HYGGE

RESTAURANT & BAR

Lunch

Omelet with bacon
served with cheese, cherry tomatoes, lettuce, bacon, garlic bread and butter 264,-
Allergens: Milk, egg and wheat

Shrimp Sandwich
with mayonnaise, lettuce, cherry tomatoes, shrimps and lime 274,-
Allergens: Milk, egg, soy, shellfis and wheat

Pulled Pork Sandwich
with mayonnaise, pulled pork, pickled red onions, garlic sauce, barbeque sauce, coleslaw and french fries 294,-
Allergens: Milk, egg, wheat and soy

English Breakfast
with two fried eggs, bacon, chorizo sausage, baked beans, cherry tomatoes, garlic bread and french fries, topped with rucola 284,-
Allergens: Milk, egg and wheat

Chicken Sandwich
with juicy, marinated chicken, mayonnaise, lettuce, tomato, bacon, garlic sauce and french fries 294,-
Allergens: Milk, egg, wheat and sesame seeds

Cheesesteak Sandwich
with marinated, shredded beef, fried mushrooms, mayonnaise, lettuce and french fries, topped with cheddar cheese and peppercorn sauce 314,-
Allergens: Milk, egg and wheat

Club sandwich
With chicken breast, mayonnaise, lettuce, tomato, fries, and aioli 309,-
Allergens: Milk, egg and wheat



Starters

Hygge Tapas
Served with salad, Parma ham, Manchego cheese, pepper salami, chorizo, brie, blue cheese, olives, sun-dried tomatoes, and aioli. Topped with pine nuts and honey. Crackers and bread. 459,-
Allergens: Milk, egg and wheat

Dirty Fries
with fried bacon cubes and topped with chilimix and Cheddar cheese sauce 174,-
Allergens: Milk

Tempura Prawns
Prawns with sweet chili sauce (8 pcs.) 239,-
Allergens: Wheat, shellfish and sulphites

Bruschetta
Homemade bread with pesto sauce, rucola, mozzarella cheese, cherry tomatoes, pine nuts and balsamic vinegar 214,-
Allergens: Milk, nuts, soy and wheat

Chicken Wings
Chicken wings with garlic sauce (8 pcs.) 224,-
Allergens: Milk and soy

Onions Rings
Onion rings with garlic sauce (8 pcs.) 184,-
Allergens: Milk, wheat and barley

Nachos Classic
with taco-spiced ground beef or chicken, cheese, sweet corn, jalapeños, chunky salsa, garlic dip and guacamole, topped with chili mix 254,-
Allergens: Milk

Salads

All salads are served with focaccia and butter.

Caesar Salad
with marinated chicken breast, cherry tomatoes, routons and Parmesan cheese 294,-
Allergens: Milk, wheat, mustard, egg and shellfish

Chicken and Bacon Salad
with marinated chicken breast, cherry tomatoes, pickled red onions, bacon and avocado, tossed in a honey vinaigrette 314,-
Allergens: Milk and wheat

Truffle Salad
With crispy chicken, cherry tomatoes, red onion, cucumber, and parmesan – tossed in truffle oil. 319,-
Allergens: Wheat and milk



Avocado and Mango Salad
with cherry tomatoes, pomegranate, rocket, pickled red onions, mango, avocado and mozzarella cheese, tossed in a honey vinaigrette 284,-
Allergens: Milk and wheat

Prawn and Shrimp Salad
with juicy, fried prawns, cherry tomatoes, rocket, shrimps and grilled lime, tossed in a honey vinaigrette 329,-
Allergens: Shellfish, egg, milk, sulphite and wheat

Pasta

The dishes are served with focaccia and butter.

Tortelloni Ricotta and Spinach
With white sauce, arugula, and parmesan on top. 284,-
Allergens: Wheat, egg, and milk

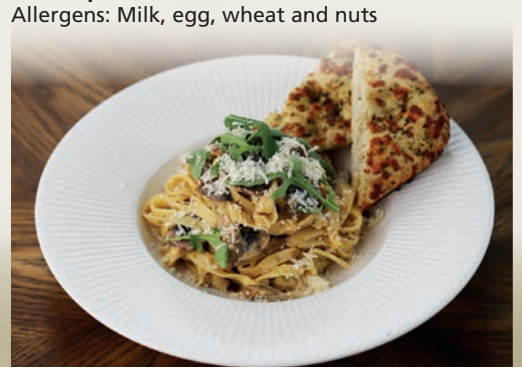
Pasta Carbonara
with bacon, carbonara sauce, rucola and parmesan cheese 289,-
Allergens: Milk, egg and wheat

