

SNACKS, STARTERS & SHARING

Oysters (Fine de Claire)

Contains: molluscs	1pc	35,-
	6pc	195,-
	12pc	350,-

Selection of House-made Dips & Bread

Contains: wheat	95,-
May contain other allergens, ask a member of staff for today's dip selection	
VEGETARIAN/VEGAN	

Fried Risotto Balls

Contains: wheat, milk, egg, sulphites, celery	99,-
VEGETARIAN	

Cured Meat Platter

Bread, pickled vegetables & aioli	189,-
Contains: sulphites, wheat, egg, celery	
May contain other allergens ask a member of staff for today's meat selection	

Fried Goat's Cheese & Beets

Contains: wheat, milk, egg, sulphites, nuts-walnuts	135,-
VEGETARIAN	

Salmon Sashimi Tartar

Miso, wonton, soybeans, sesame & coriander	145,-
Contains: fish, wheat, soy, egg, sesame	

FOR THE KIDS

(Up to 12 years)

Burger

Salad, cheese, ketchup, fries	99,-
Contains: wheat, milk, sulphites, celery	

Pasta Bolognese

Contains: wheat, milk, celery	99,-
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SNACKS, STARTERS & SHARING

Scampi Taco

Sriracha cream cheese, pickled red cabbage, tortilla, coriander, lime	155,-
Contains: shellfish, wheat, milk, sulphites	

Flatbread - Italian

Spiced pork mince, tomato, mozzarella & basil	155,-
Contains: wheat, milk	
CAN BE PREPARED VEGETARIAN	135,-

Flatbread - Fønix

Blue cheese, caramelized onion, rocket & pecans	155,-
Contains: wheat, milk, nuts- pecans	
VEGETARIAN	
CAN BE PREPARED VEGAN (with beetroot)	135,-

Crispy Fried Chicken Wings:

Spicy Korean		
Contains: wheat, soy		
	SMALL (6)	139,-
Or	LARGE (12)	269,-
	XXXL (36)	749,-

Sweet & Sticky

Cashew nuts & spring onion	
Contains: wheat, soy, sesame, cashew nuts	

SIDES

Fries	45,-
(with aioli)	(65,-)

Pimp my table!

To be ordered by the whole table
(Minimum 4 people)

The best way to experience our menu;
let us load up your table with a
selection of cold and hot dishes,
served as they are ready!

625,-/person

LARGE PLATES/MAINS

Scampi & Mussel Pasta

Bouillabaisse cream sauce, spinach	235,-
Contains: shellfish, molluscs, wheat, celery, milk, egg, sulphites	

Cod Loin

Barley risotto, cauliflower, basil, courgette	275,-
Contains: fish, wheat, milk, celery	

Cauliflower Steak

Barley risotto, cauliflower, basil, courgette	215,-
Contains: wheat- barley, milk, celery	
VEGETARIAN	
CAN BE PREPARED VEGAN	

Asian BBQ Ribs

Chinese cabbage, nam jim, coriander, chilli	245,-
Contains: fish, shellfish, molluscs, wheat (in soy sauce), sesame, soy	

FROM THE GRILL

House-made Bacon & Cheese Beef Burger

Pickled cucumber, lettuce, ketchup, aioli, fries	245,-
Contains: wheat, milk, egg, mustard, sulphites, celery	

Pork Neck from Prima Jæren

Sweet potato purée, celeriac, kale, pork & apple juice	275,-
Contains: celery	

Angus Sirloin Steak for 2 to share

Seasonal vegetables, today's potatoes, mushroom cream sauce & béarnaise sauce	695,-
Contains: egg, milk, sulphites	
This dish takes minimum 25 minutes to prepare and is served medium rare - can be cooked medium on request	

SOMETHING SWEET

Chocolate Fondant

House-made ice cream or sorbet 135,-
Contains: egg, milk
May contain nuts depending on flavor

“Cheesecake”

Anzac crumbs, seasonal fruit 125,-
Contains: milk, nuts-almond, sulphites

House-made Ice cream & Sorbet

Ask for the flavors of the day 119,-
Contains: milk, egg
May contain other allergens depending on flavors & garnish

Cheese Plate

Condiments, fruit & nut bread 175,-
Contains: milk, wheat, sulphites, nuts

WITH YOUR COFFEE...

Chocolate Truffle

Contains: milk 35,-

Mini Lemon Tart

Condiments, fruit & nut bread 35,-
Contains: wheat, egg, milk

COFFEE, TEA & COFFEE DRINKS

Tea (assorted selection, ask your waiter) 39,-
Espresso 39,-
Americano 41,-
Cappuccino 42,-
Latte 45,-

Baileys & coffee 92,-
Contains: milk

Espresso Martini 115,-
- *Kahlua, vodka, cold espresso, sugar*

Irish coffee 120,-
- *Irish whisky, brown sugar, coffee, cream*
Contains: milk

HOW IT ALL STARTED:

This building, built by tradesman Aarstad, was the first privately owned brick building to be raised after the great city fire in 1865.

It has been the home of the city telegraph, the main Post Office, and for more than 50 years was The Farmers Youth Organization.

Many generations have danced in our ballroom, which has also seen proposals and marriages!

The present family bought the building in 1999, and it has been the home of Gaffel & Karaffel since the doors opened in May 2000.

Our idea has always been to bring people together over tasty and modern dishes, paired with something delicious in the glass.

We like to meet you with a warm smile and a little feeling of coming home.

After 19 good years we are proud to reinvent ourselves with a brand-new dining room, new dishes, a new bar and the same friendly faces!

The new name for the restaurant comes from our two brilliant chefs, Nick Horner and Jonnie Nyberg, who have been responsible for this kitchen for the last 7 years.

Our wine list is constantly growing, hand in hand with a higher demand for quality wine at an affordable price.

Interested in wine or planning a wine event?

Join our new wine club to stay updated and be invited to all our events.

As a house, we have 4 floors for different needs; meeting rooms at the top, a big theatre and ballroom on the second floor, Nick & Jonnie´s restaurant, and also a cosy winebar and private “Mafiatable” downstairs...

Welcome!



WELCOME

OPENING HOURS

Tuesday - Thursday

Kitchen 16.00 - 22.00
Restaurant Bar 16.00 - 00.00

Friday

Kitchen 16.00 - 22.00
Restaurant Bar 16.00 - 01.30

Saturday

Kitchen 12.00 - 22.00
Restaurant Bar 12.00 - 01.30

TODAY'S SPECIALS
SEE BLACKBOARD ON THE BAR
OR ASK A MEMBER OF STAFF