

SMÅRETTER

APPETIZERS

Fersk østers m sitron og salsa verde

Fresh oysters with lemon and salsa

Kr 119,-

Fersk østers m sitron og lime/agurkskum

Fresh oysters with lemon and lime/cucumber foam

Kr 119,-

Kamskjell m gulrotpure med smak av eple og fenikkel, salat, kaviar og toppet m sprøstekt spekeskinke

Scallops with carrot puree flavored with apple and fennel, salad, caviar, topped with crispy cured ham

Kr 155,-

Gjøas rekesmørbrød på surdeigsbrød m syltet rødløk og kaviar

Gjøa's shrimp sandwich on bread with pickled red onions and caviar

Kr 245,-

Kremet fiskesuppe m laks, steinbit, torsk, kaviar og urteolje

Creamy fish soup with salmon, monkfish, cod, caviar, and herb oil

Kr 195,-
stor 245,-

Fyrrig skaldyrssuppe m blåskjell, reker, scampi

Fiery seafood soup with mussels, shrimp and scampi

Kr 225,-
stor 265,-

SMÅRETTER

APPETIZERS

Moules frites (Hvitvin og urtedampede Blåskjell m pommefrites) Kr 208,-
stor 268,-

Moules frites (White wine and herb-steamed mussels with french fries)

Tapastallerken m brie, spekeskinke, reker m kaviar, klosterlaks m sennepssaus, 3 biter sushi, lakserull m kremost, omelett, oliven og foccacia Kr 225,-

Tapas plate with brie, cured ham, shrimp with caviar, monastery salmon with mustard sauce, 3 pieces of sushi, salmon roll with cream cheese, omelet, olives, and focaccia

Salat m kylling, bacon, fetaost, parmesan, cherrytomat og syltet rødløk, Serveres med nystekt surdeigsbrød Kr 225,-

Salad with chicken, bacon, feta cheese, parmesan, cherry tomatoes, and pickled red onions. Served with freshly baked bread

Salat m varmrøkt krydderlaks, mango, avokado, fetaost agurk og cherrytomater . Serveres med nystekt surdeigsbrød Kr 225,-

Salad with hot-smoked spicy salmon, mango, avocado, feta cheese, cucumber, and cherry tomatoes. Served with freshly baked bread

Club Sandwich m pommefrites Kr 245,-

Club Sandwich with fries

Foccacia m klosterlaks, sennepssaus og eggerøre Kr 195,-

Foccacia with royal salmon, mustard sauce, and scrambled eggs

HOVEDRETTER

MAIN COURSES

Fish n chips m ertepuree og remulade

Fish n chips with pea puree and remoulade

Kr 245,-
stor 295,-

Pasta m scampi, hvitløk, chili og jalapenos
i hvitvinsaus

Pasta with scampi, garlic, chili, and jalapenos in white wine sauce

Kr 255,-

Pasta m kylling, bacon, sopp, trøffel og soltørket
tomat i kreamsaus

Pasta with chicken, bacon, mushrooms, truffle, and tomatoes in cream sauce

Kr 275,-

Gjøa Burger m bacon, ost, syltet rødløk
og pommes bistro

Gjøa Burger with bacon, cheese, pickled red onions, and fries

Kr 295,-

HOVEDRETTER

MAIN COURSES



Entrecote m bearnaise, grillet tomat, sauterte
grønnsaker og pommés bistro

Kr 395,-

Entrecote with béarnaise sauce, grilled tomato, sautéed vegetables, and fries

Hjortefilet m soppsaus, karamellisert pære,
broccolini og ovnsbakte småpoteter

Kr 415,-

Venison fillet with mushroom sauce, caramelized pear,
and oven-baked baby potatoes

Steinbit m gulrotpure, kaviar, smørsaus, broccolini
og ovnsbakte småpoteter

Kr 395,-

Catfish with carrot puree, caviar, butter sauce, broccolini, and oven-
baked baby potatoes

Ovnsbakt kveite, smørsidersaus, sauterte
grønnsaker og ovnsbakte småpoteteter

Kr 445,-

Oven-baked halibut with butter cider sauce, sautéed vegetables, and
oven-baked baby potatoes

BARNEMENY

CHILDREN'S MENU

A wooden platter filled with golden-brown chicken nuggets and french fries, set against a dark background. The platter is circular and sits on a dark surface. The food is arranged in a somewhat haphazard but appetizing manner, with several nuggets and a portion of fries visible.

