English menu

RESTAURANT
Sjøloftet
BREVIK
Etablert 1983

LUNCH *11:00 - 15:00*

OMELETTE (1*, 3, 5, 8) 239,-
With ham, mushrooms, cheese, salad and focaccia.

PIADINA (1*, 5) 289,-
Thin italian wheat tortilla gratinated with cheese. Topped with spicy italian Nduja sausage, lettuce, rocked salad, cherry tomatoes, pine nuts, parmesan and garlic oil.

SKAGEN SANDWICH (1*, 2, 5) 289,-
Toast with shrimp salad, radish, cucumber, avocado and lemon.

FISH SOUP – SMALL PORTION (1*, 2, 4, 5, 11, 12) 279,-
Fish soup with salmon, cod, shrimp, mussels and vegetables. Served with focaccia and butter.

FISH`N CHIPS (1, 3, 4, 5) 295,-
Cod and sweet potato fries, pea purée, remoulade, sweet chili sauce and lemon.

CLUB SANDWICH (1*, 3, 5) 295,-
Chili bread with chicken breast, crispy bacon, salad, tomato, rocket salad, red onion and mayonnaise. Served with fries.

SATAY CHICKEN SKEWERS (1, 5, 6b, 8, 9) 289,-
Chicken marinated in peanut sauce topped with sesame seeds and coriander. Served with salad, sweet potato fries and mango dressing.

PITA (1*, 3, 5) 279,-
Pita bread with beef or chicken, salad, tomato, cucumber, red onion, sour cream dressing and fries.

JULETALLERKEN – Small portion (3, 5, 8, 11) 375,-
Traditional Norwegian Christmas platter. Succulent crispy fried Pork Belly, Pork Patties, Christmas sausage, sauerkraut, red cabbage, Brussels sprouts, prunes, boiled potatoes and Christmas sauce.

CHILDREN`S MENU

SAUSAGE WITH FRIES 149,-

HAMBURGER WITH FRIES (1*, 5, 9) 179,-

KYLLING NUGGETS 169,-
5 pcs. with fries.

PANCAKES (1, 3, 5) 149,-
With Blueberry jam and sugar.

CAPTAIN GOLD TOOTH` S PIZZA (1, 3, 5 ++) 169,-
Choose three types of ingredients.

MER 0,2l 46,-
Non-sparkling soft drink with orange or strawberry & apple flavor.

SOFT-DRINKS 0,33l 59,-
Coca Cola, Coca Cola Zero, Fanta Zero, Sprite Zero.

1 OR 2 SCOOPS OF ICE-CREAM (1, 5, 6a) 69,- 98,-
Choose from vanilla ice-cream, chocolate ice-cream, strawberry ice-cream, pistachio ice-cream and raspberry sorbet. Topped with whipped cream and chocolate sauce.

SNACKS & STARTER

FOCACCIA & AÎOLI (1, 3) 98,-

TORTILLA CHIPS (5) 169,-
Hot salsa, guacamole and sour cream.

BRUSCHETTA DI PARMA (1*, 5, 11) 195,-
Toasted bread with garlic olive oil, Parma ham, rocket salad, cherry tomato, parmesan and balsamic.

SCALLOPS (2, 3, 5, 12) 245,-
Jerusalem artichoke puree, beetroot, edamame beans and pea sprouts.

GAMBAS AL PIL-PIL (1*, 2) 245,-
Scampi sautéed in olive oil with tomato, garlic, chili, and parsley. Served with focaccia.

CARPACCIO (5) 259,-
Thin slices of raw beef, parmesan, pine nuts, pickled onions, rocket salad and horseradish dressing.

PASTA & SALAD

CHICKEN SALAD (1*, 5, 8, 11) 319,-
Mixed salad with avocado, melon, berries, pine nuts, feta cheese, chicken, honey-mustard dressing and balsamico.

SJØLOFTET LINGUINE VONGOLE (1*, 2, 3, 5, 11, 13) 339,-
Pasta with clams and shrimps in white wine, olive oil and lemon, parmesan, cherry tomato, parsley, garlic and chili.

PASTA DI MAESTRO (1*, 3, 5, 13) 339,-
Pasta with beef stripes, mushrooms, parsley, cherry tomato, garlic, chili, cream and parmesan.

PENNE ALLA CAMPAGNA (1*, 3, 5, 11, 13) 339,-
Penne with chicken, bacon, crème fraîche, cherry tomato, garlic, parsley, basil and rocket salad.

SEAFOOD

MUSSELS (1*, 2, 3, 5, 11, 12, 13) 349,-
Mussels from north-vest cost steamed in wine served with fries, focaccia and aïoli.

