

# RORBUA

AKER BRYGGE

## SNACKS

REIN SPEKESNACK · 59,-

Reindeer salami snack.

TØRRFISK · 49,-

Dry fish snack.

NØTTER · 32,-

Nuts.

## SMØRBRØD SANDWICHES

REKER · 179,-

PHILIPP KUHN RIESLING TRADITION

Med egg, røkt laks, lodderogn, egg og salat.

*Shrimp sandwich with smoked salmon, mayonnaise, capelin roe, egg and salad.*

HVETE, SKALLDYR, EGG / WHEAT, SHELLFISH, EGG

TORSKEFILÉT · 179,-

CÔTES DU RHÔNE, A. BRUNELL  
/ RAVENSWOOD VINTNERS BLEND CHARDONNAY

Serveres med bacon, erter, løk, kapers, sprø salat, basilikum og limedressing.

*Sandwich with fried filét of cod, bacon, peas, onion, capers, salad, basil and lime dressing.*

FISK, HVETE / FISH, WHEAT

VELMØRNET BIFF · 179,-

CÔTES DU RHÔNE, A. BRUNELL

Biffkjøtt med stekt løk, syltet agurk, rødbeter, remulade og stekte poteter.

*Sandwich with well tenderized beef, fried onion, pickles, beets, remoulade and fried potatoes.*

HVETE, EGG / WHEAT, EGG

SKAGENRØRE · 179,-

DOMAINE DES MALANDES CHABLIS  
/ HÖPLER GRÜNER VELTLINER

Vår signatur, Skagenrøre med reker, kreps, røkt laks, lodderogn, majones, creme fraiche, dill, rødløk, egg, sitron, salat og brød.

*Our signature shrimp salad sandwich with shrimps, crayfish, smoked salmon, capelin roe, mayonnaise, creme fraiche, dill, red onion, egg, lemon, salad and bread.*

SKALLDYR, FISK, HVETE, MELK, EGG  
/ SHELLFISH, FISH, WHEAT, MILK, EGG

## LUNSJ

LUNCH

NORDNORSK FJØL · 249,-

HÖPLER LEITHABERG BLAUFRÄNKISCH  
/ CÔTES DU RHÔNE, A. BRUNELL

Hjemmerøkt kval, marinert uer med tyttebær, tørrfisk marinert i Mackøl, elg-spekepølse, røkt reinsdyrhjerte, peppergravet ørret, villt-terrine og gravet og røkt kveite.

**North Norwegian platter:**

*Smoked whale, marinated redfish with lingonberry, Masck-beer marinated stock fish, moose sausage, smoked reindeer heart, venison stew, peppered trout and smoked & cured halibut.*

SULFITT, FISK, MELK, HVETE, SENNEP  
/ SULPHITE, FISH, MILK, WHEAT, MUSTARD

FESKESUPPA · LITEN 149,- STOR 198,-

PHILIPP KUHN RIESLING TRADITION / HÖPLER GRÜNER VELTLINER

Rorbuas kremede fiskesuppe laget på hvitvin og fløte med dagens fangst av fisk og skaldyr, toppet med grønnsaker Julienne.

*Creamy fish soup made with white wine, todays catch of fish and shellfish topped with vegetables Julienne.*

(Small or large)

FISK, BLØTDYR, SKALLDYR, FLØTE  
/ FISH, MOLLUSCS, SHELLFISH, CREAM

LUN SKALLDYRSALAT · 179,-

PHILIPP KUHN RIESLING TRADITION  
/ DOMAINE DES MALANDES CHABLIS

Serveres med steinbit, laks, reker, blåskjell, krepshealer og hvitløksmør.

*Salad with catfish, salmon, shrimps, mussels, crayfish and garlic butter.*

FISK, SKALLDYR, BLØTDYR, SMØR  
/ FISH, SHELLFISH, MOLLUSCS, BUTTER

DAMPEDE BLÅSKJELL · 235,-

DOMAINE DES MALANDES CHABLIS / HÖPLER GRÜNER VELTLINER

Dampet med fløte, hvitvin, hvitløk, chili og grønnsaker, serveres med pommes frites.

*Mussels steamed with cream, white wine, garlic, chili and vegetables, served with French fries.*

BLØTDYR, FLØTE / MOLLUSCS, CREAM

HAMBURGER MED OST · 198,-

CÔTES DU RHÔNE, A. BRUNELL

200 gr. burger serveres med ost, bacon, salat, chilimajones, tomat, hjemmesyltede agurker og pommes frites.

