

THE ROOFTOP

RESTAURANT & BAR

SET MENY 4-RETTERS

745 meny | 695 vinpakke

Ceviche av kveite med sitrusfrukter, vårløk og tempura

Fisk, Egg, Soya, Gluten

Stekt piggvar med brokkolini, fennikel, reddik og skalldyrsaus

Fisk, Skalldyr

Grillet entrecôte glasert med hvitløk og pepper, portobellosopp, syltet beter, småpoteter og hollandaise

Smør, Egg, Bløtdyr, Løk

Sjokolade, sjokolade og sjokolade

Melk, Egg

THE EXPERIENCE

945 meny | 925 vinpakke

Vi ønsker velkommen til en helaften med Trondheim beste utsikt og regionens beste råvarer. Våre dyktige kokker og sommelier skaper en 6-retters smaksmeny med eksklusiv drikkepakke.

SNACKS

“The Rooftop” Nøttemix

45

Nøtter, Skalldyr

Grønne oliven

75

Wasabi popcorn

45

Melk

Frosta Chips

45

Melk

Japansk melkebolle med ostekrem og vårløk

45

Gluten, Melk

Svinesvor og røkt paprikamajones

75

Egg

FORRETT

Grillet sjøkreps med luftig jalapeno-majones

215

Skalldyr, Egg, Melk

Ceviche av kveite med sitrusfrukter, vårløk og tempura

155

Fisk, Egg, Soya, Gluten

Pak choy med fritert zucchini og auberginepuré

135

Fisk, Melk, Smør, Soya

Friterte småpoteter med cheddarsaus og vårløk

125

Melk, Gluten

HOVEDRETT

Pak choy med fritert zucchini og auberginepuré

275

Fisk, Melk, Smør, Soya

Stekt piggvar med grillet brokkolini, fennikel, reddik, småpoteter og skalldyrsaus

365

Fisk, Skalldyr

Grillet entrecôte glaset med hvitløk og pepper, portobellosopp, syltet beter, småpoteter og hollandaise

395

Smør, Egg, Bløtdyr, Løk

DESSERT

Bakt camembert, ristet brød og aprikosmarmelade

195

Melk, Gluten

Eple glasert i yuzu med Røros youghurt, havre og salt karamell

135

Melk, Gluten, Havre

Sjokolade, sjokolade og sjokolade

135

Melk, Egg

Konfekt fra Jentene på tunet, 3-biter

120

Melk og spor av Nøtter

Musserende

Gl / Flaske

Von Buhl Riesling Brut 2018

160/800

Saint Clair Vicar ‘s Choice Sauvignon Blanc NV

160/800

Gusbourne Brut Reserve 2019

1200

Hvit

Charles Smith Kung Fu Girl Riesling 2021

150/750

Saint Clair Vicars Choice Sauvignon Blanc 2021 Groebe

160/790

Groebe Westhofener Riesling Trocken 2021

180/890

Joyce Submarine Canyon Chardonnay 2021

180/890

Rød

Bread & Butter Pinot Noir 2020

160/800

San Polo Rosso di Montalcino 2019

170/875

Baron de Ley Finca Monasterio 2019

190/950

Burn Cottage Vineyard Pinot Noir 209

300 /1500

Rosè

Georg Breuer Rose, Tyskland

155/750

Øl

0.33/ 0.5

Dahls Pils

110/130

Chateau Brattøra - Pale Ale

115/140

Brooklyn Lager

115/140

Indian East IPA

115/140

Cocktails

White Lady

160

Caraway Dillerium

160

Negroni 2.0

165

Kiyv Mule

150

Nikka Coffey gin w/ tonic

180

Granskauen gin /w tonic

180

%FREE

Farris, Cola, Cola zero, Fanta, Sprite

59

Ingenfær

80

Holy Driver

80

Brooklyn Special Effects

83

Venligst ta kontakt med betjeningen for å se vinmeny

THE ROOFTOP

RESTAURANT & BAR

SET MENY 4-COURSE

745 menu | 695 wine pairing

Ceviche of halibut with citrus fruits,
spring onions and tempura
Fish, Egg, Soya, Gluten

