

## FORRETTER & PICA PICA

ENTREES & PICA PICA

- Grillede artisjokker/Grilled artichokes**  
**Olje & aioli/Oil & aioli**..... 85,-  
E/SU
- Marinerte oliven/Marinated olives**.....95,-
- Stillehavstøsters 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 (pistachios)

## 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** **G (wheat)** 75,-

Please ask you waiter regarding allergenes

## HOVEDRETTER

MAINS

- Pasta Carbonara**  
**Pecorino-skum, pancetta, gravet eggeplomme/  
Pecorino foam, pancetta, cured egg yolk**.....255,-  
**G (wheat)/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 (wheat)**
- 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, rødvin-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  
790,-

## 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 (wheat)/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 (wheat) (Gluten free/vegan available)**
- Moules frites**  
**Chili, kokossaus & urter. Fries og surdeigsbrød/  
Chili, coconut sauce & herbs. Fries & sourdough bread**  
..... 315,-  
**MO/M/SU/G (wheat)**
- 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(wheat)/SU**.....265,-

## SØTE FRISTELSER

SWEET TEMPTATIONS

- Sitronerte & italiensk marengs/  
Lemon tart & italian meringue** .....145,-  
**E/M/G (wheat)/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 (wheat + rye)**

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

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



**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

