

# *Menu*

venner  

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RESTAURANT & BAR

# Main course light

<b>Mussels – Moules frites</b>	kr 129,-
<i>Mussels steamed in white-wine. Served with creamy sauce, pommes frites and aioli.</i>	
<b>Salmon</b>	kr 179,-
<i>Salmon served with carrots, spring onions, white wine sauce, Amandine potatoes, lemon- and chive cream.</i>	
<b>Sliced filet of beef with fried vegetables</b>	kr 189,-
<i>Served with fries, salad and homemade béarnaise sauce.</i>	
<b>Tapas</b>	kr 179,-
<i>Plate of scampi, asparagus wrapped with Serrano ham, Spanish tomato salad, chef's homemade potato salad, Spanish cheese, aioli and bread.</i>	
<b>Chicken Quesedilla</b>	kr 139,-
<i>Wheat tortilla filled with chicken, tomatoes and cheese. Served with salad, guacamole, salsa sauce and sour cream.</i>	
<b>Cured meat</b>	kr 139,-
<i>Served with scrambled eggs, chef's homemade potato salad, bread and butter.</i>	

# Starters

**Creamy fish- and mussels soup** kr 98,-

*Leek, chopped carrot, horseradish, mussels and chef's selected fish. Served with bread and butter.*

**Wine suggestion: Sancerre (France) or Penfolds Koonunga Hill Chardonnay (Australia)**

**Piri Piri** kr 109,-

*Scampi poached in chilli and garlic oil. Served with bread and butter.*

**Wine suggestion: Jacob's Creek Riesling (Australia) or Pfaffenheim Riesling (France)**

**Prawns cocktail** kr 69,-

*Cocktail of salad, prawns and peas served with lemon and mayonnaise.*

**Vinforslag: Petit Chalis (France) or Penfolds Koonunga Hill Chardonnay (Australia)**

**Serrano with brie** kr 79,-

*Serrano ham with ruccola, red onions, basil marinated tomatoes and parmesan. Served with brie.*

**Vinforslag: Briccotondo (Italy) or Montecillo Crianza (Spain)**

# Dessert

**Crème Brûlée** kr 89,-

*Served with homemade chocolate truffle and sorbet.*

**American pancake** kr 89,-

*Served with warm blackberry and ice cream.*

**Homemade chocolate mousse** kr 79,-

*Served with vanilla marinated fruits and mint coulis.*

**Strawberry and ice cream** kr 79,-

*Lime marinated strawberry served with vanilla ice cream, grated white and dark chocolate.*

**Plate of cheese** kr 119,-

*Three kinds of cheese served with homemade fig marmalade and salty biscuits.*

# Main course

Main course served from 4 PM.

- Halibut** kr 198,-  
*Butter and white wine steamed halibut. Served with white wine sauce, blanched Savoy cabbage and Amandine potatoes.*  
**Wine suggestion: Jacob's Creek Chardonnay (Australia) or Nebbiolo (Italy)**
- Tenderloin of beef** kr 229,-  
*Roasted tenderloin of beef with baked shallot and boiled asparagus. Served with Amandine potatoes and red wine gravy.*  
**Wine suggestion: Montecillo Reserva (Spain) or Barolo (Italy)**
- Entrecôte** kr 198,-  
*Served with corncob, asparagus beans, grilled tomatoes, baked potato and homemade béarnaise sauce.*  
**Wine suggestion: Montecillo Crianza (Spain) or Briccotondo (Italy)**
- Spareribs** kr 219,-  
*Served with corncob, salad, coleslaw, fried potatoes and homemade BBQ sauce.*  
**Wine suggestion: Jacob's Creek Shiraz Cabernet (Australia) or Castillo de Molina (Chile)**
- Chicken** kr 189,-  
*Served with sundried tomatoes, spinach, Amandine potatoes and sherry gravy.*  
**Wine suggestion: Jeanjean Syrah (France) or Nebbiolo (Italy)**

