

CAFÉ SKANSEN

ANNO 2008

DAGENS HUSMAN SPØR DIN SERVITØR

TODAY'S SPECIAL, ASK YOUR WAITER

ALLERGENER: SPØR DIN SERVITØR

REKER I TRENGSEL 188,-
SMØRBRØD MED HÅNDPILLEDE REKER,
KOKT EGG, REDDIKER OG DILLMAJONES.
SERVERES PÅ LANDBRØD.

OPEN-FACED SANDWICH WITH HAND-PEELED
SHRIMPS, BOILED EGG AND DILL MAYONNAISE.

*ALLERGENER: MELK, EGG, HVETE, RUG, SKALLDYR, SENNEP,
SULFITT*

GRILLET ASPARGES 148,-
SERVERES MED HØVLET VALDRES OST,
URTESAUS, FRISÈESALAT OG PINJEKJERNER.

GRILLED ASPARAGUS SERVED WITH VALDRES
CHEESE, HERB SAUCE, SALAD AND PINE NUTS.

ALLERGENER: MELK, PINJEKJERNER, SULFITT

LUN BYGGRYNSALAT 198,-
SERVERES MED CHEVRÉKREM, GRILLEDE
OG SYLTEDE GRØNNSAKER, TØRKEDE
CHERRYTOMATER OG RISTEDE PINJEKJERNER.

BARLEY SALAD WITH GOAT CHEESE CREAM,
GRILLED AND PICKLED VEGETABLES, SEMI-DRIED
CHERRY TOMATOES AND ROASTED PINE NUTS.

ALLERGENER: MELK, BYGG, PINJEKJERNER, SULFITT

BLÅSKJELL 138,- / 238,-
HVITVINDAMPEDE BLÅSKJELL MED HVITLØK,
SJALOTTLØK, PERSILLE OG FENNIKEL.

MUSSELS COOKED IN WHITE WINE WITH GARLIC,
SHALLOTS, PARSLEY AND FENNEL.

ALLERGENER: BLØTDYR, SULFITT

OVNSBAKT LAKS 258,-
SERVERES MED SMØRDAMPEDE
VÅRPRIMØRER, HVITVINSSAUS OG URTESALAT.

OVEN-BAKED SALMON SERVED WITH BUTTER
STEAMED VEGETABLES, WHITE WINE SAUCE
AND HERB SALAD.

ALLERGENER: MELK, FISK, SULFITT, SELLERI

FISKESUPPE 148,- / 228,-
KREMET FISKESUPPE MED DAGENS FANGST,
REKER OG BLÅSKJELL. SERVERES MED
FENNIKEL-CRUDITÉ OG DILLOLJE.

CREAMY FISH SOUP WITH CATCH OF THE DAY,
SHRIMPS AND MUSSELS. SERVED WITH FENNEL
AND DILL OIL.

ALLERGENER: MELK, FISK, BLØTDYR, SKALLDYR, SELLERI, SULFITT

ENTRECÔTE 308,-
GRILLET ENTRECÔTE FRA SLAKTEREN PÅ
TORSHOV. SERVERES MED TOMATSALAT,
SYLTET RØDLØK, URTESAUS OG STEKTE
SMÅPOTETER.

GRILLED RIB-EYE STEAK FROM OUR LOCAL BUTCHER
SERVED WITH TOMATO SALAD, PICKLED ONIONS,
HERB SAUCE AND BABY POTATOES.

ALLERGENER: SULFITT

DESSERTER | DESSERTS

DAGENS DESSERT 110,-

TODAY'S DESSERT

ALLERGENER: SPØR DIN SERVITØR

SKANSENS VANILJEIS 108,-
SERVERES MED SALT KAREMELL
OG PEKANNØTTER.

HOMEMADE VANILLA ICE CREAM SERVED
WITH SALTED CARAMEL AND PECAN NUTS.

ALLERGENER: EGG, MELK, PEKANNØTTER

CAFÉ SKANSEN

ANNO 2008

MUSSERENDE | SPARKLING WINE

CASTELLBLANC ORGANIC BRUT	98,-/580,-
BOTTEGA PROSECCO ORGANIC EXTRA DRY	660,-
NICOLAS FEUILLATTE BRUT	155,-/890,-
LANSON BLACK LABEL BRUT	990,-

ROSÈVIN | ROSÉ WINE

RABL ZWEIGELT ROSÉ	136,-/658,-
MUD HOUSE SAUVIGNON BLANC ROSÉ	658,-
RAMON BILBAO ROSADO	125,-/600,-

HVITVIN | WHITE WINE

MESSMER RIESLING TROCKEN	120,-/600,-
NEEF-EMMICH RIESLING FEINHERB	130,-/640,-
GEORG BREUER RIESLING CHARM	698,-
RABL GRÜNER VELTLINER LÖSS	642,-
LOUIS MOREAU PETIT CHABLIS	155,-/760,-
FRANCK MILLET SANCERRE	168,-/820,-
RIJCKAERT COTES DU JURA CHARDONNAY	890,-
CHANZY RULLY EN ROSE BLANC	980,-
DOMAINE BOUCHARD MEURSAULT 1ER CRU	1450,-
TORRE DEL FALASCO PINOT GRIGIO	120,-/600,-
MUD HOUSE SAUVIGNON BLANC.	130,-/640,-

