

MADU

Our favourite drinks

Prosecco Vignana	105,- / 695,-
Ayala Brut Majeur.....	155,- / 995,-
Bellini, peach puree and Prosecco	126,-
Chablis, Domaine Pierre de Prehy	145,- / 665,-
Pogiottono Chianti	145,- / 665,-



Starters

Laks pastrami, rødbeter 	135,-
Salmon pastrami, beetroots variations	
Kylling-croquettes, erterpuré, sjallotmajones 	135,-
Chicken croquettes, pea purée, shallots mayonnaise	
Kremet purresuppe Dijon sennepskum, fritert purre 	115,-
Leek soup, Dijon mustard foam and deep fried leek	
Biff tartar, egg crisps, olivenolje sorbet	155,-
Beef tartare, egg crisps, olive oil sorbet	



MAIN COURSES

Laks, rød linsekrem, dill og parmesan 	255,-
Salmon, red lentils cream, dill and parmesano	
Kveite & Chips, butter crust, blomkål 	275,-
Halibut & Chips, butter crust, cauliflower	
Entrecôte av okse, urtepuré, varianter av sennep 	315,-
Ox entrecôte, herbs purée, textures of mustard	
Langtidskokt lamme brisket urter, gulrot og rødløk 	255,-
Slow cooked lamb brisket, herbs, carrots and red onions	
Svin indrefilet «Wellington», flaske squash og kastanje 	275,-
Pork filet-mignon "Wellington", butternut squash and chestnut	
Potet og trøffel suppe, kantarell og Portobello sopp 	225,-
Potato and truffle soup, chanterelle and Portobello mushrooms	

Hotel's Classics

served with french fries and green salad



Biff burger, cheddar, tomat, sylteagurk, bacon, honning majones saus 	215,-
Beef burger, cheddar, tomato, pickles and bacon, honey mayonnaise sauce	
Croque-Monsieur à la Madu 	185,-
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Røkt laks wrap, spinat, agurk og confit sitron 	185,-
Smoked salmon wrap, spinach, cucumber, confit lemon	

Side orders 55,-

Grønn salat	Pommes Frites	Søtpotetfrites
Green salad	French Fries	Sweet Potato Fries



Cheese

Ostetallerken, biscuit med frø, røkt honning 	115,-
Cheese plate, seeds biscuit, smoked honey	
Variasjoner av brunost 	115,-
Brunost variations	

Desserts



Tinnved, marengs av kull og lakris 	95,-
Sea buckthorn, charcoal meringue and liquorice	
Tarte tatin, Calvados-is 	110,-
Tarte tatin, Calvados ice cream	
Sjokolademousse, karamell is og smuldret kakao 	120,-
Chocolate Mousse, caramel ice cream, cocoa crumble	

ALLERGENS

											
Lactose	Gluten	Egg	Fish	Mustard	Rye	Wheat	Celery	Nuts	Sulfites	Soy	Sesame

DRINKS

White wine

Dr Burklin-Wolf, Riesling Trocken	130,- / 615,-
Chablis, Domaine Pierre de Prehy	145,- / 665,-
Laloue Sancerre	755,-
Bourgogne, Haute Côte de Beaune	895,-



RED WINE

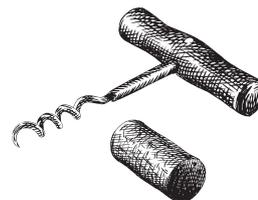
Piemonte Barbera Araldica	130,- / 695,-
Pogiottono Chianti	145,- / 665,-
Beaujolais Village	765,-
Talenti Rosso di Montalcino	895,-

Champagne & bubbles

Prosecco Vignana	105,- / 695,-
Ayala Brut Majeur.....	155,- / 995,-
Bollinger Special Cuvee Brut	1 295,-
Bollinger La Grande Annee	2 995,-
Dom Perignon Vintage 2006	3 599,-
Krug 1996	6 299,-
Krug Collection 1985	11 299,-

Rosé wine

Vitti, Rosato Negroamaro	112,- / 559,-
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ALKOPOP / CIDER

Somersby Double Press	98,-
Somersby Sparkling Rose	98,-
Smirnoff Ice	98,-



BEER ON TAP

Ringnes 0,3	66,-
Ringnes 0,5	96,-

Beer on bottle

Peroni	82,-
Carlsberg	91,-
Brooklyn Lager	98,-
Brooklyn IPA	119,-
Brooklyn Brown Ale	119,-
Frydenlund Pale Ale	102,-
Corona	98,-
1664 Blanc	98,-
Lamo Wit	102,-
Pepra Saison	102,-
Rudd White IPA 0,5L / btl/	159,-
Carlsberg alcohol free	49,-

Non alcohol

Pepsi, Pepsi Max, Solo, 7UP, Farris	49,-
Dyre Gård Apple Juice	65,-
Kombucha	69,-



Coffee / tea

Our selection of coffee	45,-
Our selection of tea	55,-

GRIMS GRENKA