# Children's menu

*For children under 12 year in company with adults.*

**Filet of chicken with fries**

kr 49,-

*Include two spoons of vanilla ice cream with chocolate sauce for dessert.*

**Sausage with fries**

kr 49,-

*Include two spoons of vanilla ice cream with chocolate sauce for dessert.*

**Hamburger with fries**

kr 49,-

*Include two spoons of vanilla ice cream with chocolate sauce for dessert.*

**Pasta with chicken and cream sauce**

kr 49,-

*Include two spoons of vanilla ice cream with chocolate sauce for dessert.*

**Mixed salad with cucumber and tomato**

kr 20,-

**Two spoons of vanilla ice cream with chocolate sauce**

kr 20,-

# Pasta

*All pastas are served with penne pasta, bread and butter.*

## **Pasta con Pollo**

*Creamy pasta with chicken, red onions, sundried tomatoes, olives and mushroom. Served with parmesan.*

kr 159,-

## **Pasta Carbonara**

*Classic pasta with bacon and onions in creamy cream sauce. Served with parmesan.*

kr 159,-

## **Pasta Chicken Chilli (Hot)**

*Filet of chicken, red onions and asparagus beans in creamy chilli sauce. Served with parmesan.*

kr 159,-

## **Pasta Scampi**

*Scampi, leek and peppers in creamy cream sauce. Served with parmesan.*

kr 159,-

# Burger

<b>Venner's Big burger</b>	kr 159,-
<i>Hamburger on a burger bun with salad, tomato, cucumber, red onions, melted cheese and bacon. Served with aioli, fried potatoes and coleslaw.</i>	
<b>Venner's BBQ burger</b>	kr 159,-
<i>Hamburger on a burger bun with salad, tomato, cucumber, red onions, melted cheese and bacon. Served with BBQ sauce, fried potatoes and coleslaw.</i>	
<b>Chicken burger</b>	kr 149,-
<i>Filet of chicken on a burger bun with salad, tomato, cucumber and red onion. Served with chilli mayonnaise and fried potatoes.</i>	
<b>Gorgonzola burger</b>	kr 149,-
<i>Hamburger with gorgonzola cheese on a burger bun with salad, tomato, red onion, aioli and fried potatoes.</i>	
<b>Texmex burger</b>	kr 149,-
<i>Hamburger on a burger bun with salad, tomato, pineapple, red onions and melted cheese. Served with salsa sauce, guacamole and nachos.</i>	

## Extras:

<b>Cheese</b>	kr 15,-
<i>Gorgonzola cheese</i>	kr 15,-
<i>Bacon</i>	kr 15,-
<i>BBQ sauce</i>	kr 15,-
<i>Aioli</i>	kr 15,-
<i>Chilli mayonnaise</i>	kr 15,-
<i>Salsa sauce</i>	kr 15,-
<i>Sour cream</i>	kr 15,-
<i>Guacamole</i>	kr 15,-
<i>Bowl with fries</i>	kr 25,-
<i>Bowl with Fried potatoes</i>	kr 25,-
<i>Bowl with coleslaw</i>	kr 25,-
<i>Bowl with chef's homemade potatoes salad</i>	kr 25,-

# Salad

*All salads are served with bread and butter.*

## **Greek salad**

kr 129,-

*Mixed salad with tomato, red onions, olives, feta cheese, olive oil and balsamic vinagre.*

## **Venner's Cesar salad**

kr 129,-

*Mixed salad with chicken, homemade cesar dressing, bread croutons, parmesan, balsamic vinagre and bacon.*

## **Prawn salad**

kr 129,-

*Mixed salad with prawn, tomatoes, cucumber, peppers, red onions and aioli.*

## **Salmon salad**

kr 129,-

*Mixed salad with fried salmon, tomatoes, red onions, peppers and garlic dressing.*

# Breakfast/Lunch

*Breakfast/lunch menu served to 4 PM.*

**Cowboy plate** kr 109,-  
*Egg, bacon, tomato beans and fried potatoes. Served with cucumber, tomato, toast and butter.*

**American Brunsj** kr 109,-  
*American pancakes, syrup, bacon and scrambled eggs. Served with cucumber, tomato, toast and butter.*

**Bacon omelette** kr 109,-  
*Bacon, red onions and mushroom. Served with cucumber, tomato, toast and butter.*

**Cheese omelette** kr 109,-  
*Cheese and red onion. Served with cucumber, tomato, toast and butter.*

**Lunch Plate with chicken** kr 98,-  
*Toast with salad and marinated vegetables. Topped with filet of chicken.*

**Lunch Plate with smoked salmon and scrambled eggs** kr 119,-  
*Toast with scrambled eggs and salad. Topped with slices of smoked salmon.*

**Lunch Plate with prawn** kr 98,-  
*Toast with prawn, mixed salad, tomatoes, cucumber, red onions and lemon. Served with aioli.*

