

Menu á la

Kitchenette



A GLASS TO START WITH

Aporol sprits 79,- | Gin & Tonic 55,- | Spumante 55,-

STARTERS

Lobster Soup 75,-
Homemade lobster soup

Vitello tonnato 79,-
Slices of Veal, tuna Mousse and capers

Tuna Tataki. 89,-
Soya marinated Tuna, sesame oil, ponzu, ginger and sesame seeds

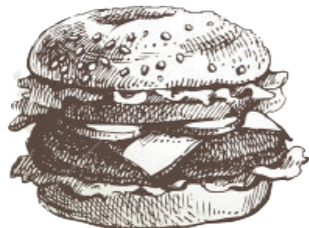
Calamari 79,-
Deep-fried Squid with aioli and Lemon

Kitchenette's Oxe Tartar 89,-
Touched Tatar. Served with mushroom mayonnaise.

Smoked Salmon 79,-
Norwegian smoked salmon w / pomegranate, capers and dill vinaigrette

KITCHENETTE'S GOURMET BURGERS

Served in brioche burger bun with fries & aioli add homemade BBC sauce to 15,-



Beef Burger 149,-
Juicy grilled beef burgers topped with bacon, cheddar cheese, fried onion rings, crispy salad, tomato & pickles

Chicken Burger 149,-
Marinated chicken fillet topped with bacon, cheese, fried onion rings, crispy salad, tomato & pickles

Vegetarian Burger 139,-
Vegetarian steak based on root vegetables with cheese, fried onion rings, crispy salad, tomato & pickles

SEE THE BOARD FOR TODAY'S MENU

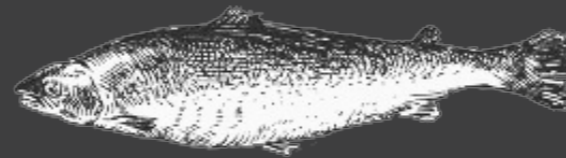
MAIN DISH



Ribeye (Black Angus) 219,-
Juicy Ribeye served with bearnaise sauce, thick fries & garnishes

Confit de Canard 179,-
Duck, w/ crushed potatoes seasonal green and Sauce a l orange

Lamme Skank 179,-
Served w/ crushed potatoes, seasonal vegetables in own sauce.



Today's Fish 179,-
Please ask the waiter or see the board

Fish N 'Chips 149,-
With thick ferrets with sauce tatar

Moules Frites 169,-
Steamed mussels in creamy herb sauce with white wine, fries and aioli



Dagens Gryde 149,-
Please ask the waiter or see the board

Risotto 129,-
Forest mushrooms, truffle and parmesan

Pasta Tagliatelle 139,-
Creamy pasta with marinated chicken breast and bacon
Or
Truffle Creamy Ox sirloin, parmesan and forest mushrooms

SALADS

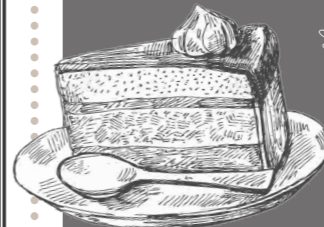
All salads are served with bread and butter

Chicken Salad 129,-
Marinated chicken with bacon, parmesan cheese, Dried tomatoes, pickled onions, croutons and mustard dressing

Salmon Salad 129,-
Salmon salad with dried tomatoes, Chopped almonds, pickled onions and mustard dressing

Chevre Chaud 129,-
Gratinated goat cheese, blueberries, pickled onions, semidried tomatoes chopped almonds & french vinaigrette

Salat Nicoise 129,-
Roasted tuna, green beans, sun-dried tomato, hard-boiled egg and Dijon dressing.



DESSERTS

Chocolate cake 69,-
With ganache and orange

Old fashioned apple pie 59,-
With whipped cream and pickled berries

Raspberry Cheesecake 69,-
With velvety cheese cream and crunchy biscuits

Crème Brûlée 69,-

3 different kinds of Cheese 89,-
Kichenette's selection

KIDS

Grilled Chicken 69,-
With fries, salad and ketchup

Fish fillet 69,-
With fries and remoulade

☞ BUBBLES ☞

Blanc de Noirs Jean Laurent Champagne 550,-
Full bodied Champagne with nice complexity.
Soft and tastful.

Spumante Brut Fortepasso Italy 250,-
Refreshingly dry and mild.

☞ ROSÉ ☞

Galiniere Côtes de Provence, France 350,-
[organic] Classic dry, light salmon-colored rosé.

Doux Fleurs Montpezat, Frankrig 275,-
Sweet and lively south French rosé.

Cinsault Eschenauer d'Oc, France 250,-
Mild and light rosé. glass 55,-

☞ BEER & WATER ☞

Organic Royal Pilsner 25 cl. / 50 cl. 35,- / 47,-

Organic Royal Classic 25 cl. / 50 cl. 37,- / 49,-

Schiøtz IPA 40 cl. 52,-

Anarkist Brown Ale 40 cl. 52,-

Edelweiss beer 50 cl. 52,-

Bottled beer Anarkist 50 cl. 55,-
Ginger Pale Ale, Motueka Lager.