Pasta with Chicken
with marinated chicken breast, tagliatelle, Parmesan, tomato sauce, pine nuts, pesto and rucola 294,-
Allergens: Milk, egg, wheat and nuts

Blue Cheesy Pasta with Beef
With blue cheesy sauce, sliced beef, sautéed mushrooms, rucola and parmesan on top 309,-
Allergens: Milk, egg and wheat

Lasagne
with cherry tomatoes, rucola and pine nuts, topped with parmesan 279,-
Allergens: Egg, wheat and nuts

Parma pasta
with parma ham, tagliatelle, pesto, white sauce, pine nut, Parmesan and rucola 289,-
Allergens: Milk, egg, wheat and nuts



Burgers

Our burgers are 180 grams. Additional patty kr 99,- Served with french fries or sweet potato fries.

All burgers can be served with gluten free buns.

Cheese Burger
with aioli, tomato, red onions, lettuce and pickled cucumber 294,-
Allergens: Milk, egg, mustard and wheat

American Burger
With aioli, cheese, tomato, bacon, red onion, lettuce, sriracha mayo, cheddar and crispy bacon bits on top 334,-
Allergens: Milk, wheat and egg



Halloumi burger
With aioli, tomato, lettuce, crispy fried onions, and mushrooms, topped with sweet potato and sriracha mayo 289,-
Allergens: Milk, wheat and egg

Mexican burger
With aioli, lettuce, 2 onion rings, pickled red onion. Topped with chunky salsa and guacamole 339,-
Allergens: Milk, wheat and egg

Chicken Burger
with aioli, marinated chicken, lettuce, tomato, pickled red onions, onion rings (2 pcs.) and garlic sauce 334,-
Allergens: Milk, egg and wheat

BBQ Pulled Pork Burger
with aioli, lettuce, pickled red onions and garlic sauce, topped with coleslaw 339,-
Allergens: Milk, celery, soy and wheat



Blue Cheesy Burger
with aioli, lettuce, pickled red onions, gorgonzola cheese and garlic dip 339,-
Allergens: Milk, egg and wheat

Triple Meat Cheese
with aioli, 160 grams marinated chicken, 180 grams beef patty, cheddar cheese, bacon, lettuce, pickled red onions, onion rings (2 pcs.), garlic sauce topped with glaze 399,-
Allergens: Milk, soy, egg and wheat

Extras

Sweet potato fries	49,-
Dirty fries with cheddar	69,-
Dauphinoise potatoes with bacon	45,-
Maldon salt potatoes	39,-
Baked potato	39,-
Rice	39,-
Fries	39,-
Mashed potatoes	39,-

Meats

All meat dishes are made with beef tenderloin.



BBQ share platter
(serves 2)

served with 250 grams rib-eye steak, 250 grams chicken breast, 250 grams pig wings, tempura prawns (2 pcs.), onion rings (4 pcs.), Caesar salad, coleslaw, french fries, sweet potato fries, barbeque sauce, béarnaise sauce, cheddar cheese sauce and garlic sauce kr 974,-

Rib-Eye Steak
With asparagus, sautéed mushrooms, grilled tomato, chimichurri sauce, potato wedges, and béarnaise sauce
Allergens: Egg and soy 250 grams 489,-

Tenderloin Steak
With asparagus, sautéed mushrooms, grilled tomato, chimichurri sauce, potato wedges, BBQ sauce, and béarnaise sauce. 200 grams 534,-
Allergens: Egg, soy, celery and mustard

Pepper Steak
With asparagus, sautéed mushrooms, grilled tomato, chimichurri sauce, potato wedges, and pepper sauce. 200 grams 544,-
Allergens: Milk, soy and wheat

Black & White Steak
Pork and beef tenderloin with asparagus, sautéed mushrooms, grilled tomato, chimichurri sauce, potato wedges, pepper sauce, and béarnaise sauce. 200 grams 460,-
Allergens: Milk, soy, egg and wheat

Lamb Shank with Mashed Potatoes
Tender and juicy lamb shank, slow-cooked with herbs and vegetables. Served with mashed potatoes, carrot, and broccolini. A rich and flavorful brown sauce made from stock completes the dish perfectly. 409,-
Allergens: Milk and wheat



Diced Chicken
with juicy marinated chicken pieces, lettuce, béarnaise sauce, french fries, fried red onions, bell peppers, mushrooms and broccoli. 374,-
Allergens: Egg

