

# THE SOCIAL

## BAR & BISTRO

### DRINKS TO START

Classic Margarita by Beck & Call Ocho Single Estate tequila, orange liqueur, lime	170
Spice & Berries Havana Club Rum, Chambord, lime, ginger beer	170
Bareksten Gin & Tonic	135
Aperol Spritz	135
Prosecco	145
House white wine	135
House red wine	135
Arendals Pils 0,5l	135

See our drinks menu for full selection

### SMALL PLATES

<b>Cheese &amp; charcuteries</b>	175 / 250
Truffle salami, Fenalår, Norwegian cured ham, Bufar cheese, marinated olives, cornichons & sourdough bread ( <i>m, su, w, r, b</i> )	85
<b>Fries &amp; Dip</b>	85
French fries, Aioli & spicy ketchup ( <i>b, e, c, mu, so, w</i> )	
<b>Mushroom Toast</b>	135
Levain bread, mushrooms, truffle mayo, pickled onions, parmesan & cress ( <i>w, r, b, su, e, m</i> )	

### DESSERT

<b>Crème brûlée</b>	115
Classic with vanilla ( <i>m, e</i> )	

### CLASSICS

<b>Caesar salad</b>	255
Romaine lettuce, Caesar dressing, parmesan & croutons ( <i>w, o, b, r, e, m, mu, ses, su</i> )	
Served with your choice of:	
<i>Garlic &amp; thyme roasted chicken breast &amp; bacon</i>	
<i>Shrimps (sh)</i>	
<b>The Social Burger</b>	265
Beef or plant-based patty, smoked cheddar, Thousand Island dressing, lettuce, red onion, beef tomato, pickled cucumber & French fries ( <i>w, b, m, su, c</i> )	
<i>Bacon</i>	+ 25
<i>Pickled jalapeños (su)</i>	+ 15
<b>Steak frites</b>	425
Grilled ribeye, broccolini, shallots, green peppercorn sauce & French fries ( <i>m, mu, su, so</i> )	

### SEASONAL

<b>Gnocchi</b>	265
Pan-fried gnocchi, ricotta, sun-dried & fresh tomatoes, endive, pickled onion, sage gremolata & pumpkin seeds ( <i>w, m, su</i> )	
<b>Pizza</b>	235
Tomato sauce, mozzarella, chorizo, gremolata, pine nuts & parmesan ( <i>w, m, p</i> )	
<b>Catch of the Day</b>	Daily price
Ask the staff	
<b>Wiener Schnitzel</b>	285
Veal, red wine sauce, cowboy butter, capers, lemon and French fries	