FISH SOUP (1*, 2, 4, 5, 11, 12) 339,-
Fish soup with salmon, cod, shrimp, mussels and vegetables. Served with focaccia and butter.

CHRISTMAS COD (4, 5) 485,-
Steamed loin of cod with beetroot, carrots, pea purée bacon, boiled potatoes and apple butter sauce.

HALIBUT (4, 5, 11) 495,-
Norwegian wild halibut with fennel, carrots, salicornia, amadine potatoes and apple butter sauce.

MEAT

MANGO BURGER (1*, 3, 5) 329,-
200 gr. Angus burger, caramelized onions, rocked salad, mango, chili, coriander, cheddar and hot mango dressing. Served with sweet potato fries.

YACHT CLUB BURGER (1*, 5, 7, 8) 329,-
200 gr. Angus burger, cheddar, crispy bacon, tomato, red onion, lettuce, pickles, BBQ-sauce and sour-cream dressing. Potato wedges.

TRUFFLE BURGER (1*, 3, 5) 339,-
200 gr. Angus burger, cheddar, crispy bacon, sautéed mushrooms, pickled onion, rocked salad, and truffle mayonnaise. Served with potato wedges with Parmesan and parsley.

JULETALLERKEN - Traditional Norwegian Christmas platter (3, 5, 8, 11) 495,-
Succulent crispy fried Pork Belly, Pork Patties, Christmas sausage, sauerkraut, red cabbage, Brussels sprouts, prunes, boiled potatoes and Christmas sauce.

PINNEKJØTT (5) 575,-
Dry and salted lamb ribs prepared by steaming. Served with lamb sausages from Voss, Brussels sprout, mashed kohlrabi and potatoes.

VENISON TENDERLOIN (5, 7, 11) 529,-
Root vegetables, mushrooms, pickled onion, celery root purée, potato gratin and red wine-lingonberry sauce.

TENDERLOIN STEAK (3, 5, 7) 519,-
Broccoli, celery root purée, mushrooms, oven-baked tomato, asparagus beans, baked potato and béarnaise sauce. Feel free to order pepper steak with pepper sauce.

DESSERT

ICE-CREAM (1*=biscuit, 5, 6a) 139,-
3 scoops - Choose from vanilla, chocolate, strawberry, pistachio and raspberry (sorbet). Topped with whipped cream and chocolate sauce.

APPLE CAKE (1, 3, 5, 10) 179,-
Vanilla ice-cream, salted caramel sauce and cream.

FLAN (3, 5) 179,-
Served with whipped cream and caramel sauce.

PISTACHIO CHEESECAKE (1, 5, 6a) 189,-
Made with Sicilian pistachio cream. Topped with fresh berries and almond brittle.

CRÈME BRÛLÉE (1*=crumble, 3, 5, 6a) 189,-
With a taste of orange and cinnamon.
Mövenpick Mable Walnut ice-cream and raspberry coulis.

RASPBERRY BROWNIE 169,-
With a hint of licorice. Served with raspberry sorbet.
Vegan, gluten and lactose free.

CHOCOLATE FONDANT (1, 3, 5, 6a) 189,-
Vanilla ice-cream and raspberry coulis.

2-COURSE CHRISTMAS MENU

COD & CHRISTMAS DESSERT OF YOUR CHOICE 645,-

JULETALLERKEN & CHRISTMAS DESSERT OF YOUR CHOICE 655,-

PINNEKJØTT & CHRISTMAS DESSERT OF YOUR CHOICE 735,-

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 = SULFITT | 12 = MOLLUSCS | 13 = LUPIN

* The dish can be made gluten-free - we have gluten-free bread, pita bread and hamburger bread. All pasta dishes can be made with gluten-free tagliatelle and gluten-free bread for an additional fee (30,-). We appreciate you letting us know if you have any allergies so that we can ensure a safe and delicious meal.

APÉRITIF - we do also offer other cocktails

BELLINI (11) 175,-
Prosecco, white peach purée

APEROL SPRITZ (11) 189,-
Prosecco, Aperol, soda, orange

LIMONCELLO SPRITZ (11) 189,-
Prosecco, Limoncello, soda, lemon

HUGO SPRITZ (11) 189,-
Prosecco, St. Germain Elderflower Liqueur, soda, mint, lime

CHRISTMAS STAR 175,-
Unfiltered Apple and raspberry juice, Licor 43, orange, star anise

MALFY GIN ROSA 189,-
Fever-Tree Mediterranean Tonic, grapefruit

TANQUERAY LONDON DRY GIN 189,-
Tanqueray Gin, Fever-Tree Premium Indian Tonic, lemon

