmers Brut Apple Cider - 0,5l | 128,- |

ALLERGENS

1=GLUTEN | 2=CRUSTACEANS | 3=EGGS | 4=FISH | 5=MILK | 6a=NUTS | 6b=PEANUTS | 7=SELERY | 8=MUSTARD | 9=SEASAME SEEDS | 10=SOYA | 11=SULPHITES| 12=MOLLUSCS | 13=LUPIN

LIQUEUR

| | 4 CL |
|----------------------------------|------|
| Baileys Original Irish Cream (5) | 85,- |
| Baileys Chocolate Luxe (5) | 89,- |
| Tia Maria (5) | 85,- |
| Kahlua | 85,- |
| Cambord Black Raspberry | 92,- |
| Xante | 98,- |
| Heering Cherry | 85,- |
| Cointreau | 96,- |
| Drambuie | 96,- |
| Licor 43 | 86,- |

BITTER & AQUAVIT

| | 4 CL |
|---------------|------|
| Fernet Branca | 92,- |
| Gammeldansk | 98,- |
| Jägermeister | 98,- |
| Campari | 79,- |
| Løytén Linie | 98,- |

GIN

| | 4 CL |
|-------------------|------|
| Gordons Dry Gin | 92,- |
| Tanqueray Dry Gin | 94,- |

COGNAC

| | 4 CL |
|---------------|-------|
| Braastad VS | 98,- |
| Braastad VSOP | 104,- |
| Braastad XO | 125,- |
| Otard VSOP | 108,- |

WHISKEY & BOURBON

| | 4 CL |
|---------------------------------|-------|
| Bushmills | 89,- |
| Jim Beam Black Kentucky Bourbon | 94,- |
| Jack Daniel`s Old Nr. 7 | 94,- |
| Jack Daniel`s Tennessee Honey | 94,- |
| Dalwhinnie 15 YO Single Malt | 125,- |
| Oban 14 YO Highland Single Malt | 125,- |
| Glenkinchie 12 YO Lowland Malt | 120,- |

WINE



SPARKLING WINE

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| PALMER BRUT RESERVE (11) Champagne Palmer & Co - France, Champagne Chardonnay, Pinot Noir og Pinot Meunier | 698,- |
| PERELADA CAVA BRUT RESERVA N.V (11) Castillo Perelada - Spain, Catalonia, Penedes Macabeo, Parellada og Xarel-lo | 448,- |
| CONTARINI PROSECCO TREVISO BRUT (11) Valle Reale Estate - Italy, Veneto Glera (Prosecco) | 98,- / 425,- |

ROSÉ WINE

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| VIGNE NUOVE CERASUOLO ROSÉ (11) Valle Reale - Italy, Abruzzi Montepulciano | 98,-/425,- |
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WHITE WINE

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|---|---------------|
| HOUSE WINE, GLASS (11) Riesling (dry) | 98,- |
| VON BUHL RIELSING QBA TROCKEN (11) Reichsrat von Buhl - Germany, Pfalz QbA Riesling | 475,- |
| CHABLIS JEAN DELIGNY (11) Simmonet-Febvre - France, Burgundy, Chablis Chardonnay | 120,- / 560,- |
| SOAVE PRIMERO (11) Domus Vini - Italy, Veneto, Soave DOC Garganega og Trebbiano | 435,- |
| CALDORA TREBBIANO (11) Caldora Vini - Italy, Abruzzi, DOC Trebbiano d`Abruzzo Trebbiano og Malvasia | 435,- |
| MARQUES DE RISCAL RUEDA (11) Marques de Riscal - Spain, Castilla y León, Rueda Verdejo og Viura | 495,- |
| GAUDA ABADIÁ DE SAN CAMPIO ALBARIÑO (11) Bodega Terras Gauda - Spain, Galicia, Rias Baixas Albariño | 495,- |

WINE

RED WINE

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| LUPI REALI MONTEPULCIANO (11) Valle Reale - Italy, Abruzzi. DOC Montepulciano d`Abruzzo. Montepulciano | 98,- / 445,- |
| FENOCCHIO BARBERA D`ALBA SUPERIORE (11) Fenocchio - Italy, Piemonte, Barbera d'Alba Barbera | 510,- |
| CAMPOLIETI VALPOLICELLA CLASSICO SUPERIORE RIPASSO (11) Luigi Righetti, Italy, Veneto, Valpolicella Corvina, Molinara, Rondinella | 520,- |
| NIPOZZANO CHIANTI RUFINA RISERVA (11) March. de Frescobaldi - Italy, Tuscany, Chianti Rufina Sangiovese, Malvasia, Merlot, Cabernet Sauvignon | 550,- |
| MUGA RESERVA (11) Bodegas Muga - Spain, Rioja Tempranillo, Garnacha, Mazuelo, Graciano | 620,- |
| CUNE CRIANZA (11) CVNE - Spain, Rioja Tempranillo, Garnacha, Mazuelo | 495,- |
| RAVENSWOOD VINTNERS BLEND (11) Ravenswood Winery - USA, California Zinfandel, Carignane, Petite Syrah | 560,- |
| NOBLE VINES 667 PINOT NOIR (11) Noble Vines - USA, California Pinot Noir | 120,- / 560,- |

