

RORBUA

AKER BRYGGE

SNACKS

REIN SPEKESNACK · 59,-
Reindeer salami snack.

TØRRFISK · 49,-
Dry fish snack.

NØTTER · 32,-
Nuts.

SMØRBRØD SANDWICHES

JULESMØRBRØD · 179,-

ROBERT MONDAVI PINOT NOIR
/ HÖPLER GRÜNER VELTLINER

Stekt ribbe, julesylte, rødkål og
Waldorfsalat. Garneres med svsker.
*Christmas sandwich with ribs of pork, Christmas
brawn, red cabbage sauerkraut and Waldorf
salad. Sprinkled with prunes.*
HVETE, EGG / WHEAT, EGG

TORSKEFILÉT · 179,-

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

Serveres med bacon, erter, løk, kapers,
sprø salat, basilikum og limes dressing.
*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

LUNSJ

LUNCH

NORSK JULEFAT · 279,-

LOUIS ROEDERER BRUT PREMIER
/ CHARLES SMITH KUNG-FU RIESLING
/ VILLA BORGHETTI BARDOLINI CLASSICO

Sprøstekt ribbe og rødbetmarinert ribbe, grov julepølse,
lammesylte, julesylte, medisterkake, gravet og røkt laks,
eggerøre, brie, paté, potetsalat, rømmesild, surkål og
tyttebær. Serveres med brød, flatbrød og lefse.

*Norwegian Christmas platter with ribs of pork & ribs of
pork marinated with beets, Christmas sausage, brawn of
lamb, Christmas brawn, pork patties, smoked and cured
salmon, scrambled eggs, brie, paté, potato salad, sour
cream herring, sauerkraut and lingonberries. Served
with bread, flatbread and "lefse".*

HVETE, EGG, SULFIT, FISK, FLØTE, SENNEP
/ WHEAT, SULPHITE, EGG, FISH, CREAM, MUSTARD

FESKESUPPA · LITEN 149,- · STOR 198,-

PHILIPP KHUN 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,
today's catch of fish and shellfish
topped with vegetables Julienne.*

(Small or large)

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

HAMBURGER MED OST · 198,-

BOOM BOOM SYRAH, CHARLES SMITH
/ 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, SULFIT
/ WHEAT, SESAME, MUSTARD, EGG, SULPHITE

DAGENS & MÅNEDENS RETT

DAGENS RETT · 175,-
Dish of the day

MÅNEDENS RETT · 235,-
Dish of the month

VEGETAR VEGETARIAN

SKOGSOPPFRIKASSÉ · 199,-

CÔTES DU RHÔNE, A. BRUNELL

Serveres med tomat og sprø salat.
*Forest mushroom frikassé
with tomato and crispy salad.*

SMØR / BUTTER

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

MULTEKREM · 125,-

NEDERBURG NOBLE LATE HARVEST

Serveres i krumkake.
*Cloudberry cream served in a
cone-shaped traditional Norwegian wafer.*
FLØTE, HVETE / CREAM, WHEAT

KARAMELLPUDDING · 125,-

RECIOOTTO DELLA VALPOLICELLA LUIGI SPERI

Serveres med cognackrem.
Caramel pudding with cognac cream
FLØTE, HVETE / CREAM, WHEAT

RISKREM · 98,-

NEDERBURG NOBLE LATE HARVEST

Serveres med rødsaus.
*Cold rice pudding served with a red fruit
sauce.*
FLØTE / CREAM

