

Clarion Hotel® Oslo

SHUTTER BAR

SMÅRETTER

BRØD & SMØR 100,-
Grillet brød servert med pisket smør
(hvete, gluten, melk)

POMMES FRITES & AIOLI 79,-
(egg)

GRILLEDE GRØNNSAKER 90,-
Grillede sesonggrønnsaker med olivenolje
og sitron

SUPLÌ 160,-
Sprø sopp-arancini servert med
trøffelemulsjon og revet pecorino
(hvete, gluten, egg, melk)

BIFFTARTAR 205,-
Norsk storfekjøtt, soppemulsjon, servert
med surdeigsbrød
(hvete, egg, sennep)

OVNSBAKT MISOKÅL 180,-
Ovnsbakt sommerkål med misosmørsaus
(hvete, gluten, nøtter, melk)

KLASSISK CÆSARSALAT 265,-
Grillet kylling, bacon, krutonger,
romanosalat
(hvete, gluten, egg, fisk, melk)

Falafel tilgjengelig som vegetaralternativ

PIZZA

SPICY PEPPERONI 245,-
Tomatsaus, pepperoni, ricotta og
chillihonning
(hvete, gluten, melk, sulfitter)

MARGHERITA 225,-
Tomatsaus, mozzarella, basilikum og
olivenolje
(hvete, gluten, melk)

Kan også lages med glutenfri bunn

Shutter By Sky

Åpent mandag til fredag
15:00 - 23:00

HOVEDRETTER

BLÅSKJELL 295,-
Krydrede blåskjell servert med kremet
ndujasaus og grillet surdeigsbrød
(hvete, gluten, melk, sulfitter)

KLASSISK CHEESEBURGER 285,-
Salat, tomat, cheddar, sylteagurk, servert
med pommes frites
hvete, gluten, egg, melk

CAVATELLI MED VILLSOPP 285,-
Hjemmelaget cavatelli med sellerirot,
glasert i lønnesirup, soppskum, fritert løk
og espelettepepper
(hvete, gluten, melk)

NORDISK KVEITE 365,-
Grillet kveite med sautert spinat, erter,
glaserte neper og vin jaune beurre blanc
(fisk, melk, sulfitter)

GRILLET ENTRECÔTE 395,-
Grillet norsk storfekjøtt med Café de
Paris-smør, serveres med salat og
pommes frites
(melk)

DESSERT

ISKREM 75,-
Velg mellom vanilje, sjokolade og sorbet
(melk, egg)

TIRAMISU 185,-
(hvete, gluten, melk, egg)

BRUNOST CRÈME BRÛLÉE 175,-
(melk, egg)

Bjørvika Brunsj

Hver lørdag 11 - 16.
Egen brunsj meny.

Clarion Hotel® Oslo
**SHUTTER
 BAR**

<i>STARTERS</i>	<i>MAINS</i>
<p>BREAD & BUTTER 100,- Grilled bread served with whipped butter <i>(wheat, gluten, milk)</i></p> <p>FRENCH FRIES & AIOLI 79,- <i>(egg)</i></p> <p>TODAY'S GRILLED GREENS 90,- Grilled seasonal greens with olive oil and lemon</p> <p>SUPPLÌ 160,- Crispy mushroom arancini served with truffle emulsion and grated pecorino <i>(wheat, gluten, egg, milk)</i></p> <p>BEEF TARTARE 205,- Norwegian beef, mushroom emulsion, served with sourdough bread <i>(wheat, egg, mustard)</i></p> <p>ROASTED MISO CABBAGE 180,- Roasted summer cabbage with miso butter sauce <i>(wheat, gluten, nuts, milk)</i></p> <p>CLASSIC CAESAR SALAD 265,- Grilled chicken, bacon, croutons, romaine lettuce <i>(wheat, gluten, egg, fish, milk)</i></p> <p><i>Falafel available as a vegetarian option</i></p>	<p>MUSSELS 295,- Spicy mussels served with creamy nduja sauce and grilled sourdough <i>(wheat, gluten, milk, sulphites)</i></p> <p>CLASSIC CHEESEBURGER 285,- Lettuce, tomato, cheddar cheese, pickles, served with fries <i>(wheat, gluten, egg, milk)</i></p> <p>WILD MUSHROOM CAVATELLI 285,- House-made cavatelli with celeriac, glazed in maple syrup, mushroom foam, fried onions and espelette pepper <i>(wheat, gluten, milk)</i></p> <p>NORDIC HALIBUT 365,- Grilled halibut with sautéed spinach, peas, glazed turnips, and vin jaune beurre blanc <i>(fish, milk, sulphites)</i></p> <p>GRILLED ENTRECÔTE 395,- Grilled Norwegian beef with Café de Paris butter, served with side salad and french fries <i>(milk)</i></p>
<i>PIZZA</i>	<i>DESSERT</i>
<p>SPICY PEPPERONI 245,- Tomato sauce, pepperoni, ricotta and spicy honey <i>(wheat, gluten, milk, sulphites)</i></p> <p>MARGHERITA 225,- Tomato sauce, mozzarella, basil and olive oil <i>(wheat, gluten, milk)</i></p> <p><i>Can also be made glutenfree</i></p>	<p>ICE CREAM 75,- Your choice of vanilla, chocolate or sorbet <i>(milk, egg)</i></p> <p>TIRAMISU 185,- <i>(wheat, gluten, milk, egg)</i></p> <p>BROWN CHEESE CRÈME BRÛLÉE 175,- <i>(milk, egg)</i></p>
<p>Shutter By Sky Open Monday to Saturday 15:00 - 23:00</p>	<p>Bjørvika Brunch Every saturday 11:00 - 16:00 Own brunch menu</p>