

# LUNCH

## Classic Brunch Tray

Omelet with cheddar, avocadotoast, chickentost, smoothie,  
green salad, croissant

H | E | M | SE | SU | SES | Traces of nuts | CAN BE MADE VEGETARIAN

189,-

## Bergen Brunch Tray

Omelet with cheddar, shrimptoast, crabtoast, smoothie,  
green salad, croissant

H | E | M | SE | SU | SK | Traces of nuts

235,-

Extra hungry? Bigger smoothie +25,- | Fries H +39,- | Sweetpotato fries H +49,- |  
Croissant +10,-

## Sandwich of the day

Ask your waiter!

195,-

## Chicken Salad

Chicken breast, parmesan aioli, parmesan, small tomatoes

H | M | E | SE | SU

195,-

## Summer Salad VEGETARIAN

Pickled vegetables, small tomatoes, parmesan

H | M | E | SE | SU | CAN BE MADE VEGAN

185,-

## Fish & Chips

Pea cream and curry remulade

H | M | E | F | SE | SU

195,-

## Bjereck Burger with fries

Ground beef, english cheddar tomato, red onion, salad,  
pickle, bjereck dressing

H | M | E | SE | SU

196,-

## Beyond Burger with fries VEGETARIAN

Plant based burger from Beyond Meat™

English cheddar, tomato, red onion, salad, pickle, bjereck  
dressing

H | M | E | SE | SU | CAN BE MADE VEGAN

220,-

ADDITIONS TO BURGER Change to sweet potato fries +20,- | Change to hipsterfries w/  
chilimayo, parmesan and bonito +35,- E | H | M | SE | SU | Bacon +20,- | Double burger +75,- |  
Bjereck dressing / Chilimayo / Parmesan aioli +20,-

## King Crab <sup>500g</sup>

Fennel salad, lemon, fries, dip and bread

H | E | SK | SO | SU

750,-

## Dessert

### Soft Serve ice cream

Choose between vanilla, raspberry sorbet or a mix of both.

With berries, crumble and homemade chocolate sauce

H | M | SO | Nuts and traces of peanut

85,-

### Chocolate Brookie

Combination of brownie and cookie with almond crumble and  
raspberry

H | M | E | SO | Mn | Nuts and traces of peanut

119,-

# DINNER

## Chefs 3-course

Salmon terrine

Duck breast with root vegetables and spinach

Crème pâtissière with lemon and coconut

585,-

F | M | H | SL | Mn | E | Hn | SU | Traces of nuts and peanut

Wine package 350,-

## Starters

### Grilled scallops

Cauliflower combination and airy pumpkin sauce

B | M | H | SU

185,-

### Trout Sashimi

Avocado cream, fennel, apple and celery

SO | F | SL | SU

155,-

### Steambun

Confit duck and «kimchi»

H | E | SE | SO | SES | CAN BE MADE VEGETARIAN

142,-

## Mains

### Prinsefisk

Cod, white asparagus, shrimps, creamy sauce, dill and small potatoes

H | M | F | SK | SL

275,-

### Catch of the day

Grilled asparagus, cabbage, creamy asparagus sauce and potatoes

F | M | SU

295,-

### King Crab <sup>500g</sup>

Fennel salad, lemon, fries, dip and bread

H | E | SK | SO | SU

750,-

### Chicken breast from Vestfold Farm

Cabbage, wild garlic parmesan sauce and potato cream

M | SL | SU | H

295,-

### Ox Entrecôte

Summer vegetables, corn cream, oxtail sauce and small potatoes

H | M | SL | SU

325,-

### Baked Summer Vegetables VEGETARIAN

Asparagus, cabbage, wild garlic and potato cream

M | SL | SU | SO | CAN BE MADE VEGAN

235,-

### Bjereck Burger with fries

Ground beef, english cheddar, tomato, red onion, salad, pickle and

bjereck dressing

H | M | E | SE | SU

196,-

### Plant based burger from Beyond Meat™

H | M | E | SE | SU

220,-

Vegetarian. Can be made vegan.

