



--SNACKS & SMALL PLATES --

Marinated Olives	75,-
Hummus pickled cabbage, peppers, almonds, bread <i>(wheat, almonds, sulphites)</i>	129,-
Fried Mushroom Risotto Balls truffle mayo, truffle pecorino <i>(wheat, milk, egg, sulphites)</i>	129,-
Confit Garlic Flatbread roasted onions, mozzarella, parmesan <i>(wheat, milk, sulphites)</i>	179,-
Brown Crab Croquettes shellfish mayo, horseradish <i>(shellfish, fish, wheat, egg, sulphites)</i>	165,-
Ocean Trout Sashimi miso mayo, soy, sesame, ginger <i>(fish, shellfish, wheat, egg, sesame, soy, sulphites)</i>	189,-
Grilled Scallops celeriac, brown butter, almonds, capers, herbs <i>(shellfish, milk, almonds, sulphites)</i>	215,-
Korean Fried Chicken Wings <i>(wheat, soy)</i>	179,-
Chinese 5 Spice Duck Leg steam buns, asian bbq sauce, sriracha mayo, pickles, peanuts, spring onion <i>(wheat, soy, peanuts, molluscs, egg, sesame, sulphites)</i>	345,-

--LARGER PLATES--

12 Hour Braised Beef Cheek mustard, herbs, red wine & mushroom sauce (please order your sides separately) <i>(mustard, celery, sulphites)</i>	349,-
Grilled Halibut On The Bone grilled lemon, herbs, hollandaise sauce (please order your sides, separately) <i>(fish, egg, sulphites)</i>	349,-
Angus Beef Burger cheese, bacon, pickles, mustard mayo, ketchup, fries <i>(wheat, milk, egg, mustard, celery, sulphites)</i>	299,-
Slow Roasted Sweet Potato thai red curry, pak choi, water chestnuts, herbs, barley <i>(wheat, soy, barley)</i>	299,-
Lutefisk (including refill) (traditional Norwegian cod) stewed peas, steamed potatoes, bacon flatbread, mustard, brown cheese <i>(fish, milk, mustard)</i>	595,-
Pinnekjøtt (traditional Norwegian salted & smoked lamb) swede mash, steamed potatoes, lamb fat <i>(milk)</i>	525,-
Roasted Pork Belly pork sausage, pork patty, steamed potatoes, braised red cabbage, christmas gravy <i>(milk, sulphites)</i>	415,-

--SIDES--

Ciabatta *(wheat)* 29,- **Fries** 59,- **Steamed Potatoes** 59,- **Brown Butter Potatoes** *(milk)* 69,-
Steamed Greens w Lemon & Garlic 79,- **Slow Roasted Vegetables w Salsa Verde** 79,-
Aioli *(egg)* 29,- **Truffle Mayo** *(egg)* 29,- **Sriracha Mayo** *(egg, sulphites)* 29,- **Béarnaise Mayo** *(egg, sulphites)* 29,-

PIMP MY TABLE

Nick & Jonnies is all about
"sharing is caring!"

We'll serve up a selection of our
favourite dishes, designed to be shared
by the whole table.

(cannot be adjusted for allergies)

695,- per person

CHRISTMAS BUFFET

Christmas tastes better when shared...

pinnekjøtt, pork belly, pork sausage,
steamed potatoes, swede mash,
braised red cabbage, lamb fat,
creamy christmas gravy

(cannot be adjusted for allergies)

625,- per person

with dessert 725,- per person



--DESSERT--

Riskrem	139,-
raspberry sauce <i>(milk, sulphites)</i>	
Chocolate Fondant	155,-
peanuts, salted caramel, vanilla ice cream <i>(milk, egg, peanuts)</i>	
Sourcream from Røros	145,-
gingerbread crumble, mulled wine sorbet <i>(milk, almonds, sulphites)</i>	
Cheese	199,-
3 cheeses, fruit & nut bread <i>(milk, wheat, walnuts, sulphites)</i>	



--DESSERT--

Riskrem	139,-
bringebær saus <i>(melk, sulfiter)</i>	
Sjokoladefondant	155,-
peanøtter, salt karamell, vaniljeis <i>(melk, egg, peanøtter)</i>	
Rømme fra Røros	145,-
pepperkake smuldre, gløgg sorbet <i>(melk, mandler, sulfitt)</i>	
Ost	189,-
3 ost, frukt- og valnøttbrød <i>(melk, hvete, valnøtter, sulfitt)</i>	