Flaskeøl Schiøtz Mørk mumme 50 cl. 55,-

Bottled beer Erdinger Weissbier 50 cl. 55,-

Sommersby 45,-

Soda 32,- / 45,-
Cola, Pepsi Max, Faxe kondi, Lemon, Nikoline,
and more

Egekilde 33 cl. - with or without lemon 32,-

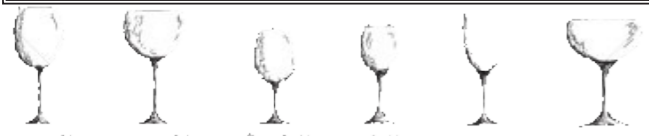
Organic juice 32,-
Elderflower, apple juice, raspberry, blackcurrant,
cranberry

Fresh pressed orange juice 45,-

Kitchenette lemonade 45,-
Choose between:

- Grape with mint and hibiscus
- Thimian with lemon and orange flowers water
- Ginger with lemon and lime

Add 3cl. Rum/Vodka +30,-



☞ Information on allergens ask the staff ☞

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☞ WHITE WINES ☞

— France —

Chablis Chartron et Trebuchet Bourgogne 450,-
Classic dry and mineral. half bottle 250,-

Chardonnay Chartron et Trebuchet Bourgogne 325,-
Fresh and fruity with medium fullness half bottle 195,-

Sancerre Domaine Franck Millet Loire 395,-
Dry but with good body. half bottle 225,-

Riesling Paul Schneider Alsace 350,-
Semi dry with good fullness and freshness.

— Italy —

Bianco Luccarelli Puglia 275,-
Fresh and mild with light creamy tones. glass 60,-

Bianco Rossetti Toscana 250,-
Charming fresh and fruity. glass 55,-

— Overseas —

Chardonnay Bogle California 395,-
Consequetively USA's best value Chardonnay by Wine
Spectator. Barrel aged and full-bodied.

Sauvignon Blanc Double Cove Marlborough 350,-
Fresh and mineral white wine with tones of elderflower

Chardonnay McPherson South East Australia 295,-
Fresh and medium rich. glass 65,-

☞ WINE SUGGESTION ☞

Ribeye Amarone Classico 550,-
Californisk Zinfandel gl. 60,- 275,-

Steak Californisk Pinot Noir 395,-
Bourgogne Pinot Noir halvfl. 250,- 450,-

Fish Californisk Chardonnay 395,-
Australsk Chardonnay gl. 65,- 295,-

White fisk Sancerre halvfl. 225,- 395,-
Alsace Riesling 350,-

Risotto/Pasta Ripasso Superiore 350,-
Italiensk Pinot Grigio gl. 60,- 275,-

Mouilles Chablis halvfl. 250,- 450,-

☞ RED WINES ☞

— Italy —

Amarone Bertoldi Valpolicella Classico 650,-
Powerful Amarone from top-wine maker with 15,5%. Full-
bodied, soft and complex.

Ripasso Superiore Semprebbon Valpolicella Classico 350,-
Juicy and soft with fine power and charm.

Primitivo di Manduria Campo Marina Manduria 395,-
Soft heavy bomb from winemaker Filippo Baccallaro.

Sangiovese Luccarelli Puglia 250,-
Juicy and soft with a slightly sweet touch. glas 55,-

— France —

Gevrey-Chambertin Chartron et Trebuchet Bourgogne 895,-
Classic Pinot Noir with dry elegance and good soft
balance between acid and fruit.

Pinot Noir Chartron et Trebuchet Bourgogne 450,-
Dry and juicy soft elegance. half bottle 250,-

Chateaufeuf du Pape Saint Dominique Rhône 650,-
Classic style with light spicy tones, fine power and
softness.

Cuvée Prestige d'Angayrac Costières de Nîmes 375,-
Dry and full of lightly spiced tones.

— Spain —

Caray Toro 350,-
Classic spicy and tasteful Tempranillo. Only 12,000
bottles produced each year.

Flor de Pingus Ribera del Duero 1400,-
From Danish Peter Sisseck. Dry and tannins with a lot of
complexity.

— Overseas —

Pinot Noir Bogle Californien 445,-
Velvety soft and juicy Pinot Noir

Zinfandel 770 Miles Californien 275,-
Easy drinking. Blød og frugtig. glas 60,-

Shiraz McPherson South East Australia 295,-
Classic juicy and powerful from down under. glas 65,-

☞ DESSERT WINE ☞

Sauternes Eschenauer France 50 cl. 350,-
Classic fresh light dessert wine. glass 65,-

Kopke fine tawny Port Portugal 275,-
Mild easily sweet port wine. glass 55,-



☞ HOT BEVERAGES ☞

Filter coffee 25,-

Espresso 20,- / 28,-

Cappuccino 35,-

Chai Latte 40,-

Caffe au Lait 35,-

Latte 35,- / 40,-
Small/ Large

Moccachino 45,-
Espresso, hot cocoa with whipped cream

Machiato 30,-
Espresso with milk foam

Cortado 30,-
Espresso with a little hot milk

Ice coffee w/ syrup 45,-

Hot chocolate 40,-
With whipped cream

Irish Coffee 48,-

French Coffee 52,-

Add either hazelnuts, caramel or
vanilla syrup 5,-

☞ TEA ☞

Organic from Tante T.

COOL MINT 35,-
Conatins apple, licorice root, lemon grass,
mint and citrus oils.

CARAMEL MINT 35,-
Green caramel and organic peppermint. Sweet,
fresh, delicious - hand mixed at Tante T.

ROOIBOS ELDEFLOWER 35,-
South african rooibos with elderflower is the
perfect summer tea - and great with ice tea.
Totally without caffeine.

EARL GREY 35,-
Black Chinese tea with natural Bergamot