RØDVIN | RED WINE

MESSMER SPÄTBURGUNDER TROCKEN	135,-/650,-
RICOSSA BARBERA D'ASTI	124,-/610,-
VINETTI DE FIORINI CHIANTI	640,-
TORRE DEL FALASCO VALPOLICELLA	135,-/650,-
VALPANTENA AMARONE DELLA VALPOLICELLA	950,-
FONTANAFREDDA BAROLO SERRALUNGA	1050,-
VILLA PONCIAGO BEAUJOLAIS VILLAGES	700,-
CHATEAU LIVRAN (MEDOC)	920,-
GABRIEL MEFFRE CHATEAUNEUF DU PAPE	950,-
MUD HOUSE PINOT NOIR	145,-/700,-
RAMON BILBAO EDICION LIMITADA	145,-/700,-

DRINKER / COCKTAILS

MOSCOW MULE KOSKENKORVA VODKA, GINGER JOE GINGER BEER, LIME	138,-
HONEY SPICE JACK DANIELS HONEY, GINGER JOE GINGER BEER, LIME	138,-
APEROL SPRITZ APEROL, CASTELLBLANC CAVA, SODA WATER, ORANGE	138,-
GIN & TONIC ARCTIC GIN, FEVER-TREE TONIC, LIME	138,-
GIN HENDRICKS HENDRICKS GIN, FEVER-TREE TONIC, CUCUMBER, PEPPER	162,-
PINK GIN CRUSH KIMERUD COLLECTORS PINK GIN, FEVER-TREE AROMATIC TONIC, ORANGE	162,-
MEDITERRANEAN LOVE HERNØ GIN, FEVER-TREE MEDITERRANEAN TONIC, ROSEMARY	162,-
ESPRESSO MARTINI ESPRESSO, KAHLUA, KOSKENKORVA VODKA	148,-

FATØL | DRAFT BEERS

HANSA G/MB	60,- 25CL / 97,- 40CL
AMUNDSEN BRYGGERI RUN TO THE PILS G/MB	68,- 25CL / 102,- 40CL
AMUNDSEN BRYGGERI PALE ALE G/MB	68,- 25CL / 102,- 40CL
AMUNDSEN BRYGGERI INK & DAGGER G/MB	78,- 25CL / 113,- 40CL

FLASKEØL | BOTTLED BEERS

NØGNE Ø PORTER 7,0% G/MB	128,-
NØGNE Ø BROWN ALE 4,5% G/MB	107,-
HAANDBRYGGERIET HUMLESUS 4,5% G/MB	127,-
PERONI NASTRO AZZURRO 4,6% G/MB	105,-
PERONI NASTRO AZZURRO GLUTEN FREE 5,1%	116,-
WEHNSTEPHANER WEISSBIER 5,4% G/MB, G/H	138,-
HEINEKEN 4,7% G/MB.	98,-
SOL 4,5 % G/MB	98,-

CIDER & GINGER BEER

STONE'S GINGER JOE GINGER BEER 4,0%	110,-
MAGNERS ORIGINAL IRISH CIDER 4,5%	117,-
GALIPETTE BIOLOGIQUE CIDER 4,0%	110,-
BULMERS ORIGINAL CIDER 4,5%	130,-

ALKOHOLFRIIT ØL | NON-ALCOHOLIC BEERS

CLAUSTHALER 0,5% G/MB	54,-
ERDINGER ALKOHOLFREI 0,5% G/MB, G/H	78,-
STONE'S GINGER JOE NON ALCO 0,0%	86,-

MINERALVANN I SODAS

RINGI EPLEJUICE	55,- GL / 195,- FL
OLDEN M. KULLSYRE NATURELL/SITRON	54,-
COCA-COLA/COCA-COLA NO SUGAR/ FANTA	54,-
SAN PELLEGRINO LIMONATA ORGANIC	58,-
SAN PELLEGRINO ARANCIATA ORGANIC	60,-
FEVER-TREE TONIC'S	68,-
FUZE ICE TEA PEACH HIBISCUS	57,-

KAFFE I COFFEE

ESPRESSO	37,- SINGLE / 41,- DOUBLE
AMERICANO	37,- SINGLE / 41,- DOUBLE
MACCHIATO	37,- SINGLE / 41,- DOUBLE
CAPPUCCINO	40,- SINGLE / 44,- DOUBLE
CORTADO	40,- SINGLE / 44,- DOUBLE
CAFFE LATTE	45,- SINGLE / 50,- DOUBLE
CAFFE MOCCA	47,- SINGLE / 53,- DOUBLE
KAKAO M. KREM	49,-
KAFFE	38,-
TE – ULIKE TYPER	38,-

G/MB = GLUTEN / MALTET BYGG

G/H = GLUTEN / HVETE

ALLE VÅRE VINER INNEHOLDER SULFITT