

N 59°54'31.658"

RORBUA

Ø 10°43'27.694"

AKER BRYGGE

SNACKS

REIN SPEKESNACK · 59,-

Reindeer salami snack.

TØRRFISK · 49,-

Dry fish snack.

NØTTER · 34,-

Nuts.

FORRETTER STARTERS

RAKØRRET · 169,-

NØGNE HVIT JUL / NØGNE SAISON
/ HÖPLER GRÜNER VELTLINER

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, SMØR, FISK, EGG
/ WHEAT, MILK, BUTTER, FISH, EGG

HJEMMERØKT KVAL · 159,-

NØGNE SAISON / NØGNE PORTER
/ HÖPLER LEITHABERG BLAUFRANKISCH

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

MELK / MILK

FESKESUPPA · 149,-

NØGNE SAISON / NØGNE HVIT JUL
/ 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

VEGETAR VEGETARIAN

STEKT BYGGRYN · 198,-

NØGNE BROWN ALE / NØGNE PORTER
/ CÔTES DU RHÔNE, A. BRUNELL

Serveres med rotgrønnsaker, erter, plommetomat og ruccolasalat.
Fried barley with root vegetables, peas, plum tomato and rocket.

BYGG / BARLEY

VEGAN BURGER · 198,-

MACK ARCTIC / HANSA BAYER

Serveres med sopp, løk, eggefri aioli, pommes frites og glutenfritt hamburgerbrød.
Vegan burger with mushrooms, onion, egg free aioli, French fries and glutenfree bread.

KJØTT MEAT

RORBUAS JULETALLERKEN · 595,-

NØGNE BROWN ALE / HANSA JULEØL / HUSETS PROSECCO

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, SMØR / MILK, BUTTER

PINNEKJØTT FRA GOL · 595,-

NØGNE IPA / RAVENSWOOD CHARDONNAY / LOUIS ROEDERER BRUT

Med vossakorv, kålrabistappe, kokte poteter og sjy.
Dried 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, SMØR / MILK, BUTTER

RIBBETALLERKEN · 449,-

NØGNE PALE ALE / HANSA JULEØL
/ HÖPLER LEITHABERG BLAUFRANKISCH

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, SMØR / MILK, BUTTER

RORBUBIFFEN · 369,-

HANSA BAYER / 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 · 399,-

NØGNE BROWN ALE / HANSA BAYER / HÖPLER LEITHABERG
BLAUFRANKISCH / LUIGI ODDERO BAROLO 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 · 324,-

HANSA BAYER / NØGNE IPA
/ 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.

FLØTE, MELK, SMØR / CREAM, MILK, BUTTER

FISK FISH

LUTEFISK SERVERES 2 GANGER · 595,-

NØGNE HVIT JUL / NØGNE SAISON / LA MAISON DU CREMANT

Lutefisk fra Berg i Lofoten. Serveres med ertestuing, bacon og baconfett, lefse, flatbrød brunost, kokte poteter, bodsenep og Colman's sennepe.
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.

SMØR, FISK, MELK, HVETE, RUG, (SENNEP)
/ BUTTER, FISH, MILK, WHEAT, RYE, (MUSTARD)

KLIPPFISKGRYTE · 295,-

NØGNE SAISON / NØGNE HVIT JUL
/ HÖPLER LEITHABERG BLAUFRANKISCH

Rorbuas Bacalao, laget med tomat, løk, hvitløk, paprika, chili, rødvin og oliven.
Rorbuas Bacalao made with tomato, onion, garlic, bell pepper, chili, red wine and olives.

FISK, SMØR, SULFIT / FISH, BUTTER, SULPHITE

OVNSBAKT LAKS · 278,-

NØGNE SAISON / PHILIPP KHUN RIESLING TRADITION
/ RAVENSWOOD VINTNERS BLEND CHARDONNAY

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

FISK, FLØTE / FISH, CREAM

FESKESUPPA · 229,-

NØGNE HVIT JUL / NØGNE SAISON
/ 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

