

N 59°54'31.658"

RORBUA

Ø 10°43'27.694"

AKER BRYGGE

SMØRBRØD SANDWICHES

REKESMØRBRØD · 179,-

PHILIPP KUHN RIESLING / MALANDES PETIT CHABLIS
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

SKAGENRØRE · LITEN 98,- · STOR 179,-

MALANDES PETIT 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. Shrimps and crayfish stirred with mayonnaise, creme fraiche, egg, red onion, lemon and dill with smoked salmon and capelin roe served on bread.
SKALLDYR, FISK, HVETE, MELK, EGG / SHELLFISH, FISH, WHEAT, MILK, EGG

VEGETAR VEGETARIAN

STEKT BYGGRYN · 198,-

CÔTES DU RHÔNE, A. BRUNELL / VILLA BORGHETTI BARDOLINO CLASSICO
Serveres med rotgrønnsaker, erter, plommetomat og ruccolasalat.
Fried barley with root vegetables, peas, plum tomato and rocket.
BYGG / BARLEY

VEGETARSALAT · 179,-

RAVENSWOOD VINTNERS BLEND CHARDONNAY
Salat med cherrytomat, agurk, sukkererter, ost, krutonger, urteolje, brød og smør.
Vegetarian salad with cherry tomatos, cucumber, sugar snap peas, cheese, croutons, herb oil, bread and butter.
EGG, MELK, HVETE / EGG, MILK, WHEAT

SKALLDYRSBÅT · 490,- PR. PERSON (MIN. 2 PERS)

MALANDES PETIT CHABLIS / PHILIPP KUHN RIESLING TRADITION
Reker med skall, kongekrabbe, lune blåskjell, krabbe og krabbeklør, sjøkreps, majones, aioli, brød og smør.
Shellfish platter with shrimps, king crab, mussels, crab & crab claws, crayfish with mayonnaise and aioli served with bread and butter.
HVETE, SMØR, SKALLDYR, BLØTDYR, EGG, HVITLØK / WHEAT, BUTTER, SHELLFISH, MOLLUSCS, EGG, GARLIC

REKEBØTTE · 198,-

MALANDES CHABLIS IER CRU / HÖPLER GRÜNER VELTLINER
Reker i bøtte serveres med brød, majones og sitron.
Shrimps in a bucket with mayonnaise, bread and lemon.
SKALLDYR, HVETE, EGG / SHELLFISH, WHEAT, EGG

FESKESUPPA · 198,-

PHILIPP KUHN RIESLING TRADITION / MALANDES CHABLIS IER CRU
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, todays catch of fish and shellfish topped with vegetables Julienne.
FISK, BLØTDYR, SKALLDYR, FLØTE / FISH, MOLLUSCS, SHELLFISH, CREAM

HAMBURGER MED OST · 225,-

CÔTES DU RHÔNE, A. BRUNELL / HÖPLER BLAUFRÄNKISCH
200 gr. 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, SULPHIT

DAMPEDE BLÅSKJELL · 225,-

MALANDES PETIT CHABLIS / HÖPLER PINOT BLANC
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, HVITLØK / MOLLUSCS, CREAM, GARLIC

TORSK · 198,-

CÔTES DU RHÔNE, A. BRUNELL / RAVENSWOOD CHARDONNAY
Serveres med bacon, erter, løk, kapers, remulade og salat med basilikum og limedressing.
Fried filét of cod served with bacon, peas, onion, capers, remoulade and salad with basil & lime dressing.
FISK / FISH

OVNSBAKT LAKS · 198,-

RAVENSWOOD VINTNERS BLEND CHARDONNAY / PHILIPP KUHN RIESLING TRADITION
Serveres med grønnsaker, poteter og Sandefjordsmør.
Ovenbaked salmon served with vegetables, potatoes and "Sandefjord" butter sauce.
FISK, SMØR / FISH, BUTTER

LUN SKALLDYRSALAT · 198,-

PHILIPP KUHN RIESLING TRADITION / MALANDES PETIT CHABLIS
Serveres med steinbit, laks, reker, blåskjell, krepschaler og hvitløkssmør.
Salad with catfish, salmon, shrimps, mussels, crayfish and garlic butter.
FISK, SKALLDYR, BLØTDYR, SMØR / FISH, SHELLFISH, MOLLUSCS, BUTTER

KVALBIFF · 329,-

CÔTES DU RHÔNE, A. BRUNELL / HÖPLER LEITHABERG BLAUFRÄNKISCH
200 gr. lettstekt hvalbiff serveres med soppstuing, stekte grønnsaker, rødløskompott og råstekte poteter.
Lightly fried whale (200 gr.) served with a mushroom stew, fried vegetables, red onion compot and potatoes.
SMØR, FLØTE / BUTTER, CREAM