NEGRONI 185,-
Gin, vermouth rosso, Campari, orange



PIZZA FROM OUR OWN BAKERY **(5= milk in cheese)**

			Medium	Large
1.	**Pizza «Sjøloftet» (1, 3, 5)**	Ham, mushroom, onion and cheese	299,-	399,-
2.	**Pizza «Bark Vega» (1, 3, 5)**	Ham, onion and cheese	299,-	399,-
3.	**Pizza «Bark Garant» (1, 3, 5)**	Ham, paprika and cheese	299,-	399,-
4.	**Pizza «Derwent» (1, 3, 5, 8)**	Italian meatballs, mushroom, onion, paprika and cheese	310,-	410,-
5.	**Pizza «Bark Kappa» (1, 2, 3, 5)**	Shrimps, mushroom and cheese	310,-	410,-
6.	**Pizza «Brigg Antilla» (1,2,3, 4, 5, 12)**	Shrimps, tuna, mussels, paprika and cheese	310,-	410,-
7.	**Pizza «Meran» (1, 3, 5)**	Marinated beef stripes, paprika and cheese	310,-	410,-
8.	**Pizza «Bark Vikingen» (1, 3, 5)**	Bacon, leek, mushroom, onion and cheese	310,-	410,-
9.	**Pizza «Bark Primus» (1, 3, 5)**	Pepperoni, pineapple and cheese	310,-	410,-
10.	**Pizza «Bark Zanrak» (1, 3, 5)**	Minced meat, mushroom, onion and cheese	310,-	399,-
11.	**Pizza «Bark Oryx» (1, 3, 5)**	Chicken, sweet corn, paprika, taco sauce and cheese	310,-	410,-
12.	**Pizza «Santa Maria» (1, 3, 5)**	Minced meat, onion, corn, jalapeños, taco sauce and cheese	310,-	410,-
13.	**Pizza «Sjøloftets mix» (1, 3, 5)**	Garnish of your choice for your favorite pizza	320,-	425,-
14.	**Pizza «Yucatán» (1, 3, 5)**	Minced meat, onion, corn, paprika, jalapeños, taco sauce, tortilla-chips and cheese	310,-	410,-
15.	**Pizza «Bark W.H. Green» (1, 3, 5)**	Red onion, broccoli, mushroom, paprika, tomato, leek, olive, pineapple, corn and cheese	310,-	399,-
16.	**Pizza «Bark Pronto» (1, 3, 4, 5)**	Smoked Norwegian salmon, red onion, crème fraîche and cheese	310,-	410,-
17.	**Pizza «Bark Mørland» (1, 3, 5)**	Marinated beef stripes, blue cheese, onion, mushroom, paprika and cheese	310,-	410,-
18.	**Pizza «Kon-Tiki» (1, 3, 5, 6b)**	Tikka masala marinated chicken breast, tomato, paprika, pineapple, peanuts and cheese	310,-	410,-
19.	**Pizza «Bark Nornen» (1, 3, 5, 9)**	Creole spiced stripes of chicken, bacon, onion, paprika, sweet chili sauce and cheese	310,-	410,-
20.	**Pizza «Bark Trosvik» (1, 3, 5, 8)**	Marinated beef stripes, chicken, paprika, red onion, tomato, BBQ-sauce and cheese	310,-	410,-
21.	**Pizza «Brigg Cort Adeler» (1,3,5,7,8)**	Kebab meat, red onion, corn, jalapeños, kebab dressing and cheese	310,-	410,-
	Gluten free pizza (5+)	Garnish of your choice	325,-	
	Pizza sauce		37,-	
	Sjøloftet`s original Sour-cream dressing with garlic (5)		40,-	

BEVERAGE

SOFT DRINKS

Coca Cola, Coca Cola Zero, Fanta Zero, Sprite Zero 0,4l	71,-
Artic Water - Sparkling / Sparkling lemon 0,33l	73,-
Red Christmas Soda 0,33l	75,
Unfiltered Apple and raspberry juice from Epleblomsten 0,33l	82,-
Unfiltered Apple juice from Epleblomsten 0,33l	82,-
Iced Tea 0,33l	73,-
San Pellegrino Limonata / Aranciata 0,33l	78,-

COFFEE/ TEA

Black Coffee	63,-
Espresso	59,-
Cappuccino (5)	68,-
Pumpkin Spiced Latte (5)	75,-
Caffe Latte (5)	65,-
Syrup: Vanilla / Hazelnut / Irish Cream / Caramel	8,-
Hot Chocolate with cream (5)	70,-
Tea: Assorted selection from Twinings	58,-