KARAMELLPUDDING · 125,-

NØGNE PORTER / MOSCATEL DE SETUBAL

Serveres med cognackrem.
Caramel pudding with cognac cream

EGG, FLØTE / EGG, CREAM

MULTEKREM · 125,-

NØGNE HVIT JUL / BOKKØL
/ NEDERBURG NOBLE LATE HARVEST

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

EGG, FLØTE, HVETE / EGG, CREAM, WHEAT

RISKREM · 98,-

HANSA BOKKØL / TAYLORS PORT
/ NEDERBURG NOBLE LATE HARVEST

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

FLØTE / CREAM





DRIKKE



DRINK MENU

KAFFI, TE & MINERALVANN

COFFEE, TEA & MINERALWATER

Kaffi / Te	32,-
Espresso / Americano	34 / 38,-
Coca Cola, Cola Zero	42,-
Fanta, Sprite	42,-
Eplemost, Appelsinjuice	42,-
Olden Naturell, Sitron	42,-
Santa Clausthaler	56,-
Mack Freeze alko- og glutenfritt øl	56,-
Nøgne Ø, Stripped Craft	56,-

ØL PÅ TAPP & FLASKE

DRAFT & BOTTLED BEER

	25CL.	50CL.
Hansa Juleøl	72,-	123,-
<small>*BYGG / BARLEY</small>		
Nøgne Ø Hvit Jul	72,-	123,-
<small>*BYGG, HVETE / BARLEY, HVETE</small>		
Hansa Pilsener	63,-	99,-
<small>*BYGG / BARLEY</small>		
Mack Pilsener	99,-	
<small>*BYGG / BARLEY</small>		
Mack Arctic	99,-	
<small>*BYGG / BARLEY</small>		
Hansa Bayer	63,-	99,-
<small>*BYGG / BARLEY</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,-
Nøgne Ø Porter <small>*BYGG</small>	0.33	98,-
Nøgne Ø IPA <small>*BYGG</small>	0.33	98,-
BrewDog Vagabond <small>*GLUTENFRI</small>	0.33	78,-
Hansa Bokkøl <small>*BYGG</small>	0.33	98,-
Mack Ginger Chili <small>*SULFIT</small>	0.33	78,-
Bulmers Cider <small>*SULFIT</small>	0.50	108,-
Bulmers Red Berries <small>*SULFIT</small>	0.50	108,-

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 Dill	86,-
Gilde Non Plus Ultra	104,-
Strand Brænderi Opp i røyk	114,-
Strand Brænderi Jubileum 12 YO	114,-



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 Leithaberger Blaufränkisch	120,-	590,-
<small>BURGENLAND, ØSTERIKE</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>WASHINGTON, USA</small>		
Luigi Oddero Barbaresco	795,-	
<small>PIEMONNTE, ITALIA</small>		

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

HVITVIN *

WHITE WINE

	15CL.	FLASKE
Husets Hvitvin	98,-	475,-
<small>HOUSE WHITE WINE</small>		
Höpler Grüner Veltliner	490,-	
<small>BURGENLAND, ØSTERIKE</small>		
Cecilia Beretta Soave Classico	525,-	
<small>VENETO, ITALIA</small>		
Höpler Pinot Blanc	515,-	
<small>BURGENLAND, ØSTERIKE</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>		

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,-
Moscatel de Setubal	85,-
Taylor's LBV Portvin	85,-

WHISKEY & COGNAC

	4 CL.
Jameson Irish Whiskey	80,-
Jack Daniel's Tennessee	84,-
Woodford Reserve Distillers Select	98,-
Glenfiddich 12 YO Single Malt	88,-
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,-
Pere Magloire Calvados X.O.	108,-

SJØSLAG

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,-
Harahorn Gin & Tonic	118,-
Harahorn Pink & Tonic	125,-
Kimerud Gin & Tonic	128,-
Kimerud Collector's Pink & Tonic	128,-
Pepe Lopez Tequila Silver	76,-
Les Tres Tonos Tequila Reposado	89,-
Bokma Genever	76,-
Gammel Dansk Bitter	84,-
Underberg Bitter (2cl)	49,-
Fernet Branca	84,-
Jägermeister	84,-
Fisk Classic	76,-
Sambuca Borghetti	76,-
Chili Klaus Bitter No.12	79,-
Grappa de Brunello	94,-

* ALLE VÅRE VINER INNEHOLDER SULFIT
ALL OUR WINES CONTAIN SULPHITE