

THE ROOFTOP

RESTAURANT & BAR

FORRETTER

Grillet hummer med smørsaus <i>(Skalldyr, Fisk, Laktose, Løk)</i>	215
Tunfisk tataki med eple og ørretrogn <i>(Fisk, Laktose, Gluten)</i>	175
Sellerirot med kantarellglaze og trøffel <i>(Laktose, Selleri, Nøtter, Egg)</i>	175
Norsk Carbonara Sprø Pommes Anna med guanciale og parmesan <i>(Laktose, Løk, Egg)</i>	155

HOVEDRETTER

Sellerirot med kantarellglaze og trøffel <i>(Laktose, Selleri, Nøtter, Egg)</i>	275
Torsk med spisskål og kremet blåskjellsaus <i>(Fisk, Bløtdyr, Laktose, Løk)</i>	365
Coulotte av Kalv med demisau og variasjon på løk <i>(Laktose, Løk)</i>	395

OST

Bakt Camembert, ristet brød og aprikosmarmelade <i>(Laktose, Gluten)</i>	195
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DESSERT

Eventyr sjokolade fylt med karamell og solbær <i>(Laktose)</i>	155
Eple glasert i yuzu med Røros yoghurt, havre og salt karamell <i>(Laktose, Gluten fra Havre)</i>	145
3 biter fra Eventyr Håndverkssjokolade <i>(Laktose, Spor av nøtter)</i>	120

4 RETTERS MENY 745

VINPAKKE 695

6 RETTERS MENY 945

VINPAKKE 925

SNACKS

The Rooftop Nøttemix <i>(Nøtter)</i>	65
Grønne oliven	75
Spicy popcorn	45
Frosta Chips <i>(Laktose)</i>	55
Japansk melkebolle med ostekrem <i>(Laktose, Gluten)</i>	45
Sprø svinesvor med grønn chilidip <i>(Egg)</i>	75

MUSSERENDE

Von Buhl Riesling Brut 2018	160/800
Saint Clair Vicar 's Choice Sauvignon Blanc NV	160/800
Gusbourne Brut Reserve 2019	1200

G | F

HVIT

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

ROSE

Georg Breuer Rose, Tyskland	155/750
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RØD

Allegrini Pelazzo della Torre 2020	155 /780
Bread & Butter Pinot Noir 2020	160 /800
Baron de Ley Finca Monasterio 2019	190 /950
Burn Cottage Vineyard Pinot Noir 2019	300 /1500

ØL

Dahls Pils	110/130
Château Brattøra Pale Ale	110/160
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

%FREE

Ingenfær	80
Holy Driver	80
Farris, Cola, Cola Zero, Sprite, Fanta	60
Alc.Free Brooklyn Special Effects	83

THE ROOFTOP

RESTAURANT & BAR

STARTERS

Grilled lobster with Beurre Blanc <i>(Shellfish, Fish, Lactose, Onion)</i>	215
Tuna tataki with apple and trout roe <i>(Fish, Lactose, Gluten)</i>	175
Celeriac with chanterelle glaze and truffle <i>(Lactose, Celery, Nuts, Egg)</i>	175
Norwegian Carbonara Crispy Pommes Anna with guanciale and parmesan <i>(Lactose, Onion, Egg)</i>	155

MAINS

Celeriac with chanterelle glaze and truffle <i>(Lactose, Celery, Nuts, Egg)</i>	275
Cod with cabbage and creamy mussel sauce <i>(Fish, Molluscs, Lactose, Onion)</i>	365
Veal coulotte with demi sauce and variation on onion <i>(Lactose, Onion)</i>	395

CHEESE

Baked Camembert, toast and apricot marmalade <i>(Lactose, Gluten)</i>	195
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DESSERTS

Eventyr Chocolate filled with caramel and blackcurrant <i>(Lactose)</i>	155
Apple glazed in yuzu with Røros yogurt, oat and salt caramel <i>(Lactose, Gluten, Oat)</i>	145
3 pieces from Eventyr Handcrafted chocolate <i>(Lactose, Traces of Nuts)</i>	120

4 COURSES MENU	745
WINEPAIRING	695

6 COURSES MENU	945
WINEPAIRING	925

SNACKS

The Rooftop nutmix <i>(Nuts)</i>	65
Green olives	75
Spicy popcorn	45
Frosta Chips <i>(Lactose)</i>	55
Japanese milk bun with cream cheese <i>(Lactose, Gluten)</i>	45
Bacon crisps with green chili dip <i>(Egg)</i>	75

SPARKLING

Von Buhl Riesling Brut 2018	160/800
Saint Clair Vicar 's Choice Sauvignon Blanc NV	160/800
Gusbourne Brut Reserve 2019	1200

G | B

WHITE

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

ROSÈ

Georg Breuer Rose, Tyskland	155/750
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RED

Allegrini Pelazzo della Torre 2020	155 /780
Bread & Butter Pinot Noir 2020	170 /875
Baron de Ley Finca Monasterio 2019	190 /950
Burn Cottage Vineyard Pinot Noir 2019	300 /1500

BEER

Dahls Pils	110/130
Château Brattøra Pale Ale	110/160
Brooklyn Lager	115/140
Indian East IPA	115/140

0.33 | 0.5

COCKTAILS

White Lady	160
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