



MENU

MAIN DISHES

Svinekjake marinert i Ægir-øl med rotmos • NOK 295
Langtidskokt svinekjake marinert i Ægir-øl. Serveres med rotmos, aspargesbønner, epleterninger, syltet rødløk og rødvinssaus.

**Allergen: melk, sulfitt, bygg, soya, hvete, gluten*

Vegetarisk thailandsk curry • NOK 180
Serveres med jasminris og nøtter.

**Allergen: melk, soya, hvete, nøtter, gluten*

Pasta Bolognese • NOK 240
Tagliatelle pasta med bolognese kjøttsaus og revet ost.

**Allergen: melk, egg, hvete, sulfitt, gluten, selleri*

Barneporasjon Pasta Bolognese • NOK 165
Mindre porasjon tagliatelle pasta med bolognese kjøttsaus og revet ost.

**Allergen: melk, egg, hvete, sulfitt, gluten, selleri*

DESSERT

Eplekake • NOK 95
Tradisjonell eplekake servert varm.

**Allergen: egg, melk, hvete, nøtter, mandler, gluten*

DRIKKEVARER

kaffe • NOK 40

coca cola/ coca cola zero / solo • NOK 50

skudenes bryggeri øl alkoholfri • NOK 80

hansa øl 50cl • NOK 120

rød vin • NOK 130

hvit vin • NOK 130



MENU

MAIN DISHES

Pork Cheek marinated in Ægir beer with Root Mash
Slow-cooked pork cheek marinated in Ægir beer. Served with root mash, green beans, apple cubes, pickled red onion and red wine sauce.

**Allergens: milk, sulfite, barley, soy, wheat, gluten*

Vegetarian Thai Curry • NOK 180
Served with jasmine rice and cashew nut

**Allergens: milk, soy, wheat, nuts, gluten*

Pasta Bolognese • NOK 240
Tagliatelle pasta with bolognese meat sauce and grated cheese.

**Allergens: milk, eggs, wheat, sulfites, gluten, celery*

Kids Pasta Bolognese • NOK 165
Smaller portion of tagliatelle pasta with bolognese meat sauce and grated cheese

**Allergens: milk, eggs, wheat, sulfites, gluten, celery*

DESSERT

Apple cake • NOK 95
Traditional apple cake served warm

**Allergens: eggs, milk, wheat, nuts, almonds, gluten*

DRINKS

coffe • NOK 40
coca cola/ coca cola zero / solo • NOK 50
Skudenes Bryggeri Alcholfree beer • NOK 80

hansa beer 50cl • NOK 120
House red wine • NOK 130
House white wine • NOK 130