BAR MENU

PEISESTUEN

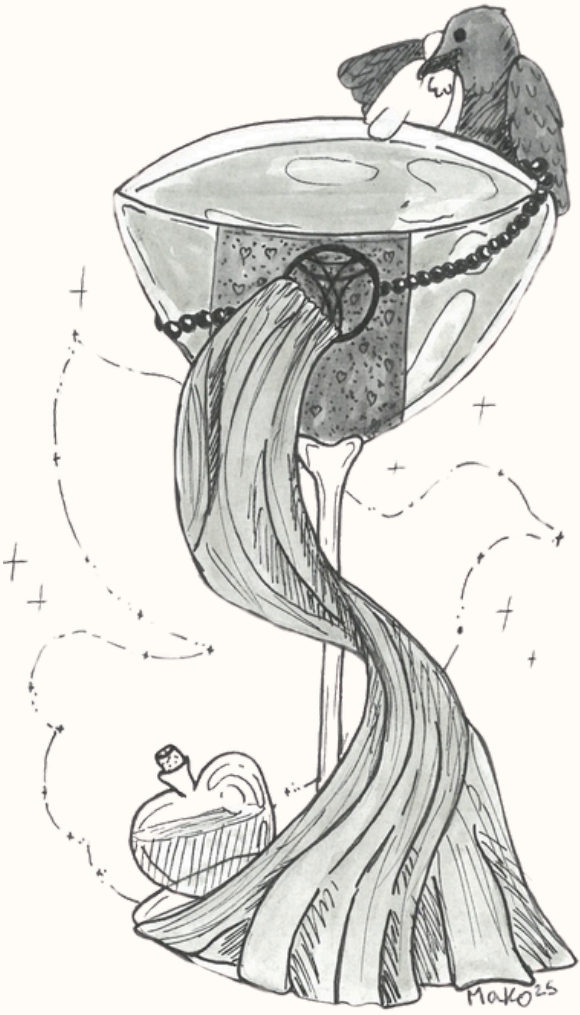


Fløirestauranten

SIGNATURE COCKTAILS

All illustrations and poetry by our bartenders

«LOFN»



«When love is forbidden,
Though unity required.
It is Lofn who is called upon,
To quench carnal desires.
Her ways are both discreet and mild,
Her perseverance knows no bounds.
Obstructions are not obstacles,
When unconventional love is found»

Gammel Opland, Maraschino, Chartreuse,
Charred Red Pepper, Strawberry

Things always taste better when they are forbidden.

«ALFHEIM»

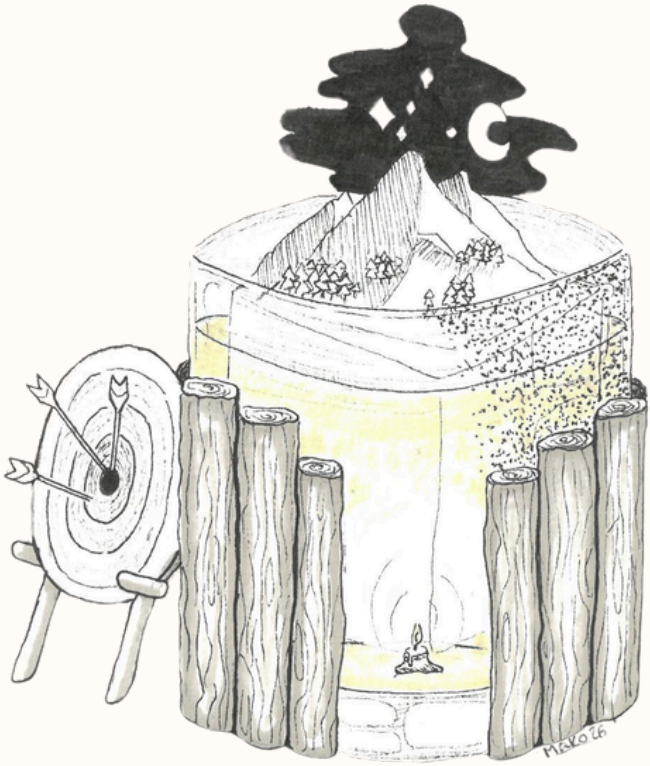


«The land of beauty and luminescence,
That the diminutive call home.
High in Yggdrasil's limbs,
Freya presides on the throne.
Lilliputian beings,
Pigmentation as bright as sun.
If you see, however, one black as soot,
You'd do best to turn and run»

Don Julio Reposado, DOM Benedictine, Tomato Water, Cucumber, Forced Carbonation

Bright and sparkling but with a dark side.