ALCOHOL FREE SUGESTION

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| Unfiltered Apple Juice - Epleblomsten, Telemark | 69,- |
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LUNCH – 11.00-15.00



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| LUNCH PLATE (1, 3, 5) | 169,- |
| Eggs, bacon, potato wedges, braised tomato, salad and bread. | |
| OMELETTE (1, 3, 5, 8) | 169,- |
| With ham, cheese, mushrooms, salad and focaccia. | |
| SKAGEN SANDWICH (1, 2, 5) | 185,- |
| Toast with shrimps with salad, radish, cucumber, avocado and lemon. | |
| FISH`N CHIPS (1, 3, 4, 5) | 210,- |
| Cod and sweet potato fries, pea purée, remoulade, sweet chili sauce and lemon. | |
| FISH SOUP (1, 2, 4, 5, 11, 12) | 198,- |
| Our original fish soup with shrimps, salmon, today's white fish and mussels. Served with focaccia and butter. | |
| CLUB SANDWICH (1, 3, 5) | 198,- |
| Chili bread with chicken breast, crispy bacon, salad, tomato, rocket salad, red onion, mayonnaise. Served with fries. | |
| CHICKEN FINGER BLT SANDWICH (1, 3, 5) | 198,- |
| Tender slices of breaded and fried Cajun spiced chicken breast, crispy bacon, lettuce, tomato and aioli on focaccia from our own bakery. | |
| PITA (1, 3, 5) | 179,- |
| Pita bread with lettuce, tomato, onion, marinated beef or chicken and Sjøloftets sour-cream dressing. Served with fries. | |
| STEAK SANDWICH (1, 5) | 210,- |
| 150 gr. sirloin steak served on fresh focaccia with lettuce, rocket salad, Holtefjell cheese, pickled onions and horseradish dressing. | |

CHRISTMAS MENU



LUNCH - served 11:00-15:00

CHRISTMAS LUNCH (1, 3, 5, 11) 259,-
Traditional Norwegian Christmas platter. Succulent crispy fried Pork Belly, Pork Patties, Christmas sausage, sauerkraut, Brussels sprouts, boiled potatoes and Christmas sauce.

MAIN COURSE

COD (4, 5) 339,-
Steamed fillet of cod with beetroot purée, pea purée, bacon and potatoes.

JULETALLERKEN (1, 3, 5, 11) 359,-
Traditional Norwegian Christmas platter. Succulent crispy fried Pork Belly, Pork Patties, Christmas sausage, sauerkraut, Brussels sprouts, boiled potatoes and Christmas sauce.

PINNEKJØTT (5) 385,-
Dry and salted lamb ribs prepared by steaming. Served with lamb sausages from Voss, Brussels sprout, mashed kohlrabi and potatoes.

DESSERT

KARAMELLPUDDING (3, 5) 125,-
Flan served with whipped cream and caramel sauce.

SABAYONNE - for guests over the age of 18 (1, 3, 5, 6a, 11) 125,-
Italian egg cream with sweet wine served with grilled peaches, caramelized walnuts, crumble and vanilla ice cream.

LEMON CURD (1, 3, 5, 6a) 120,-
With meringue, crumble, berries and vanilla ice cream.

2-COURSE MENU

COD • DESSERT OF YOUR CHOICE 440,-

JULETALLERKEN • DESSERT OF YOUR CHOICE 465,-

PINNEKJØTT • DESSERT OF YOUR CHOICE 485,-

APERITIF



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| APEROL SPRITZ (11) Prosecco, Aperol, soda and orange zest. | 129,- |
| PROSECCO BRUT | 98,- |
| PREMIUM GIN & TONIC Tanqueray Gin, premium tonic and lemon zest. | 125,- |
| SINGAPORE SLING Gin, Heering Sherry Liqueur, Cointreau, DOM Bénédictine, grenadine, pineapple juice, lime juice and Angustura bitters. | 125,- |

3-COURSE MENU

RECOMMENDATION 1 625,-

CARPACCIO (5, 6a)
Thin slices of venison, Holtefjell cheese, pine nuts,
pickled onions, rocket salad and horseradish dressing.

HALIBUT (4, 5)
Norwegian wild halibut with fennel, carrots, salicornia,
amandine potatoes and apple butter sauce with herbs.

CHOCOLATE FONDANT (3, 5, 6a)
Vanilla ice cream and raspberry coulis.