Diced Beef Tenderloin
served with lettuce, béarnaise sauce, french fries, fried onions, bell peppers, mushrooms and broccoli 444,-
Allergens: Egg

Plank Steak
Beef tenderloin served with mashed potatoes, corn on the cob, peppercorn sauce and béarnaise sauce 200 grams 564,-
Allergens: Milk, egg and wheat

Spare Ribs
with salad, corn on the cob, garlic sauce, barbeque sauce and french fries 454,-
Allergens: Milk, celery, mustard and soy

we only serve Norwegian beef and chicken because we care about you and Norwegian agriculture.

Our supplie

Grilsta

Bam

Asko

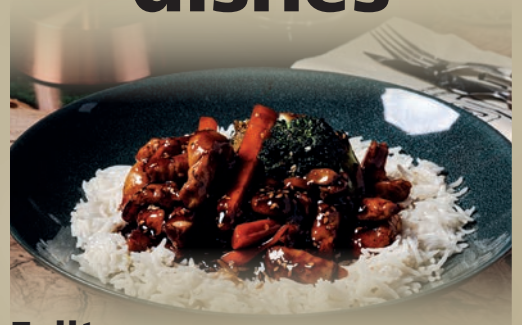
Nortu

Findu

Tine

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Classic dishes



Fajitas
with marinated chicken, tortilla, cheese, rice, grilled lime, guacamole, salsa sauce, sour cream, fried bell peppers, corn, red onions and jalapeño **334,-**
Allergens: Milk and wheat

Vegetarian Fajitas
with tortilla, cheese, rice, grilled lime, guacamole, salsa sauce, sour cream, fried bell peppers, pineapple, corn, red onion and jalapeño **279,-**
Allergens: Milk and wheat

Chicken Stir-Fry
with marinated, shredded chicken, rice, fried broccoli, cauliflower, carrot and mushrooms, tossed in a sweet chili sauce **294,-**

Chicken Teriyaki
With marinated shredded chicken, rice, stir-fried broccoli, carrot, and mushrooms tossed in Asian teriyaki sauce. **294,-**
Allergen: Soy and sesame seeds



Prosciutto Pinsa
Served with white sauce, mozzarella, Parma ham, truffle salami, pepper salami, rucola, pine nuts, balsamic glaze, and parmesan on top. **314,-**
Allergens: Milk, nuts, soy and wheat

Chicken & Fries
served with crispy chicken, salad, french fries and aioli **334,-**
Allergens: Milk, egg and wheat



Pollo Pinsa
Served with tomato sauce, mozzarella, juicy marinated chicken, pickled red onion, rucola, and sriracha mayo on top. **309,-**
Allergens: Milk, egg and wheat

Quattro Formaggio Pinsa
Served with white sauce, mozzarella, brie, parmesan, and gorgonzola, topped with honey and pine nuts. **329,-**
Allergens: Milk and wheat

Creamy Mushroom Soup
Served with garlic bread, sautéed mushrooms, and croutons on top. **239,-**
Allergens: Milk, soy and wheat

Blackened Chicken with mashed Potatoes
Served with juicy chicken breast, mashed potatoes, broccolini, carrot, and mushroom sauce on top **440,-**
Allergen: Milk and soy

Baked Potato
with bacon, fried mushroom and sweet corn, spiced butter, rucola, sour cream, cheese and bread **264,-**
Allergens: Milk and wheat

Piadina Gyros
served with marinated gyro chicken, lettuce, tomato and red onions, topped with sriracha mayo, and garlic sauce and french fries **334,-**
Allergens: Milk, egg and wheat

Chicken Quesadilla
served with cheese, chunky salsa sauce,sour cream and guacamole **309,-**
Allergens: Milk and wheat

Vegetarian Quesadilla
served with cheese, onions, sweet corn, chunky salsa sauce, sour cream and guacamole **274,-**
Allergens: Milk and wheat

Pizza

All our Italian medium pizzas can be made gluten-free.
Italian pizza with thin crust in medium size.