«ULLR»



«In the valley of the yew,
Forthright on ski with bow.
Glides Sif's scion Ullr,
Frigid kingdom of ice and snow.
His name but an utterance,
Afore sacred oath or dual.
The decennium lacking Odin,
Over Asgard he did rule»

Bulleit Bourbon, Bivrost Arctic Gin, Sage, Sesame,
Honey Fermented Rhubarb, Nutmeg
(sesame)

An escape from the frigid winter.

«SIF»



«Locks of morning sun-kissed streams,
Harvest celebration thanks to The.
Giantess betrothed to thunder,
To whom we pray our fertility.
Mischievous, naughty Loki,
He sliced your golden mane.
Now a crown of gold adorns you,
Still befitting to your name»

Tanqueray London Dry, Cloudberry,
Vanilla, Prosecco Foam
(sulphites)

Never to leave the menu.

«LOKI»

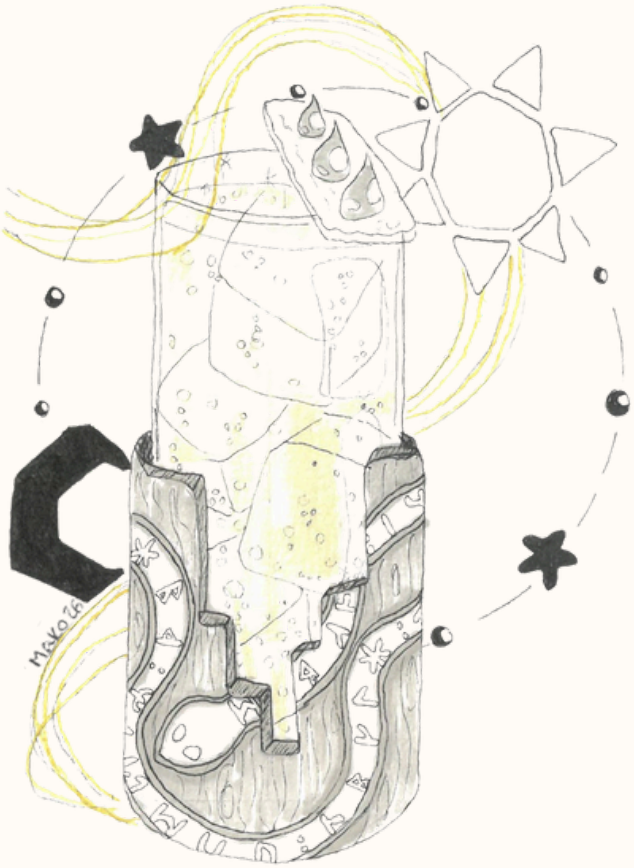


«Not by his own hand,
But by trickery alone.
Loki slay poor Baldur,
A mistletoe spear was thrown.
To a rock he was bound,
Viscera of spawn preventing escape.
The snake's toxin dripped,
Sigyns bowl could not undo his fate»

Planteray Original Dark, Licor 43, Cointreau,
Almond, Cinnamon, Pear, Mascarpone
(almond, milk)

A t(r)iki little combination.

«NORNIR»



«Deep in Yggdrasil's stock,
A trio of sisters dwell.
Past, present and future,
Preside in Urdr's well.
Destinies may change,
But mortals are predictable.
May fate be forever kind,
But not to the despicable»

Pisco el Gobernador, Lillet Blanc, Watermelon, Lemongrass, Taittinger Champagne
(egg, sulphites)

Is it fate that brought you here?

«EIR»

