

FORETTER

ENTREES

Bresaola Carpaccio - Delikat bresaola med marinert fennikel, kapers, parmesan & ruccola. **255,-**
Bresaola Carpaccio - Delicate bresaola with marinated fennel, capers, parmesan & arugula.
 M/Sn

Gravet Laks - Serveres med dilleemulsjon, syltet sennepsfrø og rugkrisp. **225,-**
Cured salmon - Cured salmon with dill emulsion, pickled mustard seeds & rye crisp
 E/M/F/Mu/G(rye)

Steak Tartar - Klassisk tartar med syltet sennepsfrø, marinert enoki sopp & rugkrisp. **265,-**
Steak Tartare - Classic beef tartare with pickled mustard seeds, marinated enoki mushroom & rye crisp.
 E/Mu/G(wheat, rye)

Burrata di Latte di Bufala - Kremet burrata med arvetomater, fersken og olivenolje. **245,-**
Burrata di latte di bufala - Creamy burrata with Heirloom tomatoes, peach and oliveoil.
 M

Østers 3 stk - med sjalottmignonette og sitron. **155,-**
Oysters 3 pcs - with shallot mignonette and lemon
 Mo

HOVEDRETTER

MAINS

Kveite - Serveres med blomkålkrem, perlepoteter, ramsløkolje & persillerotchips. **415,-**
Halibut - Served with cauliflower purée, pearl potatoes, wild garlic oil & parsley root chips.
 M/N

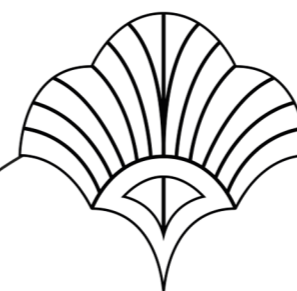
Entrecôte - Servert med grillede grønnsaker, pommes frites & bearnaisesaus. **475,-**
Entrecôte - Served with grilled vegetables, fries & bearnaise sauce.
 E/M

Kylling Paillard - Sitrus- & hvitløksmarinert kyllingbryst, grønn salat med parmesan, toppet med ristede mandler. **315,-**
Chicken Paillard - Citrus & garlic marinated chicken breast, green salad with parmesan, topped with roasted almonds.
 M/N(almond)

Moules Frites à la Crème - Blåskjell dampet i hvitvin, fløte og ristet hvitløk. Serveres med pommes frites & aioli. **315,-**
Moules Frites à la Crème - Stemed mussels in white wine, cream & roasted garlic. Served with fries and aioli.
 Mo/M/E/Mu

Riviera Burger - Saftig burger med Brie, rødløksmarmelade og persillerotchips. Serveres med pommes frites & aioli. **325,-**
Burger Riviera - Juicy burger with brie, red onion marmalade and parsley root chips. Served with fries & aioli.
 Vegetar alternativ: Haloumi burger
 G(wheat)/E/M/Mu

Paccheri alla Norma Bianca - Paccheri med tomat, aubergine og stracciatella di burrata. **305,-**
Paccheri alla Norma Bianca - Paccheri with tomato sauce, aubergine & creamy stracciatella with burrata.
 G(wheat)/E/M



MENU DU JOUR

Dagens 3-retters middag - kjøkkensjefens anbefaling.
 Spør din servitør om dagens meny og allergener.

Today's 3-course dinner - head chefs recommendation.
 Ask your waiter for today's menu and allergens.

CHARCUTERIE & OST

CHARCUTERIE & CHEESE

Sharing tapastallerken - 2-3 personer **575,-**
Sharing tapas plate - 2-3 persons

3 types of charcuterie meat
 3 types cheese.
 G(wheat)/M

Ostanretning - tre typer av våre favoritt-oster med tilbehør. **255,-**
Cheese Platter - our assorted favorites with marmelade & bread
 G(wheat)/M

SØTT

SWEETS

Chocolat Noir - Kokos- og mandelbunn med fyldig sjokoladeganache, toppet med marinerte bær. **195,-**
Chocolat Noir - Coconut and almond base with chocolate ganache, topped with marinated berries.
 M/E/N(almonds)

Mille Feuille - Sprø bakverk med rik sjokoladekrem og appelsingel. **195,-**
Mille Feuille - Crispy pastry with rich chocolate cream and orange gel.
 G(wheat)/M/E

Limoncello Harmoni - Serveres med luftig Limoncello-kremost & pistasj. **195,-**
Limoncello Harmony - Served with Limoncello cream cheese & pistachio.
 G(wheat)/E/M/N(pistachio)

Tiramisù al Pistacchio - Tiramisu med pistasjnøtter. **195,-**
Tiramisù al pistacchio - Tiramisu with pistachio nuts
 M/E/G(wheat)/N(pistachio)

TILBEHØR

SIDES

Brød med aioli / Bread with aioli **70,-**
 E/Mu/G(wheat)

Riviera's Nøttemiks / Riviera nut mix **80,-**
 N

Marinerte oliven / Marinated olives **80,-**

Pommes frites / French fries **80,-**

Grønn salat / Green salad **80,-**



ALLGERGENER/ALLERGENS

G = Gluten
 C = Celery
 Mu = Mustard

M = Milk
 S = Soya
 Sh = Shellfish

F = Fish
 P = Peanut
 N = Nuts

Ss = Sesamy
 L = Lupin
 Mo = Mollusc

E = Egg
 Su = Sulfite