1. Taco Pizza
with cheese, taco-spiced beef, bell pepper, corn, red onions, jalapeños, taco shells, and oregano on top. **274,-**

2. Hawaii Pizza
with cheese, ham, pineapple, and oregano on top. **239,-**

3. Pepperoni Pizza
with cheese, pepperoni sausage and pineapple, and oregano on top. **264,-**

4. Vegetarian pizza
with cheese, bell peppers, sweet corn, tomato, red onions, mushrooms, and oregano on top. **249,-**

5. Pulled pork pizza
With cheese, Parma ham, Parmesan, rucola, pine nuts, and oregano on top. **299,-**

6. Parma pizza
With cheese, Parma ham, rucola, pine nuts, parmesan, and oregano on top. **289,-**
Allergens: Nuts, milk and wheat

7. Chicken Pesto Pizza
with cheese, mozarella cheese, marinated chicken, cherry tomato, pesto and oregano on top. **274,-**
Allergens: Nuts, milk and wheat

8. Hygge Classic
with cheese, beef, pepperoni sausage, ground beef, red onions, bacon and oregano on top. **289,-**

9. Make your own pizza
Choose four ingredients. Cheese is included **319,-**

10. Pizza Margherita
with cheese, tomato and oregano on top. **229,-**

All pizzas contain the following allergens: Milk and wheat.

Children's Menu

For kids under 12 years.

Hot Dog & French Fries **124,-**
Allergens: Wheat

Kids' Tortelloni Pasta Ricotta and spinach
With white sauce and parmesan on top. **149,-**
Allergens: Wheat, egg, and milk

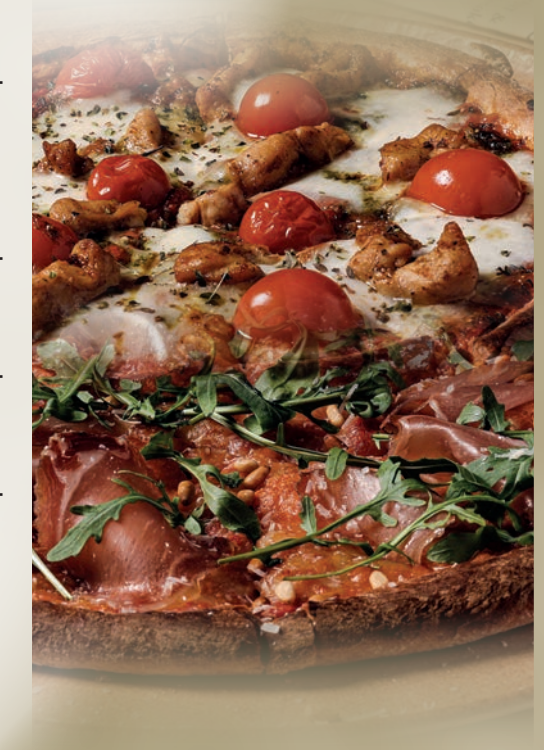
Children's Pizza
with cheese and ham **154,-**
Allergens: Milk and wheat

Chicken Nuggets
6 pcs., with french fries **134,-**
Allergens: Egg, mustard and wheat

Kids' Burger
100 grams with fries **134,-**
Allergens: Milk, egg and wheat

Children's Pancake
With strawberry jam **134,-**
Allergens: Milk, egg and wheat

Milkshake
Strawberry, chocolate, oreo or vanilla flavor **124,-**
Allergens: Milk and wheat
Chocolate: Traces of nuts



Beverages

Mineral water

Coca Cola	54,-
Pepsi Max	54,-
7 Up Free	54,-
Solo	54,-
Solrik	39,-
Farris naturell og lime	54,-
Eplemost	54,-

Beer on tap

Carlsberg 0,3	95,-
Carlsberg 0,5	129,-
Brooklyn lager 0,5	159,-
1664 Blanc (malted wheat)	159,-
Poretti 0,5	159,-
Somersby Pear 0,3	154,-

Allergens: All beer contains gluten (malted barley) unless otherwise specified.

Flaskeøl

Stella Artois	124,-
Corona	124,-
Ringnes lite (gluten free)	124,-
Erdinger weissbier	144,-
Erdinger dunkel	144,-
Crabbies (gluten free)	144,-

Ciders

Smirnoff Ice	124,-
Breezer Strawberry	134,-
Breezer Mango	134,-
Breezer Appelsin	134,-

Alcohol free

Munkholm	79,-
Carlsberg non	79,-
1664 Blanc (maltet hvete)	79,-
Freixenet 0.0% prosecco	99,-
White wine Sparkling Tea by Petterson & Munthe	89,-

Coffee

Coffee	42,-	Americano	60,-
Tea	42,-	Cortado (Milk)	60,-
Cafe Latte (Milk)	60,-	Espresso	60,-
Cappucino (Milk)	60,-	Iskaffe (Milk)	60,-
Cafe Mocca (Milk)	60,-	Kakao (Milk)	60,-

