



JACOB & GABRIEL

## SNACKS

<b>CROQUETTES</b> • 3 pieces Filled with "pulled beef tail" and chipotle mayonaise <small>GLUTEN, EGG</small>	95,-	<b>FRIES &amp; DIP</b> French fries served with chipotle ketchup and aioli made with baked garlic <small>EGG</small>	95,-
<b>ARANCHINI</b> • 3 pieces Fried risotto balls, served with aioli and parmesan <small>GLUTEN, EGG, MELK</small>	95,-	<b>CHEESE PLATE</b> Selection of cheeses. Served with flat bread and apricot chutney <small>MELK, GLUTEN</small>	155,-
<b>CHARCUTERIE</b> Plate with a selection of cured and sliced meat	155,-	<b>FOCACCIA &amp; AIOLI</b> Toasted focaccia bread with aioli <small>GLUTEN, EGG</small>	65,-
<b>OLIVES</b> with gremolata	65,-	<b>BREAD &amp; BUTTER</b> Home made sourdough bread with whipped butter <small>GLUTEN, MELK</small>	65,-
<b>OYSTERS</b> • 3 pieces Fine de Claire oysters served with our vietnamese dressing <small>BLØTDYR, FISK</small>	145,-		

## SMALL DISHES

<b>BROCCOLINI</b> Caramelised broccolini, grilled sauce, parmesan and capers <small>MELK, SULFITT, NØTTER - KAN SERVERES VEGETAR</small>	175,-	<b>FISH SOUP</b> Creamed fish soup with mussels, todays fish and pearl barley <small>FISK, MELK, GLUTEN</small>	185,- 275,-
<b>BEEF TARTAR</b> Served with classic Cæsar dressing, capers and green salad <small>EGG, FISK, GLUTEN, GLUTEN</small>	195,-	<b>MORTADELLA SANDWICH</b> Mortadella served on our focaccia bread, with cherry tomatoes, pumpkin seeds and chipotle mayonaise <small>MELK, GLUTEN</small>	225,-
<b>MOULES FRITES</b> • 250 gram Mussels steamed with • 500 gram summer herbs, sharlotts and white wine. Served with french fries and aioli <small>SKALLDYR, SULFITT, EGG</small>	150,- 290,-	<b>MOZZARELLA</b> Buffalo mozzarella with grilled cherry tomatoes, and basil. <small>MELK, GLUTEN</small>	175,-
<b>PASTA</b> <i>Pasta linguine with crab and primavera sauce</i> <small>GLUTEN, SKALLDYR, LAKTOSE</small>	235,-	<b>PORK NECK</b> Grilled pork neck with wasabi mayonaise, pickled onion, chives and bacon crisps <small>SELLERI</small>	225,-
<b>CHICKEN "KUNG PAO"</b> Fried and sticky chicken, glazed with sweet chili sauce. Served with "kimchi cabbage" <small>EGG</small>	195,-	<b>BBQ BRISKET</b> Slow cooked beef brisket - glazed in the hopuse BBQ-glaze. Served with crispy toppings of fried onion and jerusalem artichock. <small>SULFITT, SELLERI</small>	225,-

## MAINS

Several of our small dishes can be orders as a bigger size  
- or upgrade to main dish with add on sides

**RETRO STEAK** 299,-  
200 gram beef entrecôte  
Served with fried onion, french fries and bearnaise sauce  
SULFITT, LAKTOSE

**CATCH OF THE DAY** 225,-  
Fish served with green vegetables with chimichurri,  
mint and lime butter 385,-  
FISK

## SIDES

We reccomend adding add ons for a full meal

- **French fries** - 45,-
- **Potatoes** - 45,-
- **Ekstra vegetables** - 55,-
- **Dip** - 35,-
- **Side salad** - 65,-

## DESSERT

**CHOCOLATE CAKE** 195,-  
Chocolate cake with salted whiskey caramell,  
toasted almonds, strawberries and vanilla ice cream  
GLUTEN, MELK, EGG

**ESPRESSO MARTINI** 155,-  
Alcoholic beverage - epsresso, Kaluah and vodka  
SULFIT

**PAVLOVA** 175,-  
Pavlova with white chocolate mousse and rhubarb compott  
EGG, MELK

**CHEESE PLATE** 165,-  
Selection of cheeses served with apricot chutney  
GLUTEN, MELK

## UTVALG AV DRIKKE

### SPARKLING WINE

**PROSECCO BRUT** 125,-  
Glas / bottle **Colle Lauro** 535,-

**CHAMPAGNE BRUT** 205,-  
Glas / bottle **Henry-Gouet** 950,-

### WHITE WINE

**SAN VINCENZO** 140,-  
Glas / bottle **Roberto Anselmi** 675,-

**RIESLING TROCKEN** 135,-  
Glas / bottle **Georg Muller** 645,-

**LES DEUX COTES CHARD.** 145,-  
Glas / bottle **J. d'Alibert Celliers** 695,-

### RED WINE

**CASAMATTA** 140,-  
Glas / bottle **Bibi Graetz** 635,-

**CHENAS "LES VIBRATIONS"** 165,-  
Glas / bottle **P. Thillardon** 825,-

Please ask if you have any  
questions or would like our  
reccomondations for the food



Scan QR code for wine list - or ask your waiter.

### BEER

**LUNDETANGEN** 104,-  
0,4 draft beer, light lager **Aass Bryggeri**

**PERONI** 115,-  
0,33 bottle, light lager **Nastro Azzurro**

### NON-ALCOHOL

**SODA** 58,-  
Bottle 0,33 - Coca Cola or Cola Zero

**GRIMSTAD SODA** 68,-  
Bottle 0,33 - Cuba Libre, citrus and mint flavored soda

**APPLE JUICE Nyhuus Gård**  
Glas 58,-  
Smal pitcher 125,-  
Big pitcher 250,-

**AASS UTEN** 68,-  
Bottle 0,33 litre, Alcohol free light lager

**ERDINGER** 82,-  
Bottle 0,33 litre, Alcohol free wheat beer

**NON-ALCOHOL SPRITZ** 250,-  
"Aperol Spritz", Himmelstund - 0,75 bottle

Scan the QR code for our full selection  
of avoc and bottled beer



### GIN & TONIC

**CLASSIC GIN TONIC** 135,-  
**STRAWBERRY GT** 155,-  
**CHERRY BLOSSOM GT** 155,-  
**ORRANGE GT** 155,-  
**HENDRICK'S & AGURK** 180,-

### DRINKS

**APEROL SPRITZ** 145,-  
**OSLO MULE** 135,-  
**"FRENCH SPRITZ"** 145,-  
**HUGO SPRITZ** 145,-