*200 gr. cheeseburger served with bacon, salad, chili mayonnaise, tomato, home pickled cucumbers and French fries.*

HVETE, SESAM, SENNEP, EGG, SULFITT  
/ WHEAT, SESAME, MUSTARD, EGG, SULPHITE

## DAGENS & MÅNEDENS RETT

DAGENS RETT · 175,-

Dish of the day

MÅNEDENS RETT · 235,-

Dish of the month

## VEGETAR VEGETARIAN

STEKT BYGGRYN · 198,-

CÔTES DU RHÔNE, A. BRUNELL

Serveres med rotgrønnsaker, erter, plommetomat og ruccolasalat.

*Fried barley with root vegetables, peas, plum tomato and rocket.*

BYGG / BARLEY

VEGETARSALAT · 159,-

(LEGG TIL KYLLING +20,-)

RAVENSWOOD VINTNERS BLEND CHARDONNAY

Salat med cherrytomat, agurk, sukkererter, ost, krutonger, urteolje, brød og smør.

*Vegetarian salad with cherry tomatoes, cucumber, sugar snap peas, cheese, croutons, herb oil, bread and butter.*

(Add chicken + 20,-)

EGG, MELK, HVETE / EGG, MILK, WHEAT

## DESSERTER DESSERTS

TILSLORTE LOFOTPIKER · 98,-

TAYLORS LBV PORTVIN

Tilslorte bondepiker, laget på rabarbra.

*Veiled Lofoten girls. Made on rhubarb.*

*Served with crumbles and cream.*

FLØTE, HVETE / CREAM, WHEAT

EPELKAKE · 98,-

NEDERBURG NOBLE LATE HARVEST

Serveres med vaniljeis.

*Applecake served with vanilla ice cream.*

HVETE, KREM, SMØR, EGG / WHEAT, CREAM, BUTTER, EGG

RORBUAS OSTEKAKE · 98,-

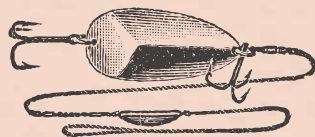
NEDERBURG NOBLE LATE HARVEST

Laget på multer.

*Rorbuas cheesecake, flavoured with cloudberries.*

HVETE, MELK, EGG / WHEAT, MILK, EGG





### HVITVIN\* WHITE WINE

	15CL.	FLASKE
Husets Hvitvin <small>HOUSE WHITE WINE</small>	98,-	475,-
Höpler Grüner Veltliner <small>BURGENLAND, ØSTERRIKE</small>	125,-	490,-
Philipp Kuhn Riesling Trocken <small>PFALZ, TYSKLAND</small>	110,-	530,-
Domaine des Malandes Chablis <small>BURGUND, FRANKRIKE</small>	125,-	590,-
Cecilia Beretta Soave Classico <small>VENETO, ITALIA</small>	475,-	
Ravenswood Vintners Blend Chardonnay <small>BURGENLAND, ØSTERRIKE</small>	530,-	

### RØDVIN\* RED WINE

	15CL.	FLASKE
Husets Rødvín <small>HOUSE RED WINE</small>	98,-	475,-
Côte du Rhône, A. Brunell <small>RHÔNE FRANKRIKE</small>	110,-	530,-
Höpler Leithaberg Blaufränkisch <small>BURGENLAND, ØSTERRIKE</small>	125,-	590,-
Villa Borghetti, Bardolino Classico <small>VENETO, ITALIA</small>	530,-	
Robert Mondavi Pinor Noir <small>CALIFORNIA, USA</small>	565,-	
Luigi Oddero Barbaresco DOCG <small>PIEMONTE, ITALIA</small>	765,-	

### ROSÉVIN\* ROSÉ WINE

	15CL.	FLASKE
Pasqua 11 Miunutes Rosé <small>PROVENCE, FRANKRIKE</small>	98,-	475,-
AIX Rosévin <small>PROVENCE, FRANKRIKE</small>	115,-	565,-

### MUSSERENDE\* SPARKLING

	12,5CL.	FLASKE
Pasqua Extra Dry Prosecco <small>PROSECCO, ITALIA</small>	98,-	475,-
Anna de Codorniu Organic Brut <small>PENEDÉS, SPANIA</small>	475,-	
Louis Roederer Cristal <small>CHAMPAGNE, FRANKRIKE</small>	2095,-	

