

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 (walnuts)

Cubano - Riviera style club sandwich
Pastrami, tomatchutney, pepperrotmajones,
hjemmesyltet agurk & biffotomater. Fries/
Beef pastrami, tomato chutney, horseradish mayo,
pickles & beef tomato. Fries225,-
G (wheat)/SU/M/E

Cæsarsalat / Caesar salad
Robatagrillet 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
Surdeigsbrød, ferske reker, dillmajones, sitron/
Sourdough bread, fresh shrimps,
dill mayo, lemon.....265,-
SH/SU/E/M/G (wheat)

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 (wheat)/E/SU/CE/M

Riviera's Smashed Burger
Storfe kjøtt, 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 (Wheat) (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 (wheat)

TILBEHØR/SIDES

Fries55,-
Parmesan fries65,-
Nypoteter / New potatoes65,-
Frisk salat / Fresh salad45,-
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

DESSERT

DESSERTS

Sitronerte & italiensk marengs/
Lemon tart & italian meringue145,-
E/M/G (wheat)/SU

Crema Catalan135,-
E/M/SU

Is & sorbet - kuler
Ice cream & sorbet - single scoops
1 kule /scoop.....45,-
2 kuler /scoops75,-
M

Please ask your waiter for today's selection

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

DRINKS

KAFFE/TE/MINERALVANN

Americano59,-
Espresso59,-
Double Espresso65,-
Cappuccino (M)69,-
Kaffe Latte (M)69,-
Mocca (M)69,-
Cortado (M)69,-
Te55,-
Mineralvann59,-

ØL/BEER

DRAFT:

San Miguel 0,25l69,-
San Miguel 0,4l110,-

Big Wave 0,33l125,-
G (barley malt)

BOTTLE:

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

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 Centine Bianco
Italia, Toscana135,-
Domaine Louis Moreau Chablis Chardonnay
Frankrike, Chablis.....165,-
Hammecken 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 Nuiton-Beauvoy
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

**ALLERGENER/
ALLERGENS**

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|----------------|---------------|
| 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