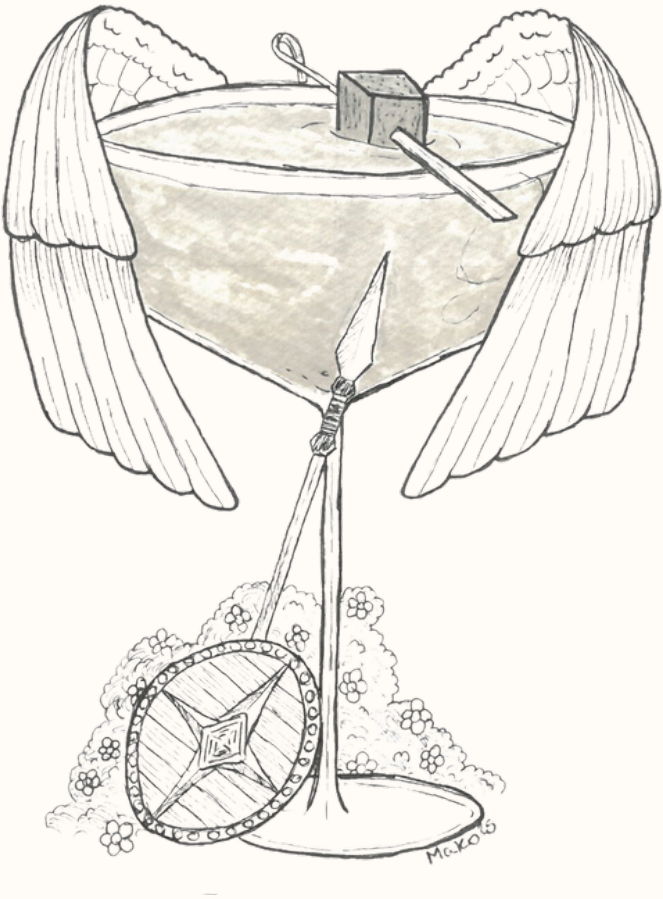


«As the Gray Jay soars,
Eir's presence abounds.
Physician, healer, midwife,
Foraging forest grounds.
Deity or Valkyrie,
Debate is still put forth.
Whether one or t'other,
A substantial healer of the Norse»

Feddie Single Malt Whiskey, Peanut, Apricot,
Pickled Apricot, Honey, Ginger, Smoke
(peanut)

A truly healing blend.
More effective than any prescription.

«FREYA»



«Her chariot approaches,
Drawn by feline not juxtaposed.
Prophecy forthcoming,
Visions of future tomorrows.
Folkvagner receives half the souls,
Of which she oversees.
The overwhelming love of Freya,
Brings them to their knees»

Elsker Pink Gin, Yellow Chartreuse,
Blackcurrant, Elderflower, Lavender, Oak
(sulphites)

Almost as beautiful as its namesake.

«KVASIR»



«The wisest of men
Born of gods spittle and ended by dwarves,
They made mead from his blood.
A never-ending knowledge source.
Those who partook,
Poetry their fate.
Poor Kvasir,
His knowledge caused him to suffocate»

Nine Sister's Ocean Gin, Tomato, Oyster Sauce,
Garum, Celery, Wagyu Jerky
(celery, shellfish, wheat)

Though under the guise of "Kvasir",
this is very much a Bloody Mary.

«IDUNN»



«Though other-worldly,
Even gods age and tire.
When waning arises,
Idunn's apples, the desire.
When flora is in bud,
On the brink of full bloom.
Rejuvenation in progress,
Spring birthed from her womb»

Pere Magloire V.S.O.P Calvados, Edel Ice Cider,
Strawberry, Smoked Honey Cream
(milk, sulphites)

Decadence in a glass.

CLASSICS & CONTEMPORARIES

ESPRESSO MARTINI
Smirnoff, Coffee, Salt, Brown Cheese
(milk)

CHILI MARTINI
Don Julio Reposado, Morita Chili, Raspberry, Smoke

DIRTY MARTINI
Bivrost Arctic Gin, Sage, Apricot Brine

SHISO AMERICANO
Campari, Antica Formula, Shiso, Forced Carbonation
(sulphites)

205

OLD FASHIONED OF THE MONTH
Ask your bartender about what we
are currently offering
(allergens vary)
220

CADILLAC MARGARITA
Fortaleza Anejo Tequila, Grand Marnier
350

GREEN POINT
Michter's Rye 10yr, Chartreuse De Sommeliers,
Cocchi Vermouth de Torino
(sulphites)
725

SCOTCH OLD FASHIONED
Macallan 18 Double Cask, Brown Sugar, Bitters
1200

SIDECAR ROYAL
Hennessy Paradis, Grand Marnier, Taittinger
(sulphites)
2350

... & TONIC

BAREKSTEN BOTANICAL GIN
Fever-Tree Tonic, Orange Zest

ANGR LØV NORDIC GIN
Fever-Tree Tonic, Pink Grapefruit

SKAGERRAK NORDIC GIN
Fever-Tree Tonic, Apple, Seaweed

BIVROST ARCTIC GIN
Fever-Tree Tonic, Forest Berries, Lime

NINE SISTERS OCEAN GIN
Fever-Tree Tonic, Pink Peppercorns, Lemon

HARAHORN GIN
Fever-Tree Tonic, Rosemary, Pink Grapefruit

ELSKER PINK GIN
Fever-Tree Tonic, Blueberries, Lemon

BAREKSTEN SLOE GIN
Fever-Tree Tonic, Lemon

NUET
Fever-Tree Tonic, Pink Grapefruit

200

SPRITZ

FLØYEN SPRITZ
Blackcurrant Liqueur, Prosecco, Soda, Blueberry

LIMONCELLO SPRITZ
Limoncello, Prosecco, Soda, Lemon

HUGO SPRITZ
Elderflower Liqueur, Prosecco, Soda, Lime

APEROL SPRITZ
Aperol, Prosecco, Soda, Orange

(spritz contains sulphites)

