

THE SOCIAL

BAR & BISTRO

COCKTAILS

Spicy Fresh	175,-	Social Spritz	175,-
Spiced Rum, Amaretto, lime, ginger beer, bitters		Beefeater Pink Gin, rhubarb, vanilla, sparkling wine, soda	
Strawberry Daiquiri by Beck & Call	175,-	Blush Garden Collins	175,-
Rum, lime, strawberries, sugar		Beefeater Gin, Italicus Bergamotto, elderflower, lemon, tonic water	
Espresso Martini by Beck & Call	175,-	Double Standard	175,-
Vodka, coffee, caramel, vanilla		Jim Beam Bourbon, Havana Club Rum, Amaro, sugar, bitters	
French 07 – Non Alcoholic	85,-	Tea Cooler – Non Alcoholic	75,-
Tonic, lemon, honey, sparkling wine		Ice tea, vanilla, strawberry, lemon	

SMALL PLATES

Ost & spekemat	320,-
Prosciutto crudo, chorizo, fennikelsalami, vesterhavssost, marinerte oliven, cornichonger, & surdeigsbrød <i>(by, hv, m, ru, so, su)</i>	
Pommes frites & dipp	75,-
Pommes frites, aioli & spicy ketchup <i>(e, s, se, so)</i>	
Dirty fries	105,-
Pommes frites med cheddarsaus, bacon & jalapeños <i>(hv, m, su)</i>	
Taco	105,-
Tortilla, flankstek, lime- og jalapeñomajones, pico de gallo, sprø mais & koriander <i>(su)</i>	
Chèvre chaud	135,-
Butterdeig, chèvre, honningglaze, syltede beter & urtesalat <i>(e, hv, m, su)</i>	

DESSERT

Crème brûlée	125,-
Klassisk med vanilje <i>(e, m)</i>	
Pekannøttpai	135,-
Serveres med vaniljeis og kandiserte pekannøtter <i>(e, m, pek)</i>	
Kuleis	95,-
Dagens smak	

SWEET WINE

Chardonnay Beerensauslese, Austria	90
Blandys Rainwater Madeira, Portugal	98
Late Bottled Vintage Port, Graham's, Portugal	95

CLASSICS

Cæsarsalat	295,-
Romansalat, klassisk dressing, parmesan & krutonger <i>(by, e, hv, ru, m, se, ses, so, su)</i> Serveres med ditt valg av: <i>Hvitløk- & timianstekt kyllingbryst & bacon</i>	
<i>Reker (sk)</i>	
The Social Burger	295,-
Høyrygg- eller plantebasert burger, cheddar, Thousand Island, salat, rødløk, biffomat, syltet agurk & pommes frites <i>(hv, by, m, su, s)</i>	
<i>Dobbel burger</i>	+75,-
<i>Bacon</i>	+25,-
<i>Cheddar (m)</i>	+15,-
<i>Trøffel majones (e, f, su)</i>	+25,-
Steak frites	455,-
Grillet entrecôte, rødvinssaus, bearnaisesaus, karamellisert sopp, salat og pommes frites <i>(m, e, se, su)</i>	
Wienerschnitzel	375,-
Kalv, Café de Paris-smør, kjørvæl, grønn salat & pommes frites <i>(e, hv)</i>	

SEASONAL

Spicy Rigatoni Pasta	295,-
Rigatonipasta, tomat saus med vodka, nduja, parmesan & timianristede brødsmuler <i>(by, hv, m, ru)</i>	
Gnocchi	295,-
Stekt gnocchi, gresskarpuré, stekt sopp, chilliolje, endivesalat, salvie og parmesan <i>(hv, m, su)</i>	
Pizza	275,-
Tomatsaus, mozzarella, mortadella, pinjekjerner & basilikum <i>(hv, m, p)</i>	
Korean Chicken Sandwich	275,-
Levainbrød, kyllinglår, koreansk chilimajones, sprø sjalottløk, salat, syltet agurk og koriander <i>(by, e, hv, m, se, so, su)</i>	
<i>Legge til pommes frites & dipp (e, s, se, so)</i>	+45,-
<i>Legge til Dirty fries (hv, m, su)</i>	+75,-
Catch of the day	dagspris
Dagens valg	
Today's Special	dagspris
Spør personalet	