Turbot with grilled broccolini, fennel, radish,
potatoes and shellfish sauce
Fisk, Shellfish

Grilled entrecote, glazed with garlic and pepper, portobello
mushroom, pickled beets, potatoes and hollandaise
Butter, Egg, Molluscs, Onion

Chocolate, chocolate and chocolate
Milk, Egg

THE EXPERIENCE

945 menu | 925 wine pairing

We welcome you to an unforgettable evening with Trondheim's best views and the region's best ingredients. Our skilled chefs and sommeliers create a 6-course tasting menu with an exclusive drinks package.

SNACKS

“The Rooftop” Nut mix	45
<i>Nuts, Shellfish</i>	
Green olives	75
Frosta Chips	55
<i>Milk, lactose</i>	
Wasabi popcorn	45
<i>Melk</i>	
Padrones with Råblå(blue cheese) and fried leeks	85
<i>Milk</i>	
Japanese milk bun with cream cheese and spring onions	45
<i>Gluten, Milk</i>	
Bacon crisp with smoked paprika mayonnaise	75
<i>Egg</i>	

STARTERS

Grilled langoustine with jalapeno mayonnaise	215
<i>Shellfish, Egg, Milk</i>	
Ceviche of halibut with citrus fruits, spring onions and tempura	155
<i>Fish, Egg, Soya, Gluten</i>	
Pak choy with fried zucchini and eggplant puree	135
<i>Fish, Milk, Butter, Soya</i>	
Fried potatoes with cheddar sauce and spring onions	125
<i>Milk, Gluten</i>	

MAINS

Pak choy with fried zucchini and eggplant puree	275
<i>Fish, Milk, Butter, Soya</i>	
Turbot with grilled broccolini, fennel, radish, potatoes and shellfish sauce	365
<i>Fisk, Shellfish</i>	
Grilled entrecote, glazed with garlic and pepper, portobello mushroom, pickled beets, potatoes and hollandaise	395
<i>Butter, Egg, Molluscs, Onion</i>	

DESSERTS

Baked camembert, toast and apricot marmalade	195
<i>Milk, Gluten</i>	
Apple glazed in yuzu with Røros yogurt, oat and salt caramel	135
<i>Milk, Gluten, Oat</i>	
Chocolate, chocolate and chocolate	135
<i>Milk, Egg</i>	
Chocolate from Jentene på tunet	120
<i>Milk and traces of Nuts</i>	

<i>Sparkling</i>	Gl / Bottle
Von Buhl Riesling Brut 2018	160/800
Saint Clair Vicar ‘s Choice Sauvignon Blanc NV	160/800
Gusbourne Brut Reserve 2019	1200

White

Charles Smith Kung Fu Girl Riesling 2021	150/750
Saint Clair Vicars Choice Sauvignon Blanc 2021 Groebe	160/790
Westhofener Riesling Trocken 2021	180/890
Joyce Submarine Canyon Chardonnay 2021	180/890

Red

Bread & Butter Pinot Noir 2020	160/800
San Polo Rosso di Montalcino 2019	170/875
Baron de Ley Finca Monasterio 2019	190/950
Burn Cottage Vineyard Pinot Noir 209	300 /1500

Rosè

Georg Breuer Rose, Tyskland	155/750
-----------------------------	---------

Draft

Dahls Pils	110/130
Chateau Brattøra - Pale Ale	115/140
Brooklyn Lager	115/140
Indian East IPA	115/140

Cocktails

White Lady	160
Caraway Dillerium	160
Negroni 2.0	165
Kiyv Mule	150
Nikka Coffey gin w/ tonic	180
Granskauen gin /w tonic	180

%FREE

Farris, Cola, Cola zero, Fanta, Sprite	59
Ingenfær	80
Holy Driver	80
Brooklyn Special Effects	83

Please contact the staff to request the wine menu.