

FORRETTER & PICA PICA

ENTREES & PICA PICA

Grillede artisjokker/Grilled artichokes
Olje & aioli/Oil & aioli.....85,-
E/SU

Marinererte oliven/Marinated olives.....95,-

Stillehavsøsters med mignonette saus/
Today's oysters with mignonette sauce..... à 55,-
MO

Gambas "al ajillo" w/ lime mayo.....195,-
E/SH

Grillede kamskjell med sobrasada,
bouillabaisse skum, syltet knutekål og eple/
Grilled scallops w/sobrasada, bouillabaisse foam,
pickled kohlrabi an apple.....215,-
MO/SH/F/M

Trøffel/Truffle Mortadella & Burrata
Med balsamico-reduksjon, pistasjenøtter &
Jerusalem artichoke chips/
With balsamic reduction, pistachios,
Jerusalem artichoke chips.....195,-
M/N

TILBEHØR

SIDES

Fries.....55,-
Parmesan fries.....65,-
Nypoteter / New potatoes.....65,-
Frisk salat / fresh salad.....45,-
Aioli, trøffelmajones, chilimajones
& chimichurri / aioli, truffle mayo, chili mayo
& chimichurri.....35,-
Surdeigsbrød og røkt smør/
Sourdough bread & smoked butter.....75,-

Please ask you waiter regarding allergenes

HOVEDRETTER

MAINS

Pasta Carbonara
Pecorino-skum, pancetta, gravet eggeplomme/
Pecorino foam, pancetta, cured egg yolk.....255,-
G/E/M

Vincent's Bouillabaisse
Dagens fisk & skalldyr,
sesongens rotgrønnsaker & surdeigsbrød/
Today's fish & seafood, seasonal root vegetables &
sourdough bread.....315,-
F/MO/C/M/SU/G

Grillet piggvar m/urtesmørpanering
Saltbakt selleri-puré, skalldyr beurre blanc/
reddik - servert med nypoteter og grillet
sitron/Grilled turbot & herb butter crust,
salt baked celery pure, shellfish beurre blanc, radish -
served with new potatoes & grilled lemon.....325,-
F/SH/M/G (wheat)

Robata-grillet pluma ibérica,
Trøffel- & potetkrem, bakt løk, konfiterte
plommer, rødvins-sky - servert med nypoteter/
Robata grilled pluma ibérica, Truffle & potato cream,
roast onion, confit plums, red wine jus - served with
new potatoes.....435,-
M

For vegan/vegetarian/halal alternativer, spør
din servitør.

For vegan/vegetarian/halal options, please ask your
waiter.

MENU DU JOUR

Dagens 3-retters meny - kjøkken-
sjefens anbefaling. Spør din servitør
om dagens meny og allergener
Today's 3-course menu - head chef's
recommendation. Ask your waiter for
today's menu and allergens
565,-

KLASSIKERE

CLASSICS

Biff tartar/Steak tartare
Stekt kapers, syltede sennepsfrø & majones-
& eggeplommekrem. Brioche/
Fried capers, pickled mustard seeds, mayo & egg yolk
cream. Brioche
.....195,-
G/M/MU/SU/E

Riviera's Smashed Burger
Storfekjøtt, spicy mayo, sylteagurk, karamellisert
løk, manchego ost.
Serveres med fries & aioli/
Beef Burger patty, spicy mayo, pickles, caramelized onion,
manchego cheese. Served with fries & aioli.....285,-
M/E/G (Gluten free/vegan available)

Moules frites
Chili, kokossaus & urter. Fries og surdeigsbrød/
Chili, coconut sauce & herbs. Fries & sourdough bread
.....315,-
MO/M/SU

Entrecôte Tagliata
Hjemmelaget bearnaise, ristet løk, padron
paprika, chimichurri & fries/
Homemade bearnaise, roasted onion, padron peppers,
chimichurri & fries.....425,-
M/E

CHARCUTERIE & OST

CHARCUTERIE & CHEESE

Charcuterie
Dagens utvalg, spør din servitør
Ask your waiter for today's selections
Hjemmelaget sylteagurk, tomatketchup
& riskjeks
Homemade, pickled cucumber, tomato chutney
& rice crackers
SU.....295,-

Ostetallerken/Cheese platter
Dagens utvalg, spør din servitør/
Ask your waiter for today's selections
Brød & kompott/
Bread & compote
M/E/G/SU.....265,-

SØTE FRISTELSER

SWEET TEMPTATIONS

Sitronerte & italiensk marengs/
Lemon tart & italian meringue.....145,-
E/M/G/SU

Crema Catalan
Ristede og karamelliserte hasselnøtter
& blodappelsin sorbet/
Roasted and caramelized nuts
& blood orange sorbet.....135,-
E/M/N (walnuts + hazelnuts)/SU

Arme Riddere/ French toast
Med kremost/Brunost-iskrem/
With cream cheese/Brunost ice cream.....135,-
M/E/G

Sjokolade- og hasselnøtt tartelett
med plommer, jordbær & balsamico-sorbet/
Chocolate & hazelnut tartalette
plums, strawberry & balsamic sorbet.....135,-
M/E/G/N (hazelnuts)

Is & sorbet - kuler
Ice cream & sorbet - single scoops
1 kule /scoop.....45,-
2 kuler /scoops.....75,-



Bon Vivant

B R A S S E R I E

ALLERGENER/
ALLERGENS

- | | |
|----------------|---------------|
| G = Gluten | F = Fish |
| C = Celery | P = Peanut |
| MU = Mustard | N = Nuts |
| E = Egg | SU = Sulfite |
| M = Milk | SS = Sesamy |
| S = Soya | L = Lupin |
| SH = Shellfish | MO = Molluscs |

MENY

HEAD CHEF:
VINCENT GOMEZ CANTERA