WINE

Sparkling

Cava Gordon Negro Brut, Freixenet, <i>Spain</i>	135,-/760,-
Prosecco Extra Dry, Abbazia, <i>Italy</i>	135,-/760,-
Ruinart Brut, Champagne, France	1675,-
Cremant de Bordeaux, Château Cazeau, <i>France</i>	760,-
Imperial Brut, Moët & Chandon, <i>France</i>	1050,-

White (15cl / 20cl / 75cl)

Husets Vin, Italy	135,-/190,-/675,-
Riesling Dry, Schloss Johannisberg, <i>Germany</i>	165,-/220,-/775,-
Chablis, Domaine Louis Moreau, <i>France</i>	180,-/240,-/885,-
Pra Soave, Ca De Napa, <i>Italy</i>	150,-/200,-/750,-
Chardonnay, Firestone Private Reserve, <i>USA</i>	995,-
Alvarinho, Quintas de Melgaco, <i>Portugal</i>	850,-
Grüner Veltliner, Jurtschitsch Kamptal, <i>Austria</i>	850,-
Sauvignon Blanc, Sancerre Blanc, Dom. Sautereau, <i>France</i>	950,-
Chardonnay, Macon Villages, Vuillemez, <i>France</i>	865,-
Riesling, Kiedricher, Weingut Robert Weil, <i>Germany</i>	1100,-

Red (15cl / 20cl / 75cl)

Husets Vin, Italy	135,-/190,-/675,-
Tempranillo, Caminante, Albizu, <i>Spain</i>	150,-/200,-/750
Syrah / Greanche, Cotes Du Rhone, Les Oliviers, <i>France</i>	155,-/210,-/775,-
Langhe Rosso, Pinin, Borgogno, <i>Italy</i>	175,-/235,-/875,-
Cecilia Bereta Ripasso Superiore, Pasqua, <i>Italy</i>	850,-
Symington, Quinta do Ataide Vinho Tinto, <i>Portugal</i>	865,-
Thymiopoulos, Naoussa Alta, <i>Hellas</i>	815,-
Pinot Noir, Firestone Private Reserve, <i>USA</i>	1050,-
Pinot Noir, Mercurey, Compagnie de Burgundie, <i>France</i>	950,-
Langhe Nebbiolo, No Name, Borgogno, <i>Italy</i>	1175,-

Rosé (15cl / 20cl / 75cl)

Capitoli Charetto Rose, Pasqua, <i>Italy</i>	140,-/190,-/700,-
The Pale, Chateau d Esclans, <i>France</i>	150,-/200,-/750,-

BEER & CIDER

Carlsberg Tankøl 0,4/0,6	112,-/162,-
Kronenbourg Blanc 1664 0,5	158,-
Frydenlund Juicy Ipa 0,5	158,-
Brooklyn SWIPA 0,5	158,-
Ringnes Lite 0,3	124,-
Lervig Perler For Svin 0,33	149,-
Corona extra 0,33	122,-
Peroni Nastro Azzurro	122,-
Bulmers Cider Rød/Gul	169,-

NON ALCOHOLIC

Coca Cola, Cola Zero, Sprite, Fanta 33cl	59,-
Carlsberg Non Alcoholic Organic 33cl	95,-
Lervig No worries 0,33	95,-
Eplemost	79,-

B= Blotdyr, BO=Bokhvete, BY=Bygg, C=Cashewnøtt, E=Egg, F=Fisk, HV=Hvete, H= Hasselnøtt, HA=Havre, L=Lupin, MA=Mandel, M=Melk, P=Pinjekjerner, PE=Peannøtt, PEK=Pekannøtt, RU=Rug, S=Selleri, SE=Sennep, SES=Sesam, SK=Skalldyr, SO=Soya, SU=Svoveldioksid & sulfitter,