RORBUBIFFEN · 329,-

HÖPLER LEITHABERG BLAUFRÄNKISCH
200 gr. indrefilet av okse serveres med løk, sopp, tomat, asparges og bakte småpoteter.
Serveres med rødvin- eller bernaisesaus.
Rorbuas beef steak (200 gr.) beef tenderloin served with onion, mushroom, cherry tomato, asparagues and baked potatoes. Red wine- or Bernaise sauce.
SMØR, SENNEP, LUPIN / BUTTER, MUSTARD, LUPINE

DESSERT & SNACKS

TILSLØRTE LOFOTPIKER · 98,-

NEDERBURG NOBLE LATE HARVEST
Vår versjon av tilslørte bondepiker, laget på rabarbra, krønsj og krem.
"Veiled Lofoten girls" Made with rhubarb, crumbles and cream.
FLØTE, HVETE / CREAM, WHEAT

IS & SORBÉT · 98,-

BROWN BROTHERS ORANGE & MUSCAT FLORA
Sesongens iskrem og sorbét med bær.
Seasonal ice cream & sorbét with berries.
MELK / MILK

JORDBÆR · 98,-

BROWN BROTHERS ORANGE & MUSCAT FLORA
Friske jordbær serveres med vaniljeis.
Fresh strawberries served with vanilla ice cream.
MELK / MILK

4 NORSKE OSTER · 149,-

Serveres med rognebærgele, kjeks og frukt.
4 Norwegian cheeses served with rowanberry jelly, crackers and fruit.
MELK, HVETEMEL, EGG, SULFITT / MILK, WHEAT, EGG, SULPHITE

REIN SPEKESNACK · 59,-

Reindeer salami snack.

TØRRFISK · 59,-

Dry fish snack.

NØTTER · 34,-

Nuts.



DU FINNER OSS PÅ:
FACEBOOK & INSTAGRAM
RORBUA - AKER BRYGGE

KAFFE, TE & MINERALVANN

COFFEE, TEA & MINERALWATER

Kaffe / Te	32,-
Espresso / Americano	34 / 38,-
Coca Cola, Cola Zero	42,-
Fanta, Sprite	42,-
Eplemost, Appelsinjuice	42,-
Olden Naturell, Sitron	42,-
Mack Freeze alkohol- og glutenfritt øl	48,-
Nøgne Ø, Stripped Craft	48,-

ØL PÅ TAPP & FLASKE

DRAFT & BOTTLED BEER

	25CL.	50CL.
Hansa Pilsener	63,-	99,-
<small>*BYGG / BARLEY</small>		
Mack Pilsener	99,-	
<small>*BYGG / BARLEY</small>		
Mack Arctic	99,-	
<small>*BYGG / BARLEY</small>		
Hansa IPA	99,-	
<small>*BYGG / BARLEY</small>		
Hansa Bayer	63,-	99,-
<small>*BYGG / BARLEY</small>		
Gjesteøl - spør oss	72,-	123,-
<small>GUEST BEER - ASK YOUR WAITOR</small>		

Mack Isbjørn <small>*BYGG</small>	0.33	78,-
Mack Isbjørn Lite <small>*GLUTENFRI</small>	0.33	78,-
Mack Isbjørn Wit <small>*BYGG, HVETE</small>	0.33	98,-
Nøgne Ø Brown Ale <small>*BYGG</small>	0.33	98,-
Nøgne Ø Pale Ale <small>*BYGG</small>	0.33	98,-
Nøgne Ø Saison <small>*BYGG, HVETE</small>	0.33	98,-
BrewDog Vagabond <small>*GLUTENFRI</small>	0.33	78,-
Hansa Bokkøl <small>*BYGG</small>	0.33	98,-
Mack Ginger Chili <small>*SULFITT</small>	0.33	78,-
Bulmers Cider <small>*SULFITT</small>	0.50	108,-
Bulmers Red Berries <small>*SULFIT</small>	0.50	108,-
Gjesteøl flaske* / Guest beer		98,-

AKEVITT

AQUAVIT

	4 CL.
Løitens Linie	86,-
Gammel Reserve	86,-
Gammel Opland	86,-
Simers Taffel	86,-
Simers Oslo Aquavit	86,-
Lysholm no.52 Botanisk	86,-
Opland Edel Madeira Finish	94,-
Opland Edel Portvin Finish	94,-
Maquavit	94,-
Gilde Grill	86,-
Gilde Dill	86,-
Gilde Non Plus Ultra	104,-
Strand Brænderi Opp i røyk	114,-
Strand Brænderi Jubileum 12 YO	114,-