185

MOCKTAILS

MOCKTAIL OF THE MONTH
Ask your bartender about what
we are currently offering

FANTORANGEN
Apple, Mango Tea, Grapefruit

GAMMEL ERIK
Raspberry, Chili, Ginger
(sulphites)

115

COGNAC

BRAASTAD VSOP
145

BRAASTAD XO
170

REMY MARTIN VSOP
160

REMY MARTIN XO
440

BIRKEDAL HARTMANN BERGEN XO
180

HENNESSY VS
150

HENNESSY VSOP
160

HENNESSY XO
450

HENNESSY PARADIS
2300 4 cl
1150 2 cl

WHISKEY & WHISKY

TULLAMORE DEW
145

BULLEIT BOURBON
150

BULLEIT RYE
155

BULLEIT 10
165

MICHTER'S STRAIGHT RYE 10YR
550

MICHTER'S STRAIGHT BOURBON 10YR
575

NIKKA FROM THE BARREL
190

JOHNNIE WALKER BLACK LABEL
150

JOHNNIE WALKER RUBY
170

JOHNNIE WALKER BLUE LABEL
475

FEDDIE SINGLE MALT WHISKY
175

FEDDIE SINGLE MALT LIMITED RELEASE 2025
245

WHISKEY & WHISKY

GLENMORANGIE 10YR
155

GLENMORANGIE 18YR
275

HIGHLAND PARK 10YR
145

TALISKER 10YR
165

TALISKER SKYE
170

LAGAVULIN 16YR
200

GLENFIDDICH GRAN RESERVA 21YR
575

MACALLAN A NIGHT ON EARTH 4 JEREZ ED
350

MACALLAN HARMONY 4
450

MACALLAN CLASSIC CUT 2024
460

MACALLAN SHERRY CASK 18YR
775

MACALLAN SHERRY CASK 25YR
4500 4 cl
2250 2 cl

RUM

PLANTERAY 3 STARS
140

PLANTERAY ORIGINAL DARK
150

RON ZACAPA CENTENARIO 23
175

RON ZACAPA XO
265

RON ZACAPA ROYAL
650

AQUAVIT

BAREKSTEN
140

LOITEN JULEAQUAVIT
145

GAMMEL OPLAND
145

BERGENS 1818
150

FEDDIE FATLAGRET
155

TEQUILA & MEZCAL

DON JULIO BLANCO
160

DON JULIO REPOSADO
170

DON JULIO ANEJO
180

DON JULIO 1942
385

FORTALEZA ANEJO
270

KOCH ELEMENTAL
175

KOCH TOBALA
255

VODKA

NORWEGIAN MOOD BIRCH VODKA
150

BAREKSTEN
155

BELVEDERE PURE
170

ON TAP 0,4 L

Hansa Pilsner..... 135
(barley)
Mango IPA..... 145
(barley, wheat)
Nøgne Ø 4885 Blanc..... 145
(wheat)
Nøgne Ø IPA 7,5%..... 165
(barley, oats, rye, wheat)
Nøgne Ø Ginger Juice..... 145
(gluten free)

BOTTLED BEER

Heineken..... 135
(barley)
Nøgne Ø Two Captains Double IPA 8,5%..... 165
(barley)
Nøgne Ø Porter 7%..... 160
(barley)
Lervig Passion Tang 7%..... 160
(barley)
Hansa Lite..... 135
(gluten free)
7 Fjell Fløien IPA 6,9%..... 165
(gluten free)
7 Fjell Småtøs..... 145
(gluten free)
7 Fjell Kjuagutt..... 145
(barley)
7 Fjell Juan Moore..... 145
(gluten free)
Kinn Vestkyst IPA 7%..... 160
(barley)
Bulmers Red Berries..... 170
(sulphites)

NON-ALCOHOLIC BEER

Heineken 0.0%..... 95
(barley)
Nøgne Stripped Craft 100
(barley, wheat)