**Lunch Plate BLT** kr 98,-  
*Toast with bacon, tomatoes, lettuce and aioli.*

*Extras:*

*Bowl with fries* kr 25,-

*Bowl with Fried potatoes* kr 25,-

*Bowl with coleslaw* kr 25,-

*Bowl with chef's homemade potato salad* kr 25,-

# Light courses

<b>Nachos with minced</b>	kr 119,-
<i>Nachos with minced and melted cheese served with sour cream and salsa sauce.</i>	
<b>Chicken satay</b>	kr 119,-
<i>Marinated chicken skewer served with satay (peanut sauce) and cucumber. (Hot)</i>	
<b>Piri Piri</b>	kr 109,-
<i>Scampi poached in chilli and garlic oil. Served with bread and butter.</i>	
<b>Baked potato with bacon</b>	kr 89,-
<i>Served with maize, herbal butter and sour cream.</i>	
<b>Bruchetta al Pollo</b>	kr 98,-
<i>With filet of chicken, bacon, tomato, basil oil and melted cheese.</i>	
<b>Snacks Plate</b>	kr 129,-
<i>Nacho chips, onions rings, chicken wings and mozzarella sticks. Served with salsa sauce, sour cream and BBQ sauce.</i>	
<b>Plate of cheese</b>	kr 119,-
<i>Three kinds of cheese served with homemade fig marmalade and salty biscuits.</i>	

# Snacks

<b>Fried potatoes</b>	kr 59,-
<i>Served with aioli and salsa sauce.</i>	
<b>Fries</b>	kr 59,-
<i>Served with aioli and salsa sauce.</i>	
<b>Nachos</b>	kr 69,-
<i>Served with sour cream and salsa sauce.</i>	
<b>Olive snacks</b>	kr 69,-
<i>Green and black olives, feta cheese and sundried tomato.</i>	
<b>Nuts or potato chips</b>	kr 35,-
<i>Choose between potato chips, chilli nuts, cashew nuts or peanuts.</i>	

# *Drink menu*

# Sparkling wine

1/1 / 1/2 / 20 cl

## **Campo Viejo Cava Brut Reserva**

*Grape: Xarel.lo, Macabeo and Parellada*

*Domecq Bodega – Cava – Spain*

kr 295,-

## **Campo Viejo Cava Brut Rose**

*Grape: Trepal*

*Domecq Bodega – Cava – Spania*

kr 295,-

## **J.P. Chenet Brut**

*Grape: Airen, Macabeu and Pariada*

*Les Grands Chais de France – France*

/ 89,-

# Champagne - France

## **Mumm Cordon Rouge**

*Grape: Pinot Noir, Pinot Meunier and Chardonna*

*Champagne - France*

kr 545,-

# Rosé wine - Spain

1/1 / 1/2 / glass

## **Marqués de Cáceres Rosado – House wine**

*Grape: Tempranillo and Garnacha*

*Rioja – Spain*

kr 270,- / 135,- / 58,-

# Dessert wine

/ glass

## **Dessert wine – House wine – 10 cl**

/ 45,-

## **Alambre Moscatel de Setúbal (17,5%) – 4 cl**

*Grape: Moscatel de Setubal, Arinto, Malvasia og Boal*

*J.M. da Fonseca – Portugal*

/ 56,-

# White wine - France

	1/1	/	1/2	/	glass
<b>Domaine de Pellehaut – House wine</b>	kr 270,-	/	135,-	/	58,-
<i>Grape: Chardonnay, Colombard, Gros Manseng, Sauvignon Blanc and Ugni Blanc Bérou / Maison Sichel – Côte de Gascogne – France</i>					
<b>Petit Chablis</b>	kr 385,-	/	193,-	/	79,-
<i>Grape: Chardonnay Domaine Louis Moreau – Chablis – France</i>					
<b>Chablis 1er Cru Les Forneaux</b>	kr 440,-				
<i>Grape: Chardonnay Domaine Louis Moreau – Chablis – France</i>					
<b>Sancerre Domaine Henry Natter</b>	kr 395,-				
<i>Grape: Sauvignon Blanc Henry Natter – Sancerre – France</i>					
<b>Pinot Gris Réserve Personelle</b>	kr 490,-				
<i>Grape: Tokay Pinot Gris Preiss-Zimmer – Alsace – France</i>					
<b>Pfaffenheim Gewurztraminer</b>	kr 385,-				
<i>Grape: Gewürztraminer Cave Vinicole De Paffenheim – Alsace – France</i>					
<b>Pfaffenheim Riesling</b>	kr 285,-				
<i>Grape: Reislung Cave Vinicole De Paffenheim – Alsace – France</i>					

