

# THE SOCIAL

## BAR & BISTRO

### COCKTAILS

<b>Spice &amp; Berries</b>	169,-	<b>Social Spritz</b>	169,-
Havana Club Rum, Chambord, lime, ginger beer		Amaro, Calvados, Chambord, grapefruit, sparkling wine, soda water	
<b>Fig &amp; Fennel</b>	169,-	<b>Monkey Ball</b>	169,-
OP Anderson, lemon, lemongrass, Fig leaf soda		Monkey Shoulder whiskey, falernum, lime, lemonade, nutmeg	
<b>Espresso Martini by Beck &amp; Call</b>	169,-	<b>I Menta make a Negroni</b>	169,-
Vodka, coffee, caramel, vanilla		Beefeater Gin, Cointreau, sweet vermouth, Branca menta	
<b>Classic Margarita by Beck &amp; Call</b>	169,-	<b>Social Lemonade (Non alcoholic)</b>	95,-
Ocho Single Estate tequila, orange liqueur, lime		Falernum, lemon, ginger beer	
<b>Citrus Spritz (Non alcoholic)</b>	169,-		
Grapefruit, lemon, lemongrass, soda sparkling non alcoholic wine,			

### SMALL PLATES

<b>Ost &amp; spekemat</b>	175,-/250,-
Trøffelsalami, fenalår, norsk spekeskinke, Bufar, marinerte oliven, cornichoner, & surdeigsbrød (su, m, hv, ru, by)	
<b>Pommes frites &amp; dipp</b>	85,-
Pommes frites, aioli & spicy ketchup (by, hv, e, s, se, so)	
<b>Fish taco</b>	75,-
Maistortilla, panert torsk, coleslaw, isbergsalat, limemajones, chili & koriander (hv, e, su, f)	
<b>Sopptost</b>	145,-
Levainbrød, sopp, trøffelmajones, syltet løk, parmesan & karse (hv, by, ru, su, m, e)	

### DESSERT

<b>Crème brûlée</b>	145,-
Klassisk med vanilje (e, m)	
<b>Sjokoladeganache</b>	145,-
Kirsebærkompott, vispet kremost & hvit sjokoladekrem, ristede mandler & atsinakarse (ma, m, so, e, hv)	

### SWEET WINE

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

### CLASSICS

<b>Cæsarsalat</b>	265,-
Romansalat, klassisk dressing, parmesan & krutonger (hv, ha, ru, by, e, m, se, ses, su) Serveres med ditt valg av: Hvitløk- & timianstekt kyllingbryst & bacon Reker (sk)	
<b>The Social Burger</b>	295,-
Høyrygg- eller plantebasert burger, røkt cheddar, Thousand Island, salat, rødløk, biffomat, syltet agurk & pommes frites (hv, by, m, su, s)	
Bacon	+25
Syltede jalapeños (su)	+15
<b>Steak frites</b>	455,-
Grillet entrecôte, brokkolini, sjalottløk, grønnepeppersaus & pommes frites (m, se, so, su)	
<b>Wienerschnitzel</b>	365,-
Kalverygg, rødvinssaus, cowboismør, kapers, sitron, grønn salat & pommes frites (hv, e, m, se, ses, su)	

### SEASONAL

<b>Løk- &amp; jordskokksuppe</b>	225,-
Karamellisert løk, jordskokk, persilleolje, gressløk & hvitløksbrød (hv, ru, by, so, m, s, su)	
<b>Gnocchi</b>	265,-
Stekt gnocchi, ricotta, soltørkede & ferske tomater, endive, syltet løk, salvie-gremolata & gresskarkjerner (hv, m, su)	
<b>Pizza</b>	245,-
Tomatsaus, mozzarella, chorizo, gremolata, pinjekjerner & parmesan (hv, m, p)	
<b>Catch of the day</b>	305,-
Dagens valg	
<b>Today's Special</b>	265,-
Spør personalet	

### WINE

#### Sparkling

Cava Gordon Negro Brut, Freixenet, <i>Spain</i>	750,-/140,-
Prosecco DOC Brut, Botter, <i>Italy</i>	775,-/145,-
Cremant de Bordeaux, Château Cazeau, <i>France</i>	810,-
Champagne Collet Brut, France	995,-

#### White

Dominio Valor, Organic White, <i>Spain</i>	660,-/135,-
Seifried Nelson, Riesling, <i>New Zealand</i>	775,-/155,-
Chardonnay Reserve, Desvignes, Les Vignobles Foncalieu, <i>France</i>	785,-/157,-
Rabl. Grüner Veltliner Langenlois, <i>Austria</i>	800,-
Schloss Johannisberg, Riesling Dry, 50 degree <i>Germany</i>	825,-
Filipa de Lencastre Alvarinho, <i>Portugal</i>	825,-
Domaine Louis Moreau Chablis, <i>France</i>	895,-/179,-
Sancerre, Franck Millet, <i>France</i>	950,-/190,-
Chardonnay, André Goichot Château De Cray, <i>France</i>	995,-

#### Red

Dominio Valor, Organic Red, <i>Spain</i>	660,-/135,-
Langhe Nebbiolo, Ebbio, Fontanafredda, <i>Italy</i>	795,-/163,-
Robert Weil, Junior Spätburgunder Unique, <i>Germany</i>	795,-/163,-
Borgogno, Langhe Rosso Pinin, <i>Italy</i>	795,-/163,-
Côtes du Rhône, Vieilles Vignes, Le Pigeonnier, Les Vignobles Foncalieu, <i>France</i>	820,-/169,-
Ripasso Superiore, Antche Terre, <i>Italy</i>	835,-/170,-
Le Versant, Merlot, <i>France</i>	865,-/175,-
Borgogno, No Name Langhe Nebbiolo, <i>Italy</i>	1150,-

#### Rosé

2021 La Vieille Ferme Rosé, Famille Perrin, <i>France</i>	845,-/169,-
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### BEER & CIDER

Carlsberg 0,4 l M	125,-
Schous Pils 0,4 l, G, K, M	139,-
Kronenbourg 1664 Blanc 0,25 l / 0,5 l, G, K, M	142,-/159,-
Frydenlund Juicy IPA 0,4 l, G, K, M	155,-
Carlsberg 0,33 l, G, K, M	118,-
Ringnes Lite Glutenfri 0,33 l, K, M	123,-
Brooklyn EIPA 0,33 l, G, K, M	169,-
Brooklyn Stonewall IPA 0,44 l, G, K, M	159,-
Grimbergen Blonde 0,33 l, G, K, M	165,-
Somersby Pære 0,33 l	135,-

### NON ALCOHOLIC

Mineralvann 0,33 Cola, Cola Zero, fanta, Sprite, Eplemost	62,-
Carlsberg Non Alcoholic Organic 33cl	95,-
Brooklyn Special Effects IPA 33cl	95,-
Askim eplemost	255,-/55,-