

# RORBUA

AKER BRYGGE

## SNACKS

REIN SPEKESNACK · 59,-

*Reindeer salami snack.*

TØRRFISK · 49,-

*Dry fish snack.*

NØTTER · 32,-

*Nuts.*

## FORRETTER

STARTERS

RAKØRRET · 159,-

LOUIS ROEDERER CRISTAL

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

VARMRØKT ØRRET · 129,-

PHILIPP KHUN RIESLING TROCKEN

Varmrøkt på eplebøk, serveres med salatblanding toppet med appelsindressing, syltet blomkål, rødkål og eple.  
*Hot smoked trout served with salad topped with orange dressing, pickled cauliflower, red cabbage and apple.*

SMØR, SULFIT / BUTTER, SULPHITE

## 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

## KJØTT

MEAT

RORBUAS JULETALLERKEN · 545,-

LOUIS ROEDERER CRISTAL  
/ VILLA BORGHETTI BARDOLINI CLASSICO

Sprøstekt ribbe, pinnekjøtt, medisterkake, julepølse, rødkål, surkål, kålrabistappe, 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 CRISTAL  
/ PHILIPP KHUN RIESLING TROCKEN  
/ ROBERT MONDAVI PINOT NOIR

Med vossakorv, kålrabistappe, 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,-

ROBERT MONDAVI PINOT NOIR  
/ PHILIPP KHUN RIESLING TROCKEN

Sprøstekt ribbe, medisterkake, julepølse, rødkål, surkål, kokte poteter, epler og sviker.  
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 · 315,-

LUIGI ODDERO BARBARESCO DOCG

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 · 525,-

HÖPLER GRÜNER VELTLNER  
/ 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

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 · 278,-

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,-

HÖPLER GRÜNER VELTLNER  
/ PHILIPP KHUN RIESLING TRADITION

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

## 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



## HVITVIN\*

WHITE WINE

15CL. FLASKE

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

## RØDVIN\*

RED WINE

15CL. FLASKE

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

## ROSÉVIN\*

ROSÉ WINE

15CL. FLASKE

Pasqua 11 Miunutes Rosé PROVENCE, FRANKRIKE	98,-	475,-
AIX Rosévin PROVENCE, FRANKRIKE	115,-	565,-

## MUSSERENDE\*

SPARKLING

12,5CL. FLASKE

Pasqua Extra Dry Prosecco PROSECCO, ITALIA	98,-	475,-
Anna de Codorniu Organic Brut PENEDÉS, SPANIA	475,-	
Louis Roederer Cristal CHAMPAGNE, FRANKRIKE	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 *BYGG / BARLEY	82,-	92,-
Mack Pilsener *BYGG / BARLEY	85,-	95,-
Mack Arctic *BYGG / BARLEY	85,-	95,-
Hansa Bayer *BYGG / BARLEY	89,-	98,-
Hansa IPA *BYGG / BARLEY	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,-