

ALTONA

VINBAR & KJØKKEN

SNACKS

SHELLFISH SOUP

Mussel salad and Tarragon cream

A: 1, 4, 5

110,- / 175,-

PUMPKIN SOUP

Pan fried pumpkin and seeds

95,-

CHICKEN SALAD

Bacon, crutons, tomatoes
and artisan cheese

A: 1, 2

160,-

BAKED HALIBUT

Jerusalem artichoke, chive oil

A: 1, 4

145,-

MUSHROOM RISOTTO

Apple smoked duck, pan fried chanterelles and kale

A: 1

115,- / 180,-

GRILLED ARTISAN PORK AND GARLIC SAUSAGE

Potato cream, sauerkraut and mustard butter

A: 1, 8

170,-

DINNER

NORWEGIAN FREE RANGE DUCK

Leg and breast, orange jus, kale
and Jerusalem artichoke

A: 1

295,-

PAN FRIED FILLET OF HAKE

Green pea purée, Jerusalem artichoke, crisp pork
collar, capers butter

A: 1, 4

265,-

VENISON

Pan fried forest mushrooms and kale, Jerusalem
artichoke purée, carrots and red wine sauce

A: 1

295,-

SWEET

CRÈME BRULÉE

Crisp Apple Sherbet
made from Hardanger apples

A: 1, 3

115,-

SNICKERS CAKE

Raspberry sherbet

A: 1, 2, 3, 10

115,-

CHEF'S SPECIAL 3-COURSE

BAKED HALIBUT

Jerusalem artichoke, chive oil

A: 1, 4

VENISON

Pan fried forest mushrooms and kale, Jerusalem
artichoke purée, carrots and red wine sauce

A: 1

SNICKERS CAKE

Raspberry sherbet

A: 1, 2, 3, 10

495,-

VEGAN 3-COURSE

PUMPKIN SOUP

Pan fried pumpkin and seeds

A: 9

ROASTED PORTOBELLO

Sweet potato purée, kale, roasted Jerusalem
artichoke, yellow beets, rainbow carrots

SHERBET-TRIO

Black Currant, Sea Buckthorn
and Hardanger Apples, almond crunch

A: 6

395,-

SIMPLY A GOOD BURGER

Minced Angus Beef, cheddar, bacon, beef
tomato, onion, lettuce

A: 1, 2, 3, 7

165,-

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DE
BERGENSKE