Kyllingnuggets m pommes frites og salat Kr 155,-

Chicken nuggets with french fries and salad

Burger m pommes frites Kr 155,-

Burger with french fries

Fiskesuppe m brød Kr 125,-

Fish soup with bread

Fish n chips Kr 155,-

Barnesushi Kr 125,-

Kids' sushi

Iskrem Kr 59,-

Ice cream

SPECIAL MENU



Skalldyrfat MINIMUM 2 PERS

Sjøkreps, tigerreker, blåskjell, snøkrabbe, havreker, krabbeklør, norsk kaviar, serveres m nystekt surdeigsbrød, aioli og sitron

Kr 795,-
per person

Seafood platter MINIMUM 2 PERSONS

Lobster, tiger prawns, mussels, snow crab, king crab, crab claws, Norwegian caviar, served with freshly baked bread, aioli and lemon

Koldtbordfat MINIMUM 2 PERS

Krabbeklør, havreker, marinert scampi, ginmarinert klosterlaks, einerøkt ørret, sennepssaus og norsk kaviar servert med nystekt sudeigsbrød, aioli og sitron

Kr 595,-
per person

Cold buffet platter MINIMUM 2 PERSONS

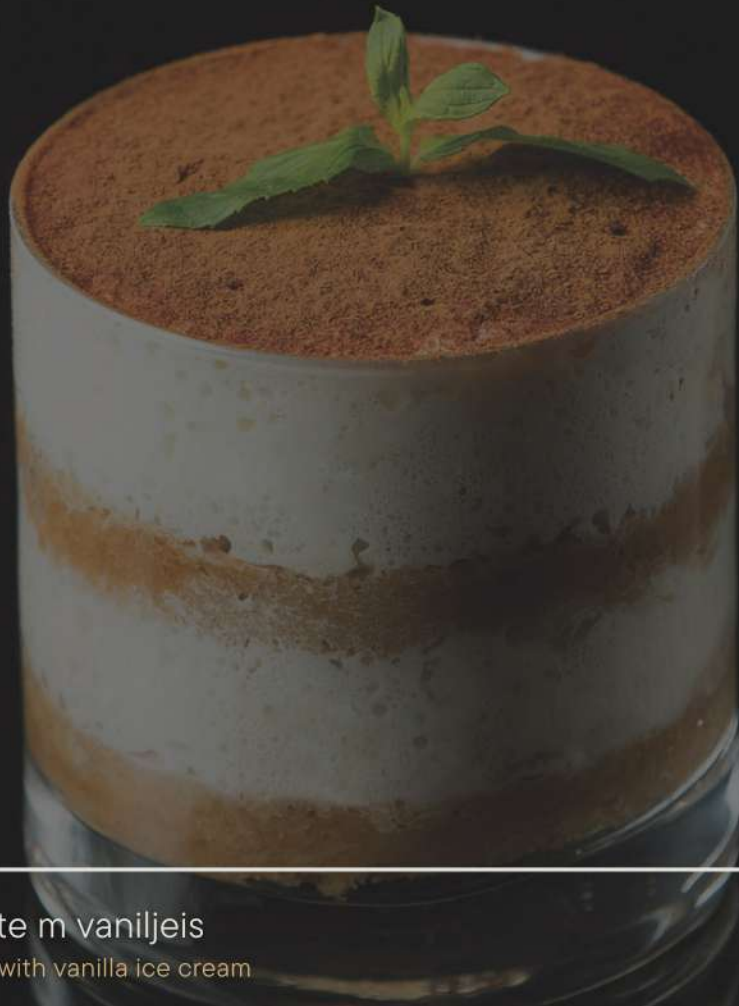
Crab claws, king crab, marinated scampi, gin-marinated monastery salmon, juniper-smoked trout, mustard sauce, and Norwegian caviar served with freshly baked bread aioli and lemon

Krabbe og rekefat servert med nystekt surdeigsbrød, majones, aioli og sitron

Crab and shrimp platter served with freshly baked bread, mayonnaise, aioli, and lemon

Kr 355,-
per person

DESSERT



Epleterte m vaniljeis Kr 120,-
Apple pie with vanilla ice cream

Tiramisu m sesongens bær Kr 155,-
Tiramisu with seasonal berries

Ostekake m appelsin Kr 120,-
Cheesecake with orange

Italiensk is m nøtter, sjokolade og issider Kr 155,-
Italian ice cream with nuts, chocolate and issider

Softis (ass smaker) Kr 70,-
Ice cream (assorted flavors)