RECOMMENDATION 2 610,-

SCALLOPS (2, 3, 5, 12)
Cauliflower puree flavored with vanilla, peas and purée of beetroot.

VENISON (5, 6a)
Romanesco, pickled onions, portobello, amandine potatoes, orange and
carrot puree and red wine sauce with cranberries and rosemary.

ESPRESSO CRÈME BRÛLÉE (3, 5, 6a)
Mövenpick Mable Walnut and blueberry sauce.

SNACKS

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| PEANUTS / CHILINUTS (6b/ 6a) | 49,- |
| TORTILLA CHIPS (5) With hot salsa, guacamole and sour cream. | 98,- |

STARTERS



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| BRUSCHETTA DI PARMA (1,5, 11) Toasted bread with garlic olive oil, Parma ham, rocket salad, cherry tomato, balsamic and parmesan. | 98,- |
| CHEVRE (5, 6a) White goat cheese from Haukeli with salad, beetroot, caramelized walnuts, pear and apple syrup. | 149,- |
| MUSSELS (1, 2, 3, 5, 12) Classic Mussels in wine sauce served with focaccia and aioli. | 159,- |
| SCALLOPS (2, 3, 5, 12) Peas, cauliflower purée flavored with vanilla and purée of beetroot. | 159,- |
| CARPACCIO (5, 6a) Thin slices of venison, Holtefjell cheese, pine nuts, pickled onions, rocket salad and horseradish dressing. | 169,- |

PIZZA FROM OUR OWN BAKERY

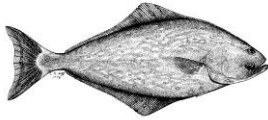
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| 1. SJØLOFTET (1, 3, 5) | Ham, mushroom, onion and cheese | 245,- | 349,- |
| 2. BARK VEGA (1, 3, 5) | Ham, onion and cheese | 245,- | 349,- |
| 3. BARK GARANT (1, 3, 5) | Ham, red pepper and cheese | 245,- | 349,- |
| 4. DERWENT (1, 3, 5, 8) | Meatballs, mushroom, onion, red pepper and cheese | 245,- | 349,- |
| 5. BARK KAPPA (1, 2, 3, 5) | Shrimps, mushroom and onion | 245,- | 349,- |
| 6. BRIGG ANTILLA (1,2,3,4,5,12) | Shrimps, tuna, mussels, red/green pepper and cheese | 245,- | 349,- |
| 7. MERAN (1, 3, 5) | Marinated beef stripes, red/green pepper and cheese | 245,- | 349,- |
| 8. BARK VIKINGEN (1, 3, 5) | Bacon, leek, mushroom, onion and cheese | 245,- | 349,- |
| 9. BARK PRIMUS (1, 3, 5) | Pepperoni, pineapple and cheese | 245,- | 349,- |
| 10. BARK ZANRAK (1, 3, 5) | Minced meat, mushroom, onion and cheese | 245,- | 349,- |
| 11. BARK ORYX (1, 3, 5) | Chicken, sweet corn, red pepper, taco sauce and cheese | 245,- | 349,- |
| 12. SANTA MARIA (1, 3, 5) | Minced meat, onion, sweet corn, jalapeños, taco sauce and cheese | 245,- | 349,- |
| 13. SJØLOFTETS MIX (1, 3, 5) | Compose your own favorite pizza | 249,- | 359,- |
| 14. YUCATÁN (1, 3, 5) | Minced meat, onion, sweet corn, red pepper, jalapeños, taco sauce, tortilla-chips and cheese | 245,- | 349,- |
| 15. BARK W.H. GREEN (1, 3, 5) | Red onion, broccoli, mushroom, red/green pepper, tomato, leek, olive, pineapple, corn and cheese. | 245,- | 349,- |
| 16. BARK PRONTO (1, 3, 4, 5) | Smoked salmon, red onion, crème fraîche and cheese | 245,- | 349,- |
| 17. BARK MØRLAND (1, 3, 5) | Marinated beef stripes, blue cheese, onion, mushroom, red pepper and cheese. | 245,- | 349,- |
| 18. KON-TIKI (1, 3, 5, 6b) | Tikka masala marinated chicken breast, tomato, green pepper, pineapple, peanuts and cheese. | 245,- | 349,- |
| 19. BARK NORNEN (1, 3, 5, 9) | Creole spiced stripes of chicken, bacon, onion, pepper, sweet chili sauce and cheese. | 245,- | 349,- |
| 20. BARK TROSVIK (1, 3, 5, 8,10) | Marinated beef stripes, chicken, pepper, red onion, tomato, BBQ-sauce and cheese | 245,- | 349,- |
| Extras | Sjøloftets original sour-cream dressing (5) | 32,- | |
| | Sjøloftets original pizza sauce | 29,- | |

