



THE ROOFTOP

RESTAURANT & BAR

FORRETTER

Grillet sjøkreps med luftig jalapeño-majones (Skalldyr, Egg, Melk)	215
Ceviche av kveite med sitrusfrukter, vårløk og tempura (Fisk, Egg, Soya, Gluten)	155
Grillet Pak choy med fritert zucchini og aubergine puré (Fisk, Melk, Smør, Soya)	135
Friterte småpoteter med cheddarsaus og vårløk (Melk, Gluten)	125

HOVEDRETTER

Grillet Pak choy med fritert zucchini og auberginepuré (Fisk, Melk, Smør, Soya)	275
Stekt piggvar med grillet brokkolini, fennikel, reddik, småpoteter og skalldyrsaus (Fisk, Skalldyr)	365
Grillet entrecôte glasert med hvitløk og pepper, portobellosopp, syltet beter, småpoteter og hollandaise (Smør, Egg, Bløtdyr, Løk)	395

OST

Bakt Camembert, ristet brød og aprikosmarmelade (Melk, Gluten)	195
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DESSERT

Sjokolade, sjokolade, sjokolade (Melk, Egg)	135
Eple glasert i yuzu med Røros Yoghurt, havre og salt karamell (Melk, Gluten, Havre)	135
Konfekt fra Jentene på tunet, 3-biter (Melk, Spor av nøtter)	120

SNACKS

Nøttemix "The Rooftop" (Nøtter, Skalldyr)	45
Grønne oliven	75
Wasabi popcorn (Melk)	45
Frosta Chips (Melk)	55
Japansk Melkebolle med ostekrem (Gluten/ Melk)	45
Svinesvor og røkt paprikamajones (Egg)	75

MUSSERENDE

Von Buhl Riesling Brut 2018	150/800
Saint Clair Vicar ‘s Choice Sauvignon Blanc NV	150/800
Gusbourne Brut Reserve 2019	160

G | F

HVIT

Charles Smith Kung Fu Girl Riesling 2021	145/720
Saint Clair Vicars Choice Sauvignon Blanc 2021	150/750
Groebe Westhofener Riesling Trocken 2021	170/850
Joyce Submarine Canyon Chardonnay 2021	166/830

ROSE

Georg Breuer Rose, Tyskland	155/750
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RØD

Bread & Butter Pinot Noir 2020	155 /780
San Polo Rosso di Montalcino 2019	170 /875
Baron de Ley Finca Monasterio 2019	175 /875
Burn Cottage Vineyard Pinot Noir 209	300 /1500

ØL

Dahls Pils	110/130
Brooklyn Stonewall IPA	115/145
Brooklyn Lager	115/140
Indian East IPA	115/140

0.33 | 0.5

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

Ingenfær	80
Holy Driver	80
Farris, Cola, Cola Zero, Sprite, Fanta	59
Alc.Free Brooklyn Special Effects	83

3 RETTERS MENY 595

VINPAKKE 495

6 RETTERS MENY 945

VINPAKKE 925

THE ROOFTOP

RESTAURANT & BAR



STARTERS

Grilled langoustine with jalapeño mayonnaise (Shellfish, Egg, Milk)	215
Ceviche of halibut with citrus fruits, onions and tempura (Fish, Glute, Egg, Soya)	155
Grilled pak choy with fried zucchini and eggplant puree (Fish, Milk, Butter, Soya)	135
Fried potatoes with cheddar sauce and spring onions (Milk, Gluten)	125

MAINS

Grilled pak choy with fried zucchini and eggplant puree (Fish, Milk, Butter, Soya)	275
Turbot with grilled broccolini, fennel, radish, potatoes and shellfish sauce (Fish, shellfish)	365
Grilled entrecote, glazed with garlic and pepper, portobello mushroom, pickled beets, potatoes and hollandaise (Butter, Egg, Molluscs, onion)	395

CHEESE

Baked camembert, toast and apricot marmalade (Milk, Gluten)	195
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DESSERTS

Chocolate, chocolate, and chocolate (Milk, Egg)	135
Apple glazed in yuzu with Røros yogurt, oat and salt caramel (Milk, Gluten, Oat)	135
Chocolate from jentene på tunet, 3 pieces (Milk, Traces of Nuts)	120

SNACKS

The Rooftop Nutmix (Nuts, Shellfish)	45
Green olives	75
Wasabi popcorn (Milk)	45
Frosta Chips (Milk)	55
Japanese milk bun with cream cheese (Gluten, milk)	45
Bacon crips with smoked paprika mayonnaise (Egg)	75

SPARKLING

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WHITE

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ROSÉ

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RED

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COCKTAILS

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