

## SNACKS, STARTERS & SHARING

MARINATED OLIVES 49,-

SPICED NUTS 49,-

(nuts - almond, walnut, cashew, peanut, pecan)

FRIED RISOTTO BALLS 99,-

(wheat, milk, egg, sulphites, celery)

vegetarian

HOUSE-MADE DIP & BREAD 109,-

(wheat)

May contain other allergens, ask  
a member of staff for today's dip

vegetarian/vegan

CURED MEAT WITH BREAD 179,-

(sulphites, wheat, egg, mustard)

May contain other allergens ask a member of  
staff for today's meat selection

SALMON SASHIMI "TARTARE" 155,-

soy, sesame, miso, soybeans, wonton

(fish, wheat, soy, egg, sesame)

KOREAN FRIED CHICKEN WINGS 145,-

(wheat, soy)

FLATBREAD - FØNIX 159,-

blue cheese, caramelized onion, rocket & pecans

(wheat, milk, nuts - pecans)

vegetarian

FLATBREAD - SMOKED SALMON 169,-

cream cheese, pickled onion, capers, lemon, dill

(wheat, milk, fish, sulphites)

## PIMP MY TABLE!

Available inside only

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!

595,-/person

## SIDES

FRIES 49,-

AIOLI 19,-

(egg, mustard)

TRUFFLE MAYO 29,-

(egg)

## LARGER PLATES

COD LOIN 295,-

barley risotto, crayfish, peas

(fish, shellfish, wheat, milk, celery)

CAULIFLOWER STEAK 225,-

spiced chickpea tagine, yoghurt, herbs, pomegranate

(milk)

vegetarian (vegan on request)

ASIAN BBQ RIBS 265,-

Chinese cabbage, nam jim

(wheat, sesame, soy, fish, shellfish, molluscs)

"DIRTY" FRIED CHICKEN BURGER 249,-

bacon, cheese, coleslaw, bbq sauce, fries

(wheat, milk, egg, mustard, celery)

## FROM THE GRILL

CHEESE & BACON BURGER 249,-

lettuce, pickles, aioli, ketchup, fries

(wheat, milk, egg, mustard, sulphites, celery)

SCAMPI TACO 279,-

sriracha cream cheese, pickled red cabbage,

tortilla, coriander

(shellfish, wheat, milk, sulphites)

MIDDLE EASTERN LAMB RUMP (250g) 359,-

spiced chickpea tagine, bbq cauliflower salad,

yoghurt, herbs

(milk, nuts - almond, sulphites)

## DESSERT

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### CHOCOLATE FONDANT **139,-**

salted caramel ice cream, peanuts

(milk, egg, nuts - peanut)

### HOUSE-MADE ICE CREAM & SORBET **119,-**

(milk, egg)

May contain other allergens, ask a member

of staff for today's flavours

### HONEY PANNACOTTA **129,-**

seasonal fruit, anzac crumb

(milk, sulphites)

### CHEESE PLATE **179,-**

condiments, fruit & nut bread

(milk, wheat, sulphites, nuts)

## WITH YOUR COFFEE...

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### CHOCOLATE TRUFFLE **29,-**

(milk)

### MINI LEMON TART **29,-**

(wheat, egg, milk)

## COFFEE, TEA & COFFEE DRINKS

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### TEA (assorted selection, ask your waiter) **39,-**

### ESPRESSO **39,-**

### AMERICANO **41,-**

### CAPPUCCINO **42,-**

### LATTE **45,-**

### BAILEYS & COFFEE **92,-**

(milk)

### ESPRESSO MARTINI **115,-**

- Kahlua, vodka, cold espresso, sugar

### IRISH COFFEE **120,-**

- Irish whisky, brown sugar, coffee, cream

(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 18.00 - 22.00

Restaurant Bar 18.00 - 00.00

#### Friday

Kitchen 18.00 - 22.00

Restaurant Bar 18.00 - 01.30

#### Saturday

Kitchen 14.00 - 22.00

Restaurant Bar 14.00 - 01.30

[www.facebook.com/nickandjonnies](https://www.facebook.com/nickandjonnies)  
Instagram: [nickandjonniesstavanger](https://www.instagram.com/nickandjonniesstavanger)