

Villa Heftye

Lunsjmeny *Lunch menu*



Snacks

Dagens snacks <i>Snack of the day</i>	85,-
Villa Heftye's charcuterie serveres med brød og smør (H, M) <i>Selection of sausage and ham with bread and butter (G, L)</i>	145,-
Østers naturell (BL) <i>Oyster naturel (MU)</i>	45,- pr. stk.
Østers med dagens garnityrer (BL) <i>Oyster with garni of the day (MU)</i>	55,- pr. stk.
Hjemmelaget brød og smør (H, M) <i>Homemade bread and butter (G, L)</i>	65,-

Småretter *Light dishes*

Biff tartar (100 g.) med syltede kantareller, ramsløkmajones og sprø sopp (E) <i>Beef tatar with pickled chanterelles, ramson mayo and crispy mushrooms (E)</i>	185,-
Salat med kaldrøkt laks, tindved, sprø rugbrød og rømmesaus (F, M, G) <i>Salad with cold smoked salmon, sea buckthorn, ryebread crisps and sour cream sauce (F, L, G)</i>	155,-
Kalix løyrom servert med crème fraîche, gressløk, løk og hjemmelaget blinis (H, M, E) 10 g. 250,- <i>Kalix løyrom served with crème fraîche, chives, onions and homemade blinis (G, L, E) 30 g. 500,-</i>	250,- 500,-

Hovedretter

Main course

Ribeye biff (180 g), grillet nyløk, vårløk, friske urter og rødvinssaus (M, SU) <i>Ribeye beef (180 g) with grilled new onions, spring onions, fresh herbs and redwine sauce (L, SU)</i>	325,-
Dagens pannestekt fisk med grillet spinat, eple-selleripuré, syltet rødløk og skalldyrsaus (F, M) <i>Pan fried fish of the day with grilled spinach, apple-celeriacpurée and a shellfish bisque (F, L)</i>	215,-
Grillet vårkål med spinat, pepperrot og brun smørsaus med kapers, løk og sitronskall (H, L) <i>Grilled spring cabbage with spinach, horseradish og brown butter sauce with caper, onion and lemon zest (G, L)</i>	145,-

Tilbehør

Sides

Smørglasert nypoteter (M) <i>Butter glazed new potatoes(L)</i>	65,-
Salat med smørristede krutonger og bringebærvinaigrette (H, M) <i>Salad with butter roasted croutons and raspberry vinaigrette (G, L)</i>	55,-

Ost og dessert

Cheese and dessert

Vanilje-iskrem med bær syltet i rom, toppet med salt karamell (M, H, N) <i>Vanilla ice cream served with berries pickled in rum and salt caramel (L, G, N)</i>	135,-
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Allergener: H-Hvete, M-Melk, P-Peanuts, N-Nøtter, SE-Selleri, SEN-Sennep, E-Egg, S-Sesam, F-Fisk, SK-Skalldyr, BL-Bløtdyr, SO-Soya, SU-Sulfitt, L-Lupin
Allergens: G-Gluten, L-Lactose, P-Peanuts, N-Nuts, CE-Celery, MUS-Mustard, E-Eggs, S-Sesame, F-Fish, SH-Shellfish, MU-Molluscs, SO-Soya, SU-Sulphites, L-Lupin

Vinliste

Musserende

Champagne

		glass/flaske
Diebolt Vallois, Cuvée Prestige, Blanc de Blancs		195,-/1100,-
Diebolt Vallois, Cuvée Prestige, Blanc de Blancs	1.5l	2350,-
Ruinart, Blanc de Blancs		1450,-
Ruinart, Brut		235,-/1350,-
Ruinart, Rosé		1950,-

Crémant

		glass/flaske
Chateau Martinolles, Limoux, Brut		140,-/690,-

Hvitvin

		glass/flaske
Juillot Cuvée Juliette, Chardonnay, Domaine Michel Juillot		135,-/650,-
Bouzeron, Aligoté, Domaine De Villaine		705,-
Steinwein, Riesling trocken, Rheinhessen, Weingut Winter		145,-/700,-
Cloudy Bay, Sauvignon Blanc, Malborough NZ		160,-/750,-
Sancerre, Sauvignon Blanc, Domain Vacheron		1100,-
Puligny-Montrachet, Chardonnay, Roche De Bellene, Vieilles Vignes		235,-/1250,-
Chassagne-Montrachet, Chardonnay, Roche De Bellene, Vieilles Vignes		1150,-

Rosévin

		glass/flaske
Miraval, Cotes de Provence		145,-/690,-
Miraval, Cotes de Provence, Magnum	1.5l	1300,-

Rødvin

		glass/flaske
Juillot Cuvée Pierre, Pinot Noir, Domaine Michel Juillot		135,-/650,-
Pira, Barbera d'Alba Superiore, Barbera		170,-/855,-
Crozes-Hermitage, Syrah, Domaine Du Colombier		750,-
Inopia Rouge, Syrah, Rotem & Mounir Saouma Cotes Du Rhone Villages		170,-/850,-
Chateau De Crain, Merlot/Malbec/Cabernet, Bordeaux Supérieur		155,-/755,-
Cune Reserva Rioja, Tempranillo/Garnacha/Graciano/Mazuelo		720,-

Drikkemeny

Øl på flaske/beer, bottled

Peroni	0.33l	105,-
Peroni gluten free	0.33l	109,-
Corona Extra	0.35l	109,-
Oslo Lager	0.33l	109,-
Oslo Mellow IPA	0.33l	109,-
Oslo Passion Fruit Blonde Ale	0.33l	109,-
Blue Moon Belgian White	0.33l	109,-

Cider på flaske/cider, bottled

Galipette Cidre Brut Apple	0.33l	99,-
Le Cidre Brut de Normandie Apple	0.33l	115,-
Vikbo Red Rhubarb	0.33l	105,-
Ginger Joe Ginger Beer	0.33l	99,-

Alkoholfri Øl på flaske/alcoholfree beer, bottled

Peroni Libera	0.33l	79,-
Klokk & Co FRIPA	0.33l	79,-
Klokk & Co Mango FRIPA	0.33l	79,-
Klokk & Co Gringo, lime & ginger	0.33l	79,-

Mineralvann/softdrinks

Coca Cola/Cola Zero/ Sprite	0.2l	49,-
San Pellegrino organic Limonata	0.2l	49,-
San Pellegrino sparkling water	0.75l	110,-
Ringi eplejuice	0.25l/0.75l	55,-/149,-
Luscomb organic Rhubarb Crush	0.27l	65,-
Luscomb Passionate Ginger Beer	0.27l	65,-
Fever Tree Ginger Beer/Indian Tonic	0.2l	55,-

Kaffe/coffee

	enkel/dobbel
Kaffe	44,-
Americano	46,-/50,-
Cappuccino	48,-/52,-
Espresso	38,-/42,-
Te	44,-