ADDITIONS TO BURGER Change to sweet potato fries +20,- | Change to hipsterfries w/  
chilimayo, parmesan and bonito +35,- E | H | M | SE | SU | Bacon +20,- | Double burger +75,- | Bjereck  
dressing / Chilimayo / Parmesan aioli +20,-

## Dessert

### Soft Serve ice cream

Choose between vanilla, raspberry sorbet or a mix of both.

With berries, crumble and homemade chocolate sauce

H | M | SO | Nuts and traces of peanut

85,-

### Chocolate Brookie

Combination of brownie and cookie with almond crumble and raspberry

H | M | E | SO | Mn | Nuts and traces of peanut

119,-

## BEER & CIDER

### BEER on tap

Carlsberg 0,4/0,6 <sup>4,5%</sup>	95/120
Kronenbourg 1664 Blanc 0,33 <sup>5%</sup>	105
Poretti Italian Lager 0,40 <sup>5,5%</sup>	110
Brooklyn Lager 0,33 <sup>5,2%</sup>	98
Brooklyn East India Pale Ale 0,33 <sup>6,9%</sup>	98
7 Fjell Småtøs American Blonde 0,33 <sup>4,7%</sup> <small>GLUTENFREI</small>	98
7 Fjell Kjuagutt Amber Ale 0,33 <sup>4,7%</sup>	98
7 Fjell Floien IPA 0,33 <sup>6,9%</sup>	110
7 Fjell Bad Addictive Pale Ale 0,33 <sup>5%</sup>	105

### BEER bottled

Corona <sup>4,5%</sup>	98
Peroni Pale lager <sup>4,6%</sup>	98
Peroni Glutenfree <sup>5,1%</sup> <small>GLUTENFREI</small>	105
7 Fjell Morgenstemning Coffee Stout <sup>6,5%</sup>	120
7 Fjell Kong Oscar Victorian Porter <sup>5,6%</sup>	120
Brooklyn BelAir Sour Beer <sup>4,5%</sup>	120
Erdinger Weissbier <sup>5,3%</sup>	125
To Øi Gose To Hollywood Sour beer <sup>3,8%</sup>	125
To Øi Garden Of Eden Tropical IPA <sup>6,4%</sup>	145
To Øi Cloudy 9 IPA <sup>5,5%</sup>	135
Liefmanns Fruitesse Belgian Fruit Beer 0,25 <sup>3,8%</sup>	95
Fentimans Hollows Ginger Beer <sup>4%</sup>	105

All our beers contain gluten (barley and wheat) if not otherwise specified

### CIDER

Sommersby 0,33 Pear <sup>4,7%</sup>	98
Bulmers Original Cider 0,5 Apple <sup>4,5%</sup>	130

### WINE by the glass

Please ask to see our wine list

#### Sparkling

Jaume Serra Brut Cava	95
Ca' del Doge Prosecco Extra Dry	98

#### Rosé

Castlet Vespa Rosé	120
Meinklang Prosa <sup>*BIODYNAMIC *SPARKLING</sup>	115

#### White

Jon Josh Chardonnay	95
Kia Ora Sauvignon Blanc	105
Kendermann Riesling Vom Kalkstein	115

#### Red

Marques de Chivé Tempranillo	95
Righetti Valpolicella Classico	105
Vespa Barbera d'Asti	115

All our wines may contain sulfites

## COCKTAILS

Sparkling Sangria	glass	125
Prosecco, elderflower, berries, fruit	mug	420
<b>Bloody Mary</b>		145
Gin, tomato, basil, tabasco		
<b>Strawberry Milkshake</b>		145
Rum, strawberry, cream, egg white		
<b>Passion Margarita</b>		135
Tequila, passion fruit, lemon		
<b>Lemon Bonanza</b>		135
Gin, limoncello, elderflower, prosecco		
<b>Berry Trip</b>		135
Pink gin, strawberry, raspberry		
<b>Chili Martini</b>		135
Vodka, chili, raspberry, apple, lime		
<b>Espresso Martini</b>		135
Vodka, kahlua, espresso, maple syrup		
<b>Bareksten Gin Spritz by 7F</b> <small>CANNED</small>		125
<b>Whiskey Sour</b>		135
<b>Amaretto Sour</b>		135
<b>Martini dry/dirty</b>		135
<b>Negroni</b>		130
<b>Old Fashioned</b>		130
<b>Sazerac</b>		130
<b>Aperol Spritz</b>		125
<b>Moscow Mule</b>		125
<b>Irish Coffee</b>		125

