

RORBUA

AKER BRYGGE

LUNSJ

LUNCH

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.*

EGG, HVETE / EGG, WHEAT

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

MULTEKREM · 125,-

NEDERBURG NOBLE LATE HARVEST

Serveres i krumkake. *Cloudberry cream served in a cone-shaped traditional Norwegian wafer.*

FLØTE, HVETE / CREAM, WHEAT

LUTEFISK · 295,-

HÖPLER GRÜNER VELTLINER
/ VILLA BORGHETTI BARDOLINI CLASSICO

Lutefisk fra Berg i Lofoten. Serveres med ertestuing, bacon og baconfett, lefse, flatbrød, brunost, kokte gulløye poteter, bodsennep og Colman's sennep. Hvitsaus, sennepsaus og sirup serveres etter ønske. *"Lutefisk" - cod treated in lye solution before boiled. Served with mashed peas, bacon and baconfat, "lefse" (a soft potato bread), flatbread, goat cheese, boiled potatoes, mustard and Colman's mustard. White sauce, mustard sauce and syrup served as desired.*

FISK, MELK, HVETE, RUG / FISH, MILK, WHEAT, RYE

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 skalldyr.

Toppet med grønnsaker Julienne.

Creamy fish soup made with white wine, today's catch of fish and shellfish served with vegetables Julienne.

FISK, BLØTDYR, SKALLDYR, FLØTE / FISH, MOLLUSCS, SHELLFISH, 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, SULFIT
/ WHEAT, SESAME, MUSTARD, EGG, SULPHITE

DAGENS RETT · 175,-

SPØR OSS OM GJESTEØL
/ ASK US ABOUT GUEST ALES

Spør din servitør om dagens rett. *Dish of the day. Ask your waiter.*

DESSERTER

DESSERTS

KARAMELLPUDDING · 125,-

RECIOOTTO DELLA VALPOLICELLA LUIGI SPERI

Serveres med cognackrem. *Caramel pudding with cognac cream*

FLØTE, HVETE / CREAM, WHEAT

VI ANBEFALER

WE RECOMMEND

NORSK JULEFAT · 279,-

LOUIS ROEDERER CRISTAL
/ PHILIPP KUHN RIESLING TRADITION
/ 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

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

RISKREM · 98,-

NEDERBURG NOBLE LATE HARVEST

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

FLØTE / CREAM



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 Rødvin <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,-

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,-