

Pasta & salad

SERVED FROM 15.00

PASTA

Tagliatelle with grilled chicken & pesto 275,-

Fresh pasta with grilled chicken, cream cheese, pesto, bacon, tomato and freshly grated parmesan.

1, 2, 4G, 6A, 14

Tagliatelle Carne 275,-

Freshly made pasta with roasted beef, browned onions, mushroom sauce, grated parmesan and fresh parsley.

1, 2, 6A, 14

Tagliatelle Parma 275,-

Fresh pasta with creamy sauce, Parma ham and grated parmesan.

1, 2, 6A

Tagliatelle Funghi (V) 265,-

Freshly made pasta with butter fried oyster mushrooms, creamy truffle- and porcini mushroom sauce, honey roasted pumpkin seeds and grated parmesan.

1, 2, 6A, 7, 14

Ravioli Porcini 269,-

Filled with porcini mushrooms and ricotta, served with thyme and chicken sauce, crispy pistachios and freshly grated parmesan.

1, 2, 4C, 5, 6A

SALAD

Caesar salad 225,-

Grilled chicken breast, lettuce, bacon, parmesan, crusty bread and caesar dressing.

1, 2, 6A, 11, 14

Gorgonzola, beetroot and pear 230,-

Gorgonzola, lettuce, pickled pear and beetroot, caramelised walnuts and sherry vinaigrette.

1, 4B, 11, 14



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|------------|----------------|---------------------|-------------|--------------|--------------|------------------|
| 1. MILK | 4.A. ALMONDS | 4.E. PECAN | 5. SOYA | 6.C. RYE | 8. SHELLFISH | 12. SESAME SEEDS |
| 2. EGG | 4.B. WALNUTS | 4.F. CASHEW | 6. GLUTEN | 6.D. OATS | 9. MOLLUSCS | 13. LUPINE |
| 3. PEANUTS | 4.C. PISTACHIO | 4.G. PINE NUT | 6.A. WHEAT | 6.E. SPELLED | 10. CELERY | 14. SULFITE |
| 4. NUT | 4.D. HAZELNUT | 4.H. MACADAMIA NUTS | 6.B. BARLEY | 7. FISH | 11. MUSTARD | VEGETARIAN |

À la carte

SERVED FROM 15.00

STARTERS

Ravioli gorgonzola

Gorgonzola and walnuts, apricot jam, truffle sauce and grated parmesan.

1, 2, 4B, 6A, 7, 11, 14

189,-

Fried scallops

Creamy mussel soup, chives, apple and crispy jerusalem artichoke.

1, 8, 9, 14

195,-

Antipasti

Freshly baked bread with pesto, cured meat, two types of cheese with sweet accompaniments, olives, aioli, pan con tomato. Perfect to share for two people or as a main course for one person.

1, 2, 4G, 6A, 6C, 11, 14

365,-

MAIN COURSES

Grilled stockfish from Værøy

Grilled stockfish, pea cream, poached egg, bacon butter and aioli potatoes.

1, 2, 7, 11, 14

415,-

Grilled "skrei"

Creamy risoni with gremolata, baked fennel, pumpkin, radish, topped with apple and hazelnut.

1, 4D, 6A, 7, 14

395,-

Creamy risoni with oyster mushrooms and truffled onions (V)

Butter-fried oyster mushrooms, grilled truffle onion, peas and apple, topped with salted almonds and parmesan.

1, 4A, 6A, 7, 14

326,-

Grilled lamb

Parsnip puree, mushroom croquet, butter-steamed kale, grilled truffleonions, red wine sauce and potato tart, crispy parsnips.

1, 2, 6A, 10, 14

395,-

THE CHEF'S RECOMMENDATION

Taste your way through our favourites

The menu consists of antipasti, small dishes, pizza, a main course from our Jospergrill and a sweet to finish. The food comes in batches and is shared on the table. Minimum 2 people.

625,- per person

Beverage package 445,- (3 gl wine)

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Italian pizza

SERVED FROM 15.00

PIZZA ROSSO

1. Margherita 199,-

Tomato sauce, mozzarella.

1, 6A

2. Bjørk 245,-

Tomato sauce, mozzarella, pesto, salami calabrese.

1, 4G, 6A

4. Capricciosa 245,-

Tomato sauce, mozzarella, ham, mushrooms.

1, 6A

6. Squash 235,-

Tomato sauce, mozzarella, arugula, squash, chili, mushrooms, garlic.

1, 6A

7. Parma 255,-

Tomato sauce, mozzarella, parmesan, pine nuts, arugula and parma ham.

1, 4G, 6A

8. Pizza Arugula 229,-

Tomato sauce, mozzarella, cherry tomato, arugula, parmesan.

1, 6A

13. Pepperoni 255,-

Tomato sauce, mozzarella, pepperoni, beef, baked paprika and red onion.

1, 6A

23. 'Nduja E Mozzarella 245,-

Tomato sauce, mozzarella, 'Nduja, red onion and arugula.

'Nduja is a strong, soft salami from Italy.

1, 6A

PIZZA BIANCA

20. Pollo bianca 249,-

White sauce, mozzarella, chicken, bacon, red onion, chilli and parmesan.

1, 6A, 14

21. "Hoffsaus" 255,-

White sauce, mozzarella, parmesan, red onion, walnuts, honey, parma ham and red Hoff sauce.

1, 4B, 6A, 14

22. Bianca avocado 245,-

White sauce, mozzarella, mushrooms, avocado, pickled red onion, chilli, apricot jam.

1, 6A, 11, 14

25. Tartufo 255,-

White sauce, mozzarella, truffle salami, grated parmesan.

1, 6A, 14

28. Cheddar jalapenos 245,-

White sauce, mozzarella, matured cheddar, candied jalapenos from "Hoffsaus", bacon.

1, 6A, 14

31. Chevre honey bacon 245,-

White sauce, mozzarella, bacon, arugula, walnuts, chevre and honey.

1, 4B, 6A, 14

32. 'Nduja & Chevre 245,-

White sauce, mozzarella, chevre, nduja and pickled onions.

1, 6A, 14

33. 'Nduja E Mozzarella 245,-

White sauce, mozzarella, 'Nduja, red onion and arugula. 'Nduja is a strong, soft salami from Italy.

1, 6A, 14

EXTRA

Cheese (25,-) Meat (35,-) Bacon (35,-)
Pesto/aioli (35,-) Salad (49,-) Gluten-free dough (15,-)

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