### ANNEN VIN\* OTHER WINES

	6 CL.
Nederburg Noble Late Harvest	68,-
Taylor's LBV Portvin	68,-

\*ALLE VÅRE VINER INNEHOLDER SULFIT  
ALL OUR WINES CONTAIN SULPHITE

### KAFFE & TE COFFEE & TEA

Kaffe / Te*	28,-
Espresso*	32,- 36,-
Cortado *MELK / MILK	36,- 42,-
Cappuccino *MELK / MILK	38,- 43,-
Caffe Latte *MELK / MILK	38,- 43,-
Caffe Mocca *MELK / MILK	41,- 46,-
Americano*	38,- 43,-
Kakao med krem *FLØTE / CREAM	38,-

\*KAN INNEHOLDE SPOR AV MELK  
/MAY CONTAIN TRACES OF MILK

### MINERALVANN MINERAL WATER

Coca Cola, Cola Zero	42,-
Fanta, Sprite	42,-
Eplemost, Appelsinjuice	42,-
Olden Naturell, Sitron	42,-
Mack Freeze, alko-fritt øl *BYGG / BARLEY	48,-



### ØL PÅ TAPP DRAFT BEER

	40CL.	50CL.
Hansa Pilsener <small>*BYGG / BARLEY</small>	82,-	92,-
Mack Pilsener <small>*BYGG / BARLEY</small>	85,-	95,-
Mack Arctic <small>*BYGG / BARLEY</small>	85,-	95,-
Hansa Bayer <small>*BYGG / BARLEY</small>	89,-	98,-
Hansa IPA <small>*BYGG / BARLEY</small>	89,-	98,-
Gjestetårn/guest ale	99,-	123,-

### ØL PÅ FLASKE BEER ON BOTTLE

	STRL.
Mack Isbjørn *BYGG / BARLEY	0.33 78,-
Mack Wit *HVETE, BYGG / WHEAT, BARLEY	0.33 94,-
Mack Porter *BYGG / BARLEY	0.33 94,-
Nøgne Ø Imp. Brown Ale *BYGG / BARLEY	0.33 104,-
Nøgne Ø Hoppy Kveik IPA *BYGG / BARLEY	0.33 98,-
Nøgne Ø Pale Ale *BYGG / BARLEY	0.33 98,-
Nøgne Ø Saison *BYGG, HVETE / BARLEY, WHEAT	0.33 98,-
Hansa Chili Blonde *BYGG, HVETE / BARLEY, WHEAT	0.33 98,-
BrewDog Punk IPA *BYGG / BARLEY	0.33 104,-
Weihenstephaner Hefe *HVETE / WHEAT	0.50 126,-
Estralla Daura * GLUTENFRI / GLUTENFREE	0.33 78,-
Mack Ginger Chili *SULFITT / SULFITE	0.33 78,-
Happy Joe Cider *SULFITT / SULFITE	0.33 78,-
Bulmers Cider *BYGG / BARLEY	0.50 98,-
Bulmers Red Berries *BYGG / BARLEY	0.50 98,-

### WHISKEY

	4CL.
Cú Chulainn Irish Whiskey	80,-
Jack Daniel's Tennessee Whiskey	84,-
Black Velvet	88,-
Bunnahabhain Toiteach Single Malt	98,-
Oban 14 YO Single Malt	118,-
Balvenie 12 YO Doublewood	108,-
Bowmore 12 YO Single Malt	108,-
Highland Park 12 YO Single Malt	108,-

### COGNAC

	4CL.
Larsen V.S.	88,-
Larsen V.S.O.P	98,-
Larsen X.O	108,-
Braastad V.S.O.P	88,-
Otard V.S.O.P	98,-
Nansen X.O	98,-
Bache X.O	108,-
Renault X.O Carte de Agent	128,-

### BRENNEVIN SPIRITS

	4CL.
Koskenkorva Vodka	76,-
Mulata Silver Dry Rhum	76,-
Arctic Distilled Gin	76,-
Harahorn Small Batch Gin	86,-
Kimerud Distilled Gin	96,-
Fisk Classic	76,-
Borghetti Sambuca	76,-
Bokma Genever	76,-
Pepe Lopez Tequila Silver	76,-
Gammel Dansk Bitter	84,-
Underberg Bitter (2cl)	49,-
Fernet Branca	84,-
Jägermeister	84,-
Grappa de Brunello	94,-
Busnel Calvados	88,-
Chateau de Laubade Armagnac	98,-

### AKEVITT AQUAVIT

	4CL.
Rorbua Aquavit	84,-
Thor Heyerdahl	84,-
Løitens Linie	84,-
Gammel Reserve	84,-
Gammel Opland	84,-
Simmers Taffel	84,-
Aalborg Taffel	84,-
Barents Aquavit	94,-
Maquavit	94,-