## White wine - Australia

	1/1	/	1/2	/	glass
<b>Penfolds Koonunga Hill Chardonnay</b>	kr 285,-	/	143,-	/	62.-
<i>Grape: Chardonnay</i>					
<i>Penfolds Wines – Australia</i>					
<b>Penfolds Yattarna Chardonnay</b>	kr 850,-				
<i>Grape: Chardonnay</i>					
<i>Penfolds Wines – Australia</i>					
<b>Jacob's Creek Chardonnay</b>	kr 285,-				
<i>Grape: Chardonnay</i>					
<i>Orlando Wines – Australia</i>					
<b>Jacob's Creek Riesling</b>	kr 285,-	/	143,-	/	62.-
<i>Grape: Riesling</i>					
<i>Orlando Wines – Australia</i>					

## White wine - Spain

<b>Albariño D. Pedro de Soutomaior</b>	kr 395,-
<i>Grape: Albariño</i>	
<i>Adegra Galegas – Rias Baixas – Spain</i>	
<b>Rei Brigo Albariño</b>	kr 295,-
<i>Grape: Albariño</i>	
<i>Adegra Galegas – Rias Baixas – Spain</i>	

## Red wine – Spain

	1/1	/	1/2	/	glass
<b>Solaz – House wine</b> <i>Grape: Tempranillo and Cabernet Sauvignon</i> <i>Osborne – Spain</i>	kr 270,-	/	135,-	/	58,-
<b>Montecillo Crianza</b> <i>Grape: Tempranillo</i> <i>Bodegas Montecillo – Rioja – Spain</i>	kr 320,-	/	160,-	/	68,-
<b>Montecillo Reserva</b> <i>Grape: Tempranillo</i> <i>Bodegas Montecillo – Rioja – Spain</i>	kr 390,-				

## Red wine – Chile

<b>Castillo de Molina</b> <i>Grape: Cabernet Sauvignon</i> <i>Viña San Pedro – Lontué Valley – Chile</i>	kr 320,-
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## Red wine – France

<b>Jeanjean Syrah</b> <i>Grape: Syrah</i> <i>Jeanjean – Pays d’Oc – France</i>	kr 280,-
<b>Sirius</b> <i>Grape: Merlot, Carbernet Sauvignon and Carbernet Franc</i> <i>Bordeaux – France</i>	kr 390,-

# Red wine – Italy

1/1 / 1/2 / glass

## **Briccotondo**

*Grape: Barbera*

*Fontanafredda – Piemonte – Italy*

kr 310,- / 155,- / 64,-

## **Nebbiolo Langhe**

*Grape: Nebbiolo*

*Fontanafredda – Piemonte – Italy*

kr 350,-

## **Barolo**

*Grape: Nebbiolo*

*Fontanafredda – Piemonte – Italy*

kr 490,-

# Red wine – Australia

## **Jacob's Creek Shiraz Cabernet**

*Grape: Shiraz and Cabernet Sauvignon*

*Orlando Wines – Australia*

kr 285,- / 143,- / 62.-

## Cognac

Braastad VSOP  
Braastad XO  
Bache Gabrielsen XO  
Martell VS  
Martell VSOP  
Brillet VSOP  
Brillet XO  
Tesseron XO  
Hennessy XO

4 cl

kr 74,-  
kr 84,-  
kr 84,-  
kr 84,-  
kr 94,-  
kr 84,-  
kr 94,-  
kr 94,-  
kr 124,-

## Armagnac / Calvados / Grappa

Armagnac  
Calvados  
Po di Moscato Poli

kr 84,-  
kr 94,-  
kr 74,-

## Liqueur

Amaretto  
Baileys  
Campari  
Chambord  
Cointreau  
Crème de Banana  
Crème de Cacao  
Drambuie  
Kahlua  
Malibu  
Midori  
Passoa  
Peachtree peach  
Southern Comfort  
St Halvard  
Tia Maria  
Triple sec  
Xante Poire au Cognac

kr 62,-  
kr 56,-  
kr 56,-  
kr 62,-  
kr 62,-  
kr 56,-  
kr 56,-  
kr 62,-  
kr 56,-  
kr 56,-  
kr 56,-  
kr 56,-  
kr 56,-  
kr 62,-  
kr 62,-  
kr 56,-  
kr 62,-  
kr 62,-