Add your own flavour:
Caramel, Irish, vanilla eller hazel nut (hazel nut) 5,-
Double: 10,-

Cognac, aquavit and whiskey

Cognac		Aquavit		Whiskey	
Braastad V.S	134,-	Gammel Opland	134,-	Bushmills	134,-
Braastad V.S.O.P	144,-	Fru Lysholm	134,-	Jack Daniels	134,-
Braastad X.O	154,-	Løiten Linie	134,-	Buffalo Trace	134,-
				Tullamore Dew	134,-

Spicy Vegetar

Our suppliers: Arilstad, Gama, Asko, Nortura, Findus, Tine

Seafood

Mountain Trout
Served with sautéed broccolini, carrot, salad, sour cream, lime, and baby potatoes. **379,-**
Allergens: Milk and fish

Cod (Loin / Back Fillet)
Served with sautéed broccolini, carrot, lime, baby potatoes, melted herb butter, and crispy bacon bits on top. **344,-**
Allergens: Milk and fish

Fish`n chips
Med frityrstekt torsk, salat, grillet lime, remulade og fries **324,-**
Allergener: Hvete, fisk, sennep, selleri egg og melk



Wines

Bubbles

Freixenet Prosecco Extra Dry
Gyllen strågul farge, med livlige og friske aromaer av sitrus, eple og blomster. Ren og frisk på ganen med toner av moden sitron, grønt eple og grapefrukt. Finishen er lett og frisk. Perfekt til skalldyr, fisk, kylling og annet lyst kjøtt. Asiatisk og sushi eller som aperitiff.
Glass/bottle
Price: 149,- / 850,-

Epli Solglimt Apple Cider
Pale straw-yellow in color. Fresh and fruity aroma with notes of green apples and a hint of spice. The taste is dry and lively, with a clear apple character, good acidity, and soft bubbles in the finish. Well suited as an aperitif and with seafood or lighter dishes.
Price bottle: 750,-

Moët & Chandon Impérial Brut
Light golden-yellow in color with fine, persistent bubbles. The aroma is elegant and vibrant with notes of green apple, citrus, and white flowers, followed by subtle hints of brioche and nuts. The palate is balanced and fresh, with a creamy mousse and a touch of ripe fruit and minerality in the finish. Excellent as an aperitif and well suited to shellfish, sushi, or light meats.
Price bottle: 1049,-

Moët & Chandon Ice Impérial
Deep golden color with amber tones. The aroma is intense and tropical – mango, guava, and nectarine, with a subtle hint of raspberry. The palate is round and full-bodied with fresh acidity, notes of fruit salad, caramel, and grapefruit. Served over ice. Perfect as an alternative to a traditional cocktail.
Price bottle: 1359,-

Veuve Clicquot Brut
Strågul farge. Duft av eple, pære og fersken med hint av sitrus og brioche. Smaken er frisk og balansert med god fylde, preg av modne frukter og et lett innslag av tørket frukt fra lagring på bunnfallet. Passer perfekt som aperitiff, til skalldyr, sushi eller lyst kjøtt.
Price bottle: 1199,-

Teresa Rizzi Prosecco Brut 20 CL
Clear pale yellow in color with bubbles. On the nose, the wine is fresh and fruity with aromas of ripe apple, pear, and white flowers. The palate reflects the aroma, being dry with pleasant freshness, lively fruit character, and good balance. The wine is made using the Charmat method. Well suited as an aperitif, with salads, light fish and shellfish dishes, Asian cuisine, or enjoyed on its own.
Price 20 cl bottle: 149,-

White wine

House White Wine

Jon Josh Chardonnay
A good, fruity white wine that pairs well with most dishes. Our best seller! Rich aromas of yellow apples and ripe tropical fruit. Juicy mouthfeel where the apple flavors are well supported by fresh citrus and a long, pleasant finish.
Glass/Carafe
Price: 129,- / 800,-

Weil Skyblue Riesling Trocken
Clear to yellow-green in color. A dry, crisp, and fruity white wine from Rheingau with aromas of apple, citrus, and minerals. Easy to drink yet suitable for aging, and pairs well with seafood, salads with creamy dressing, and spicy Asian cuisine.
Glass/bottle
Price: 139,- / 699,-