SALAD & PASTA



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| PARMASALAD & CHICKEN SALAD (1, (5), 6a, 8) Mixed salad with avocado, melon, pine nuts, feta cheese, honey-mustard dressing and Parma ham or chicken. | 189,- / 212,- |
| SJØLOFTET LINGUINE VONGOLE (1, 2, 3, 5, 13) Pasta with clams and shrimps steamed in white wine, olive oil and lemon, cherry tomato, parsley, garlic and chili. | 249,- |
| PESTO CREAM PAPARDELLE (1, 3, 5, 6a, 13) Pasta with chicken in a creamy basil pesto sauce with pine nuts, parmesan, fresh chili and sundried tomatoes. | 239,- |
| PASTA DI MAESTRO (1, 3, 5, 13) Pasta with beef stripes, mushrooms, parsley, garlic, fresh chili, cream and parmesan. | 249,- |

FISH



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| MUSSELS (1, 2, 3, 5, 11, 12, 13) Mussels in wine sauce served with fries, bread and aioli. | 229,- |
| FISH SOUP (1, 2, 4, 5, 11, 12) Our original fish soup with shrimps, salmon, today's white fish and mussels. Served with focaccia and butter. | 269,- |
| HALIBUT (4, 5) Norwegian wild halibut with fennel, carrots, salicornia, amandine potatoes and apple butter sauce with herbs. | 359,- |

MEAT



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| YACHT CLUB BURGER (1, 5, 8, 10) | 229,- |
| Beef-Burger of short-ribs and brisket, cheddar, crispy bacon, tomato, red onion, lettuce, pickles, BBQ-sauce and sour-cream dressing. Served with potato wedges. | |
| MANGO BURGER (1, 5, 3) | 229,- |
| Beef-Burger of short-ribs and brisket, caramelized onions, rocket salad, mango, chili, coriander, cheddar and hot mango salsa. Served with sweet potato fries. | |
| DUCK BREAST (5, 6a) | 349,- |
| Grapefruit, spinach with garlic, pine nuts and dried grapes, amandine potatoes and puree of orange and carrots. | |
| VENISON (5, 6a) | 369,- |
| Romanesco, pickled onions, portobello, amandine potatoes, orange and carrot puree and red wine sauce with cranberries and rosemary. | |
| ENTRECÔTE OF BEEF (5) | 369,- |
| Salsify, scorzonera, asparagus, squash, portobello, braised tomato, baked potato and herb butter | |
| TENDERLOIN STEAK (3, 5, 7) | 369,- |
| Served with braised tomato, puree of celery, mushrooms, broccoli, asparagus beans, baked potato, sour-cream and béarnaise sauce. Let us know if you want a proper pepper steak! | |
| TOURNEDOS (5, 7, 10, 11) | 369,- |
| Bacon wrapped tenderloin steaks served with braised tomato, puree of celery, mushrooms, broccoli, asparagus beans, potato gratin and red wine sauce. | |

SPECIAL STEAK OFFER

Every Wednesday you can enjoy a tasty grilled tenderloin steak for only 279, -

DESSERTS

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| SORBET (3, 5, 6a) Lime, raspberry and orange sorbet with coulis. | 96,- |
| ICE-CREAM (3, 5, 6a) 3 scoops - Choose from vanilla ice-cream, chocolate ice-cream, strawberry ice-cream and pistachio ice-cream. Topped with whipped cream and chocolate sauce. | 96,- |
| CHEESECAKE (1, 5, 6a) With lemon jelly on top. Coulis of raspberry. | 105,- |
| CHOCOLATE FONDANT (1, 3, 5, 6a) Vanilla ice cream and raspberry coulis. | 130,- |
| ESPRESSO CRÈME BRÛLÉE (3, 5, 6a) Mövenpick Mable Walnut and blueberry sauce. | 125,- |
| IRISH COFFEE (5) With Bushmills Original Irish Whiskey. | 125,- |

CHILDREN` S MENU



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| SAUSAGE WITH FRIES (1, 5, 9) | 79,- |
| HAMBURGER WITH FRIES (1, 5, 9) | 95,- |
| PANCAKES (1, 3) With Blueberry jam and sugar. | 95,- |
| PASTA BOLOGNESE (1, 3, 5, 13) Pasta with meat sauce. | 98,- |
| CAPTAIN GOLD TOOTH` S PIZZA (1, 3 ++) Choose three types of ingredients. | 98,- |
| FISH`N CHIPS (1, 3, 4, 5) Cod and sweet potato fries, pea purée and lemon. | 110,- |
| KULI Non-sparkling soft drink with orange or apple flavor. | 29,- |
| 1 SCOOP ICE-CREAM (or 2) (3, 5, 6a) Choose from vanilla ice-cream, chocolate ice-cream, strawberry ice-cream and pistachio ice-cream. Topped with whipped cream and chocolate sauce. | 45,- / 75,- |