NON-ALCOHOLIC / LIGHT BEER

Clausthaler 0,33l - non-alcoholic (1)	89,-
Heineken 0,0% 0,33l - non-alcoholic (1)	98,-
Hansa Lettøl 2,4% 0,4l - light beer (1)	98,-

BEER & CIDER

Hansa drought beer 0,4l (1)	124,-
Hansa Christmas beer 0,33l (1)	145,-
Nøgne Ø 0,33l - Blond Ale / Porter / IPA (1)	145,-
Weihenstephaner Hefe Weissbier 0,5l (1)	165,-
Heinekken 0,33l (1)	125,-
Sol 0,33l (1)	130,-
Stella Artois 0,33l (1)	129,-
Hansa Lite 0,33l (gluten-free)	129,-
Estrella Damm Daura 0,33l (gluten-free)	145,-
Grevens Pear Cider 0,33l (sugar-free)	129,-
Bulmers Brut Apple Cider 0,5l	165,-
Smirnoff Ice Original or Raspberry 0,275l	139,-

SPARKLING WINE & ROSÉ (11)

Colombelle Rosé - France, Côtes de Gascogne	149,- / 695,-
House wine, Cava - Spain, Cava	145,- / 655,-
Delorme Crémant de Bourgogne Blanc de Noirs - France, Burgundy	795,-
Odd Bird Blanc de Blancs 0,20l - non-alcoholic sparkling	129,-

WHITE WINE (11)

House wine, Riesling - Germany (glass or 0.5l carafe)	145,- / 445,-
Wittmann Riesling Trocken - Germany, Rheinhessen	750,-
Pieropan Soave Classico - Italy, Veneto, Soave Classico	695,-
Louis Robin Chablis - France, Burgundy	169,- / 845,-
Marques de Riscal Rueda - Spain, Castilla y León, Rueda	695,-

RED WINE (11)

Lupi Reali Montepulciano d`Abruzzo - Italy, Abruzzi	145,- / 655,-
Campolieti Valpolicella Classico Ripasso - Italy, Veneto	650,-
Fenocchio Barbera d`Alba Superiore - Italy, Piedmont	675,-
Fèlsina Berardenga Chianti Classico - Italy, Toscany	790,-
Noble Vines 667 Pinot Noir - USA, California	795,-
Thymiopoulos Xino-Maverick - Greece (glass or 0.5l carafe)	145,- / 445
Cune Crianza - Spain, Rioja	645,-
Muga Reserva - Spain, Rioja	945,-

DESSERT WINE (11)

Reciotto della Valpolicella 6 cl - Italy	129,-
Vin Santo 5 cl - Italy, Toscany	149,-

COFFEE DRINKS

Irish Coffee - Whiskey, coffee, cream (5)	185,-
Espresso Martini - Vodka, Kahlua, espresso (5)	185,-
Baileys Coffee (5)	149,-

LIQUEUR 4 cl

Baileys Original Irish Cream (5)	120,-
Kahlua (5)	120,-
Tia Maria (5)	120,-
Amaretto Disaronno	120,-
Xante	130,-
Cointreau	125,-
St. Germain	125,-
Drambuie	125,-
Licor 43	120,-
Galliano	120,-
Hot n'Sweet	120,-
Fisherstorm	120,-
Fireball	120,-
Luxardo Sambuca	130,-
Limoncello	120,-
Ga-Jol Granatæble	120,-

BITTER 4 cl

Fernet Branca	120,-
Jägermeister	125,-
Gammel Dansk	125,-

COGNAC 4 cl

Braastad VS	130,-
Braastad VSOP	150,-
Braastad XO	170,-

WHISKEY 4 cl

Tullamore Irish Whiskey	130,-
Jack Daniel`s Old Nr. 7	125,-
Jack Daniel`s Tennessee Honey	125,-
Dalwhinnie15 YO single malt	155,-
Oban 14 YO Highland single malt	170,-
Glenkinchi 12 YO Lowland malt	145,-

AQUAVIT 4 cl

Løyten Linie Aquavit	130,-
Gilde Christmas Aquavit	130,-

OTHER SPIRITS 4 cl

Gordons Gin	135,-
Tanqueray Gin	145,-
Pernod, Anis Spirit	120,-
Busnel Fine Pays Calvados	125,-
Bacardi Carta Blanca/ Razz /Limon/Apple	135,-
Captain Morgan Spiced Gold	135,-
Smirnoff Red Vodka	135,-
Ron Zacapa Solera Gran Reserva 23YO	165,-
Don Julio Blanco Tequila	145,-
Don Julio Reposado Tequila	155,-