RED WINE

Barbera..... 155 / 750
Côtes du Rhône..... 175 / 850
Pinot Noir..... 235 / 1200
Red wine of the month..... 195 / 990

WHITE WINE

Vino Bianco..... 150
Riesling..... 155 / 750
Grüner Veltliner..... 175 / 850
Chardonnay..... 195 / 990
White wine of the month..... 235 / 1200

SPARKLING WINE

Crémant..... 155 / 750
Taittinger Champagne..... 220 / 1200
Gusbourne..... 235 / 1250

LOCAL CIDER

TRADITIONAL CIDER

Alde hardangersider..... 145 / 730
Aga humlepung 670
Hardangerbonden Bestevenn..... 670
Apal Sølvsider..... 670
Odelsgut O..... 750
Ytre Hvaler ytre-r 1200

SPECIALTY CIDER

Alde Svans..... 1100
Balholm Bjor vikingsider 16%..... 700

ICE CIDER

Alde issider..... 175 / 990
Edel issider 990
Kvestad issider 1230

NON-ALCOHOLIC CIDER

Frisider..... 95 / 400

(wine and cider contain sulphites)

SOFT DRINKS

Coca Cola 0,33 L..... 65
Coca Cola Zero 0,33 L..... 65
Sprite Zero 0,33 L..... 65
Fanta 0,33 L..... 65
Apple juice Alde 0,37 L..... 115
Alde juice raspberry Alde 0,37 L..... 115
Apple juice Alde 0,75 L..... 220
Apple juice raspberry Alde 0,75 L..... 220

COFFEE

Filter Coffee..... 55
Tea..... 55
Espresso..... 55 / 60
Americano..... 65 / 70
Cappuccino..... 70 / 75
(milk)
Caffé Latte..... 70 / 75
(milk)
Caffé Mocha..... 70 / 75
(milk)
Iced Coffee..... 70 / 75
(milk)
Hot Chocolate / with cream..... 70 / 75
(milk)
Irish Coffee..... 185
(milk)

Plant-based milk..... + 5

SNACKS

PEANUTS / CHILI NUTS / OLIVES
(peanuts)
50

MARCONA ALMONDS
(almond)
75

TRUFFLE OR OLIVE OIL FLAVORED CHIPS
65

FRIES
Served with our Myrdal Gård cheese dip
(celery, egg, milk)
100

NORWEGIAN OYSTERS
Served with lemon and mignonette
(molluscs, sulphites)
95 per piece / 550 for half a dozen

VENDACE ROE & SOUR CREAM
Olive oil chips and chives
(fish, milk)
290

LOCAL HAM & CHEESE PLATTER
Crispbread, olives and roasted nuts
(almond, egg, milk, sesame seeds, sulphites)
395 per platter

STEAK TARTAR
Cured egg yolk, horseradish, pea sprouts and toasted focaccia
(egg, sulphites, wheat)
290

CALF TONGUE
Braised calf tongue, pickled vegetables, cucumber salad and herb dressing
(celery, milk, sulphites, wheat)
270

FRIED BOLINHOS
Bolinhos made from Norwegian clipfish with lemon mayonnaise
(egg, fish, sulphites)
220

KINGFISH TARTARE
Norwegian kingfish, lemon kosho-mayo and toasted brioche
(egg, fish, milk, wheat)
290

FOOD FROM OUR BRASSERIE MENU

Our sandwiches are served for lunch until 15:15

ROAST BEEF SANDWICH
Gribiche sauce, pickled onion and micro greens
(egg, sulphites, wheat)

280

SKAGEN SANDWICH
Hand-peeled shrimp from Lyngenfjord,
pickled onion and dill
(egg, milk, shellfish, wheat)

290

MUSHROOM & CHEVRE SANDWICH
Pan fried mushrooms, chevre cream, honey and
pickled vegetables
(milk, sulphites, wheat)

280

BEEF TATAKI SALAD
Asian-inspired dressing, seasonal vegetable
crudite and parsnip chips
(sesame, soy, sulphites, wheat)

360

XO SALAD
Grilled cheese “Høvding Sverre XO”,
with apple glaze, honey mustard vinaigrette,
roasted almonds and pickled vegetables
(almonds, milk, mustard, sulphites, wheat)

350

NYYYT + FLØYEN BURGER
Coarsely ground hamburger of the highest quality
made from 50% Norwegian Wagyu. Served with
homemade dressing, lettuce, onion, Norwegian
cheddar, pickles, tomato and fries
(celery, egg, milk, mustard, wheat)

360