HVITVIN *

WHITE WINE

	15CL.	FLASKE
Husets Hvitvin	98,-	475,-
<small>HOUSE WHITE WINE</small>		
Höpler Grüner Veltliner	110,-	490,-
<small>BURGENLAND, ØSTERRIKE</small>		
Cecilia Beretta Soave Classico	525,-	
<small>VENETO, ITALIA</small>		
Höpler Pinot Blanc	515,-	
<small>BURGENLAND, ØSTERRIKE</small>		
Philipp Kuhn Riesling Trocken	120,-	530,-
<small>PFALZ, TYSKLAND</small>		
Ravenswood Vintners Blend Chardonnay	530,-	
<small>CALIFORNIA, USA</small>		
Petit Chablis, Domaine des Malandes	590,-	
<small>CHABLIS, FRANKRIKE</small>		

Philipp Kuhn Riesling, Kirschgarten GG Trocken	795,-
<small>PFALZ, TYSKLAND</small>	

RØDVIN *

RED WINE

	15CL.	FLASKE
Husets Rødvin	98,-	475,-
<small>HOUSE RED WINE</small>		
Côte du Rhône, A. Brunell	110,-	530,-
<small>RHÔNE FRANKRIKE</small>		

Höpler Leithaberg Blaufränkisch	590,-
<small>BURGENLAND, ØSTERRIKE</small>	

Villa Borghetti, Bardolino Classico	530,-
<small>VENETO, ITALIA</small>	

Cecilia Beretta Valpolicella Ripasso	565,-
<small>VENETO, ITALIA</small>	

Boom Boom Syrah, Charles Smith	565,-
<small>CALIFORNIA, USA</small>	

Château de Pez	805,-
<small>BORDEAUX, FRANKRIKE</small>	

ROSÉVIN *

ROSÉ WINE

	15CL.	FLASKE
Husets Rosévin	98,-	475,-
<small>HOUSE ROSÉ WINE</small>		

AIX Rosévin	565,-
<small>PROVENCE, FRANKRIKE</small>	

MUSSERENDE *

SPARKLING WINE

	12,5CL.	FLASKE
Husets Prosecco	98,-	475,-
<small>HOUSE PROSECCO</small>		

La Maison du Cremant de Bourgogne Brut	475,-
<small>BURGUND, FRANKRIKE</small>	

Louis Roederer Premier Brut	995,-
<small>CHAMPAGNE, FRANKRIKE</small>	

Louis Roederer Cristal	3095,-
<small>CHAMPAGNE, FRANKRIKE</small>	

ANNEN VIN *

OTHER WINES

	6CL.
Brown Brothers Orange & Muscat Flora	85,-
Nederburg Noble Late Harvest	85,-
Taylor's LBV Portvin	85,-

WHISKEY & COGNAC

	4 CL.
Jameson Irish Whiskey	80,-
Jack Daniel's Tennessee	84,-
Woodford Reserve Distillers Select	98,-
Bowmore 12 YO Single Malt	108,-
Highland Park 12 YO Single Malt	108,-
Oban 14 YO Single Malt	118,-
Balvenie 12 YO Doublewood	118,-
Bunnahabhain Toiteach Single Malt	118,-
Kavalan Concert Master Single Malt	148,-
Kavalan Classic Single Malt	166,-
Kavalan Vinho Barrique Single Malt	242,-
Kurayoshi Pure Malt	166,-
Kurayoshi 18 YO Pure Malt	298,-

Larsen V.S	88,-
Larsen V.S.O.P	98,-
Larsen X.O	108,-
Braastad V.S	88,-
Braastad V.S.O.P	98,-
Braastad X.O	108,-
Otard V.S.O.P	108,-
Bache X.O	108,-
Renault X.O Carte de Agent	128,-
Boulard Grand Solage Calvados	108,-
Chateau de Laubade Armagnac	98,-

DRINKER & BRENNEVIN

DRINKS & SPIRITS

	4 CL.
Irish Coffee	118,-
Rorbua Spritz	128,-
Aperol Spritz	118,-
Koskenkorva Vodka & Energidrikk	118,-
Moscow Mule	112,-
Belvedere Pure Vodka	118,-
Mulata Silver Dry Rom & Cola	108,-
El Dorado 15 YO	84,-
El Dorado 21 YO	116,-
Rorbua Gin & Tonic	118,-
Arctic Distilled Gin & Tonic	108,-
Arctic Distilled Gin & Coffee Tonic	108,-
Harahorn Gin & Tonic	118,-
Kimerud Gin & Tonic	128,-
Kimerud Collector's Pink & Tonic	128,-
Pepe Lopez Tequila Silver	76,-
Les Tres Tonos Tequila Reposado	89,-
Fisk Classic	76,-
Sambuca Borghetti	76,-
Bokma Genever	76,-
Gammel Dansk Bitter	84,-
Underberg Bitter (2cl)	49,-
Fernet Branca	84,-
Jägermeister	84,-
Chili Klaus Bitter No.12	79,-
Grappa de Brunello	94,-

* ALLE VÅRE VINER INNEHOLDER SULFITT
ALL OUR WINES CONTAIN SULPHITE

WWW.RORBUA.AS