## GIN & TONIC

Served with Fever Tree Tonic

<b>Bareksten</b> <small>Orangezest</small>	145
<b>Hendricks</b> <small>Cucumber and black pepper</small>	145
<b>Aviation</b> <small>Grapefruit</small>	145
<b>Monkey 47</b> <small>Ginger and chili</small>	145
<b>Nikka Coffey Gin</b> <small>Ginger and rosepepper</small>	145
<b>Le Gin de Christian Drouin</b> <small>Apple</small>	145
<b>Malfy Gin</b> <small>Lemon</small>	135
<b>Tanqueray no. 10</b> <small>Grapefruit</small>	135
<b>Brockmans</b> <small>Forest berries</small>	135
<b>Blackwoods</b> <small>Lime</small>	135
<b>Jinzu</b> <small>Apple</small>	135
<b>Gin Mare</b> <small>Cherrytomato and olives</small>	135
<b>Elsker Pink Gin</b> <small>Red berries</small>	125
<b>Gordons Pink Gin</b> <small>Red berries</small>	125
<b>Propeller</b> <small>Lime</small>	125
<b>Tanqueray Rangpur</b> <small>Lime</small>	125

## ALCOHOLFREE & SNACKS

Chips/peanuts/chilnuts/olives	35
Mineral water <sup>0,33</sup>	47
Erdinger Alcholfree Beer <sup>0,33</sup>	69
San Pellegrino <sup>0,75</sup>	119
Edel Eplemost	glass 45 bottle 159
Coffee/Tea	35
Espresso	39
Latte/Cappucino/Cortado	45

## WHISKEY & BOURBON

Glenfiddich 12	100
Glenfiddich 15	135
Glenfiddich 18	175
Glenfiddich IPA	145
Balvenie 12	125
Balvenie 14 Caribbean Cask	180
Balvenie 14 Peat Week	195
Lagavulin 16	125
Tullamore Dew	85
Monkey Shoulder	100
Bulleit Kentucky Straight Bourbon	85
Bulleit 95 Rye	90

## COGNAC

De Luze VSOP	95
De Luze XO	115
Remy Martin 1738 Accord Royal	165
Remy Martin XO Excellence	349

## AQUAVIT

Gammel Opland	95
Lysholm No 52	85
Loiten Linie	85
Bareksten Botanical Aquavit	115
Bergens Aquavit 1818	95

## ROM

Zacapa Centenario 23	125
Santos Dumont XO	165

## TEQUILA & MEZCAL

Rooster Rojo Tequila Blanco	98
Rooster Rojo Tequila Reposado	98
Cenote Tequila Anejo	149
La Escondida Mezcal	125

## LIQUOR & OTHER

Cointreau	80
Limoncello di Capri	80
Drambuie	90
Baileys	70
Campari Bitter	85
Chartreuse	135
Dartigalongue Bas Armagnac VSOP	110
Le Calvados de Christian Drouin	115
Allegrini Grappa di Amarone	165
Bareksten Illsint Absint	200

Allergenes: (BL)-Molluscs, (F)-Fish, (SK)-Shellfish, (H)-Wheat, (R)-Rye (BY)-Barley, (Pn)-Peanut (Hn)-Hazelnut, (Vn)-Walnut, (Mn)-Almond (Psn)-Pistachio, (Pin)-Pine nuts, (E)-Egg, (M)-Milk, (SO)-Soy (SL)-Celery (SES)-Sesame, (SE)-Mustard, (SU)-Sulfites, (L)-Lupin

We have nuts in our kitchen. All dishes can therefor contain small traces of nuts