Au Bon Climat Santa Barbara Chardonnay
Lys halmgul farge. Duft av sitrus, epleblomst, kamille og smør, med bakgrunns toner av flint og lett nøttespon. Smak av gule epler, gul plomme, nøtter og smør. En velbalansert og matvennlig Chardonnay. Nytes gjerne til kylling, grillet sjømat eller kremet risotto.
Price bottle: 949,-

Louis Moreau Chablis
Light straw-yellow in color. Aromas of citrus, apple blossom, chamomile, and butter, with background notes of flint and light nut shavings. Flavors of yellow apples, yellow plum, nuts, and butter. A well-balanced and food-friendly Chardonnay, ideal with chicken, grilled seafood, or creamy risotto.
Price bottle: 2299,-

Cloudy Bay Sauvignon Blanc
Light straw-yellow with a faint green hue. The aroma offers lime, grapefruit, and passion fruit, combined with lemongrass and a hint of minerality. The palate is dry and lively with high acidity, tropical fruit, and a stony finish. Pairs well with seafood, sushi, and green salads.
Price bottle: 649,-

Gut Hermannsberg Fine Riesling
Light straw-yellow in color. Fresh aromas of citrus, apple, and a hint of floral notes. The palate is lively with balanced acidity, a touch of sweetness, and clean minerality. Elegant, fruity, and easy to enjoy. Pairs well with Asian cuisine, seafood, and salads.
Price bottle: 699,-

Red wine

House Red Wine

Piccini Rosso di Toscana
A good, fruity red wine that pairs well with most dishes – our best seller! Tart cherry aromas on the nose, leading to sweet cherry flavors on the palate, with a subtle hint of spice and a juicy, fresh finish.
Glass/Karaffel
Price: 129,- / 800,-

Au Bon Climat Santa Barbara Pinot Noir
Light ruby red in color. Aromas of strawberry, raspberry, and vanilla. The palate is juicy and elegant, with ripe fruit, soft tannins, and balanced acidity. Pairs well with white meat, pork, lamb, and dishes with mild spices.
Glass/bottle
Price: 149,- / 899,-

Cloudy Bay Pinot Noir
Light ruby red in color. Aromas of cherry, raspberry, and subtle spice notes. The palate is elegant with juicy fruit, fine tannins, and a fresh finish. Pairs well with duck, lamb, and dishes with mushrooms or herbs.
Price bottle: 949,-

Borgogno Barbera d'Alba
Deep ruby red in color. Aromas of cherry and plum, with a hint of vanilla and spice. The palate is dry with lively acidity, soft tannins, and a fruity character. Pairs well with tomato-based pasta dishes, grilled pork, and mature cheeses.
Glass/bottle
Price: 134,- / 749,-

Prà Amarone della Valpolicella
Light ruby red in color. The aroma opens with red berries such as cherry and raspberry, complemented by herbs and a subtle hint of pepper. The palate is dry and lively, with fresh acidity, minerality, and light tannins that provide structure. Pairs well with grilled meats, pasta with tomato sauce, and mature cheeses.
Price bottle: 1899,-

Borgogno No Name
Light ruby red with violet hues. Aromas of red cherries, wild sour cherries, violet, and licorice. The palate is elegant and dry with firm acidity and silky tannins. Pairs well with game and beef.
Price bottle: 1049,-

Rosé Wine

Chateau D'esclans – The Pale
Light salmon pink in color. Fresh aromas of peach and pink grapefruit with a subtle mineral note. The palate is dry, lively, and elegant, with red fruit and a creamy texture in the finish. Perfect as an aperitif and pairs beautifully with seafood and light summer dishes.
Glass/bottle
Price: 139,- / 749,-

Dessert wine

Epli Issider
Deep golden in color. Aromas of concentrated apples, honey, and floral notes. The palate is sweet and intense with good acidity and a long finish. Pairs well with dessert, blue cheese, or as an exclusive aperitif.
Price glass: 169,-

Alcohol free

Freixenet 0.0% prosecco
Copper-yellow in color. Aromas of rhubarb, elderflower, bergamot, and a subtle hint of pepper. The palate is fresh and dry with fine tannins and a mineral-driven length. Well suited as an aperitif and pairs nicely with seafood and white meats.
Price glass: 99,-

Sparkling Tea by Petterson & Munthe
Light yellow in color. Aromas of tropical fruit and citrus, such as mango and orange. The palate is fresh, fruity, and lightly sweet with balanced acidity. Well suited as an aperitif and pairs nicely with salads and light dishes.
Price glass: 89,-

Allergens: All wines contain sulfites.

