

RORBUA

AKER BRYGGE

SNACKS

REIN SPEKESNACK · 59,-

Reindeer salami snack.

TØRRFISK · 49,-

Dry fish snack.

NØTTER · 32,-

Nuts.

FORRETTER

STARTERS

RAKØRRET · 159,-

LOUIS ROEDERER BRUT PREMIER

Serveres med egg, kokte poteter, rødbeter, purreløk, rødløk, rømme og lefse.
Trout treated in lye solution, served with egg, boiled potatoes, beets, leek, red onion, sour cream and "lefse" (a soft potato bread).

HVETE, MELK, FISK / WHEAT, MILK, FISH

HJEMMERØKT KVAL · 149,-

HÖPLER LEITHABERG BLAUFRÄNKISCH

Serveres på pepperotkrem med salat og tyttebærvinaigrette.
Smoked whale served on horseradish cream with salad and lingonberry vinaigrette.

MELK / MILK

RØMMESILD · 149,-

CHARLES SMITH KUNG-FU RIESLING

Serveres med rødbeter, løk og grovt brød.
Sour cream herring with beets, onion and rustic bread.

HVETE, MELK, FISK, NØTTER / WHEAT, MILK, FISH, NUTS

VEGETAR

VEGETARIAN

SKOGSOPPFRIKASSÉ · 199,-

CÔTES DU RHÔNE, A. BRUNELL

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

SMØR / BUTTER

KJØTT

MEAT

RORBUAS JULETALLERKEN · 545,-

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

Sprøstekt ribbe, pinnekjøtt, medisterkake, julepølse, rødkål, surkål, kårabistappe, poteter og julesaus.
Christmas platter with ribs of pork, dried - smoked and salted rack of lamb, pork patties, christmas sausage, two different types of sauerkraut, mashed yellow turnip, potatoes and sauce.

MELK / MILK

PINNEKJØTT FRA GOL · 495,-

LOUIS ROEDERER BRUT PREMIER
/ PHILIPP KHUN RIESLING TROCKEN
/ ROBERT MONDAVI PINOT NOIR

Med vossakorv, kårabistappe, kokte poteter og sju.
Dried, smoked and salted rack of lamb from Gol in Norway. Served with "vossakorv" (a Norwegian smoked sausage), mash of yellow turnip, boiled potatoes and sauce.

MELK / MILK

RIBBETALLERKEN · 395,-

CHARLES SMITH KUNG-FU RIESLING
/ ROBERT MONDAVI PINOT NOIR
/ PHILIPP KHUN RIESLING TROCKEN

Sprøstekt ribbe, medisterkake, julepølse, rødkål, surkål, kokte poteter, epler og svsker.
Serveres med julesaus kokt på tradisjonelt vis.
A classic mix of Norwegian Christmas food. Ribs of pork, pork patties, Christmas sausage, two different types of sauerkraut, boiled potatoes, apples and prunes. Served with a traditional Christmas sauce.

MELK / MILK

RORBUBIFFEN · 298,-

LUIGI ODDERO BARBARESCO DOCG
/ BOOM BOOM SYRAH, CHARLES SMITH

200 gr. indrefilet av okse serveres med løk, sopp, cherrytomat, asparges og bakte småpoteter.
Serveres med rødvin- eller bernaisesaus.
Rorbuas beef steak: 200 gr. beef tenderloin served with onion, mushroom, cherry tomato, asparagus and baked potatoes. Served with red wine- or Bernaise sauce.

SMØR, SENNEP, LUPIN / BUTTER, MUSTARD, LUPINE

REINSDYR · 379,-

HÖPLER LEITHABERG BLAUFRÄNKISCH
/ LUIGI ODDERO BARBARESCO DOCG

200 gr. flatbiff av reinsdyr serveres med rosenkål, bacon, portobellosopp, viltsaus og tyttebær.
200 gr. reindeer served with Brussels sprouts, bacon, portobello mushrooms, game sauce and lingonberries.

SMØR, FLØTE, HVITLØK, SULFIT / BUTTER, CREAM, GARLIC, SULPHITE

VILTGRYTE · 299,-

LUIGI ODDERO BARBARESCO DOCG
/ CÔTES DU RHÔNE, A. BRUNELL

Elg, reinsdyr og hjort kokt i fløteviltsaus med bacon, løk og champignon. Serveres med potetmos og tyttebær.
Stew of game: Moose, reindeer and deer creamed and cooked in a pot with bacon, onions and mushrooms. Served with mashed potatoes and lingonberries.

SENNEP, FLØTE, MELK, SMØR / MUSTARD, CREAM, MILK, BUTTER

FISK

FISH

LUTEFISK SERVERES 2 GANGER · 495,-

HÖPLER GRÜNER VELTLNER
/ VILLA BORGHETTI BARDOLINI CLASSICO

Lutfisk fra Berg i Lofoten. Serveres med ertestuing, bacon og baconfett, lefse, flatbrød brunost, kokte poteter, bodsennep og Colman's sennep. Hvitsaus, sennepsaus og sirup serveres etter ønske.
"Lutfisk" - 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

BOKNAFISK · 325,-

HÖPLER LEITHABERG BLAUFRÄNKISCH
/ ROBERT MONDAVI PINOT NOIR

Serveres med gulrotstuing, kokte poteter og baconsaus.
"Bokna fish" with mashed carrots, boiled potatoes and bacon gravy.

FISK, CHILI, MELK, FLØTE / FISH, CHILI, MILK, CREAM

OVNSBAKT LAKS · 255,-

RAVENSWOOD VINTNERS BLEND CHARDONNAY
/ PHILIPP KHUN RIESLING TRADITION

Serveres med urtebakte grønnsaker, mandelpotetstappe og Sandefjordsmør.
Salmon served with herb baked vegetables, "Sandefjord butter sauce" and mashed potato.

FISK, FLØTE / FISH, CREAM

FESKESUPPA · LITEN 149,- STOR 198,-

PHILIPP KHUN RIESLING TRADITION / FAUSTINO V BLANCO

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. (Serves as small or large)

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

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