## Port wine / Sherry / Vermuth

Fiin Gammel Port  
Tio Pepe Fino  
Dry sack  
Martini (Bianco, Dry)

kr 34,-  
kr 34,-  
kr 34,-  
kr 34,-

## Single malt Whisky

The Glenlivet 12 YO	kr 84,-
Glenfiddich 12 YO	kr 84,-
Laphroaig 10 YO	kr 94,-
Bowmore 12 YO	kr 94,-
Macallan 12 YO	kr 94,-

## Blended Whisky

Ballantines finest	kr 74,-
The famous Grouse	kr 74,-
Chivas Regal 12 YO	kr 84,-

## Irish Whisky

Jameson	kr 74,-
Tullamore Dew	kr 74,-
Tullamore Dew 12 YO	kr 84,-

## Bourbon

Original Lord Calvert	kr 66,-
Jack Daniels	kr 74,-
Seagrams 7 crown	kr 74,-
Seagrams VO	kr 74,-

## Aquavit / Bitter

Aalborg Jubilæums	kr 65,-
Aalborg Taffel	kr 65,-
Løiten Linie	kr 65,-
Gammel Opplanske	kr 65,-
Jägermeister	kr 62,-
Gammel Dansk Bitter	kr 62,-
Fernet Branca	kr 62,-

## Longdrinks

Bloody Mary	(vodka, lemon juice, worshestersause, tomato juice, tabasco, salt, pepper)	kr 88,-
Comfortable Screw	(southern comfort, orange juice)	kr 80,-
Cuba Libre	(light rum, lime, pepsi)	kr 80,-
Fjellbekk	(vodka, aquavit, lime juice, 7up)	kr 80,-
Gin fizz	(gin, lime-/lemon juice, frothee, club soda)	kr 88,-
Gin & Tonic	(gin, tonic)	kr 80,-
Long Island Iced Tea	(vodka, rum, tequila, gin, cointreau, lemon juice, sourmix, pepsi)	kr 98,-
Mojito	(light rum, lime juice, sugar, mint leaf, club soda)	kr 98,-
Rom & Cola	(rum, pepsi)	kr 80,-
Piggelin	(vodka, midori, sourmix, 7Up)	kr 80,-
P2	(vodka vanilla, apple sour, 7Up)	kr 80,-
San Fransisco	(vodka, banana liqueur, orange juice, grenadine)	kr 80,-
Screwdriver	(vodka, orange juice)	kr 80,-
Seven seven	(seagrams 7 crown, 7up)	kr 80,-
Sex on the beach	(vodka, peachtree, pineapple juice, cranberry juice)	kr 88,-
Strawberry Daiquiri	(light rum, creme de fraise, strawberry, lime, sugar)	kr 98,-
Strawberry Margharita	(tequila, creme de fraise, strawberry, lime, sugar)	kr 98,-
Sure føtter	(jægermaister, gin, lime, pepsi)	kr 80,-
Tequila Sunrise	(tequila, orange juice, grenadine)	kr 80,-
Tom Collins	(gin, sourmix, club soda)	kr 80,-
Vodka Battery	(vodka, battery)	kr 80,-
Vodka Redbull	(vodka, redbull)	kr 88,-
Vodka Ruccian	(vodka, russian)	kr 80,-
Woo Woo	(vodka, peachtree, cranberry juice, lime juice)	kr 80,-

## Shortdrinks

Black Russian	(vodka, kahlua)	kr 80,-
Caipirinha	(cachaca, sugar, lime)	kr 88,-
Gimlet	(vodka, roses lime)	kr 80,-
White Russian	(vodka, kahlua, milk/cream)	kr 80,-
Whiskysour	(bourbon, lemon-/lime juice, sugar, frothee)	kr 88,-

## Shot

B52	(kahlua, baileys, cointrau)	kr 88,-
Brennmanet	(sambuca, tequila, tabasco)	kr 62,-
Fisherman	(fisherstorm red)	kr 62,-
Freddy Kruger	(jægermaister, vodka, sambuca)	kr 62,-
Galliano shot	(galliano)	kr 62,-
Hot shot	(galliano, coffee, cream)	kr 49,-
Kamikaze	(vodka, cointreau, sourmix)	kr 49,-
Sambuca shot	(sambuca)	kr 62,-
Slippery Nipple	(sambuca, baileys)	kr 62,-
Tyrker shot	(hot n'sweet)	kr 62,-
Tequila Shot	(tequila)	kr 62,-
Vodka shot	(vodka)	kr 62,-

