

SANDWICHES OG SALATER

SANDWICHES AND SALADS

- Chevre Salat/Chevre Salad**
Grillet chevre, rødbeter, ristede valnøtter,
bikake & honningdressing/
Grilled chevre cheese, beetroots, roasted walnuts, honey
comb & honey dressing.....220,-
M/N
- Cubano - Riviera style club sandwich**
Pastrami, tomatketchup, pepperrotmajones,
hjemmesyltet agurk & biffotomater. Fries/
Beef pastrami, tomato chutney, horseradish mayo,
pickles & beef tomato. Fries225,-
G/SU/M/E
- Cæsarsalat / Caesar salad**
Robotagrillet kyllingfilet, bacon, cæsardressing,
romanosalat, krutonger & parmesan/
Robata grilled chicken filet, bacon, caesar dressing,
romano salad, croutons & parmesan245,-
G (Wheat & rye)/M/F/E/MU/SU
- Rekesmørbrød / Shrimp sandwich**
Surdeigbrød, ferske reker, dillmajones, sitron/
Sourdough bread, fresh shrimps,
dill mayo, lemon.....265,-
SH/SU/E/M/G

MENU DU JOUR

**Dagens 2-retters lunsj - kjøkken-
sjefens anbefaling.** Spør din servi-
tør om dagens meny og allergener/
Today's 2-course lunch - head chef's
recommendation. Ask your waiter for
today's menu and allergens
345,-

HOVEDRETTER

MAINS

- Pasta Bolognese**
Ragu av okse, salvie & parmesan/
Ragu of beef, sage & parmesan235,-
G/E/SU/CE/M
- Riviera's Smashed Burger**
Storfekjøtt, spicy mayo, sylteagurk,
karamellisert løk, manchego ost.
Serveres med pommes frites & aioli/
Beef Burger patty, spicy mayo, pickles, caramelized
onion, manchego cheese. Served with fries & aioli.
.....285,-
M/E/G (Gluten free/vegan available)
- Pannestekt laks/Panfried Salmon**
Tartarsaus, reddik, favabønner og
sjalott vinaigrette. Serveres med en sidesalat/
Tartar sauce, radish, fava beans & shallot vinaigrette.
Served with a side salad305,-
F/M
- Moules frites**
Chili, kokossaus & urter. Fries og surdeigs-
brød/ Chili, coconut sauce & herbs.
Fries & sourdough bread315,-
MO/M/SU
- Riviera Bouillabaisse**
Dagens fisk & skalldyr, sesongens
rotgrønnsaker & surdeigsbrød/
Today's fish & seafood, seasonal root vegetables
& sourdough bread.....315,-
F/MO/CL/M/SU/G

TILBEHØR/SIDES

- Fries55,-
Parmesan fries.....65,-
Nypoteter/New potatoes.....65,-
Frisk salat/Fresh salad45,-
Aioli, trøffelmajones, chilimajones
& chimichurri / aioli, truffle mayo, chili mayo
& chimichurri35,-
Surdeigsbrød og røkt smør/
Sourdough bread & smoked butter75,-

Please ask you waiter regarding allergenes

DESSERT

DESSERTS

- Sitronerte & italiensk marengs/**
Lemon tart & italian meringue145,-
E/M/G/SU
- Crema Catalan**135,-
E/M/SU
- Is & sorbet - kuler**
Ice cream & sorbet - single scoops
1 kule /scoop.....45,-
2 kuler /scoops.....75,-

Please ask your waiter for today's selection

FOR VEGAN/VEGETARIAN/HALAL
OPTIONS, PLEASE ASK YOUR WAITER.

DRINKS

KAFFE/TE/MINERALVANN

- Americano.....59,-
Espresso.....59,-
Double Espresso65,-
Cappuccino.....69,-
Kaffe Latte69,-
Mocca69,-
Cortado69,-
Te.....55,-
Mineralvann59,-

ØL/BEER

DRAFT:

- San Miguel 0,25l.....69,-
San Miguel 0,4l110,-
Big Wave 0,33l125,-

BOTTLE:

- San Miguel Fresca w/lime wedge 0,33l110,-
Riviera Pilsner Ekeby 0,33l119,-
Noam Bavaria 0,34l115,-

WINE

MUSSERENDE/SPARKLING WINE

- Distilleria Bottega Prosecco DOC Brut
Italia, Veneto115,-
Gratien & Meyer Crémant de Loire Brut
Frankrike, Loire120,-
Chic Barcelona Brut Cava
Spania, Catalonia125,-
Camille Savès Bouzy Carte Blanche Brut
Frankrike, Champagne.....255,-

ROSÉ

- Domaine de Cantarelle Triplette, Rosé
Frankrike, Côtes de Provence.....155,-
Château d' Esclans Whispering Angel, Rosé
Frankrike, Côtes de Provence.....215,-

HVITVIN/WHITE WINE

- Castello Banfi Cantine Bianco
Italia, Toscana135,-
Domaine Louis Moreau Chablis Chardonnay
Frankrike, Chablis.....165,-
Hammeken Cellars, Gotas De Mar
Albarino - Spania, Rias Baixas160,-
Domaine Franck Millet, Sancerre Sauvignon Bl.
Frankrike, Loire185,-
Sandhi Central Coast Chardonnay
USA, Central Coast.....220,-

RØDVIN/RED WINE

- MGM Mondo del Vino Ricossa Barbera d'Asti
Italia, Piemonte130,-
Cave des Hautes - Côtes Nuits-Beaunoy
Bourgogne Pinot Noir
Frankrike, Burgund.....180,-
Benjamin Leroux Bourgogne Rouge Pinot Noir
Frankrike, Burgund.....265,-



Bon Vivant

B R A S S E R I E

ALLERGENEER/
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

LUNCH

HEAD CHEF:
VINCENT GOMEZ CANTERA