## Cocktail

Cosmopolitan	(vodka, cointreau/triple sec, cranberry juice, lime juice, frothee)	kr 88,-
Dry Martini	(gin, dry vermouth, olive)	kr 88,-
Margarita	(tequila, cointreau, lime juice)	kr 98,-
Manhattan	(bourbon, red vermouth, angostura)	kr 98,-
Rob Roy	(scottish whisky, red vermouth, angostura)	kr 98,-
Vodkatini	(vodka, dry vermouth)	kr 88,-

## Hotdrinks

Baileys Coffee	(baileys, coffee)	kr 88,-
Caribbean Coffee	(dark rum, sugar, coffee, whipped cream)	kr 88,-
Irish Coffee	(irish whiskey, coffee, sugar, whipped cream)	kr 88,-
Kaffe Kahlua	(kahlua, coffee, whipped cream)	kr 88,-

## Liquor

Absolut Vodka (We have Blue, Citron, Kurant, Peach, Vanilla)	kr 62,-
Drink mix	kr 18,-
Plymouth Dry Gin	kr 62,-
Havana Dark Rum 7 Ano	kr 62,-
Havana Light Rum	kr 62,-
Captain Morgan Rum	kr 62,-
Bacardi Rum	kr 62,-
Bombay Gin	kr 70,-
Tancarry Gin	kr 70,-

## Non alcohol drink

Clear Breeze	(lime juice, cranberry juice, club soda)	kr 58,-
Mock martini	(tonic, lime juice)	kr 58,-

## Beer / Premix drink / Cider / Non alcohol

Ringnes draught beer	0,4 l	kr 48,-
Ringnes draught beer	0,6 l	kr 59,-
Nøgne Ø – Wit 4,5 % (,5 l)		kr 69,-
Nøgne Ø – Bitter 4,5 % (,5 l)		kr 69,-
Nøgne Ø – Havre Stout 4,5 % (,5 l)		kr 69,-
Nøgne Ø – Brown Ale 4,5 % (,5 l)		kr 69,-
Nøgne Ø – Saison 6,5 % (,5 l)		kr 84,-
Nøgne Ø – Pale Ale 6,0 % (,5 l)		kr 84,-
Nøgne Ø – Porter 7,0 % (,5 l)		kr 84,-
Nøgne Ø – India Pale Ale 7,5 % (,5 l)		kr 89,-
Nøgne Ø – Imperial Stout 9,0 % (,5 l)		kr 89,-
Nøgne Ø – #100 10,0 % (,5 l)		kr 100,-
Carlsberg (bottle)		kr 46,-
Corona (bottle)		kr 59,-
Budweiser (bottle)		kr 59,-
Urquell (bottle)		kr 59,-
San Miguel (bottle)		kr 49,-
Guinness pint		kr 63,-
Kilkenny bx		kr 63,-
Munkholm non alcohol beer (bottle)		kr 36,-
Smirnoff Ice (bottle)		kr 59,-
Pear cider (bottle)		kr 59,-
Apple cider (bottle)		kr 59,-
Bacardi Breezer Orange (bottle)		kr 63,-
Bacardi Breezer Pineapple (bottle)		kr 63,-
Bacardi Breezer Lime (bottle)		kr 63,-
Bacardi Breezer Watermelon (bottle)		kr 63,-
Redbull bx		kr 38,-
Pepsi (bottle)		kr 36,-
Pepsi Max (bottle)		kr 36,-
Solo (bottle)		kr 36,-
7 Up (bottle)		kr 36,-
Sino orange juice (bottle)		kr 36,-
Eplemost (bottle)		kr 36,-
Farris plain Sparkling water (bottle)		kr 36,-
Farris lime Sparkling water (bottle)		kr 36,-
Imsdal Still water (bottle)		kr 36,-
Ice tea Lemon or Ice tea Peach (bottle)		kr 38,-
Non alcohol wine red / white	1/1 bottle	kr 180,-

## Coffee / Hot drinks

Filter coffee	kr 26,-	Cortado / Macchiato	kr 32,-
Coffee refill	kr 10,-	Caffe Mocha	kr 36,-
Espresso	kr 26,-	Ice coffee	kr 36,-
Double Espresso	kr 32,-	Coffee extra or syrup	kr 4,-
Cappuccino	kr 32,-	Tea	kr 29,-
Caffe au lait	kr 34,-	Hot chocolate with cream	kr 38,-
Americano	kr 32,-		