

BAR MENU
PEISESTUEN



Fløirestauranten

SIGNATURE COCKTAILS

“EIR”, Norsk Whiskey, Peanut, Ginger, Honey, Pickled Peach
(peanuts)

“IDUNN”, Calvados, Ice Cider, Strawberry, Smoked Honey
(milk, sulphites)

“YGGDRASIL”, Pear Cognac, Hardanger Cider, Elderflower
(sulphites)

“SIF”, Gin, Cloudberry, Vanilla, Prosecco Foam
(egg, sulphites)

200,-

CLASSICS & CONTEMPORARIES

SAZARAC - Brown Butter Washed Cognac, Absinthe, Peychaud
(milk)

ESPRESSO MARTINI - Vodka, Coffee, Salt, Brown Cheese
(milk)

CHILI MARTINI - Reposado Tequila, Morita Chili, Raspberry, Smoke

DRY MARTINI - Birch Vodka, Oyster Leaf, Blinq Blossom, Vermouth

195,-



GIN & TONIC

BAREKSTEN BOTANICAL GIN, Fever-Tree Tonic, Orange Zest
195,-

ANGR LØV NORDIC GIN with Fever-Tree Tonic, Pink Grapefruit
195,-

HENDRICK'S GIN with Fever-Tree Tonic, Cucumber, Cracked Black Pepper
195,-

NINE SISTERS OCEAN GIN with Fever-Tree Tonic, Pink Peppercorns, Lemon
195,-

HARAHORN GIN with Fever-Tree Tonic, Rosemary, Pink Grapefruit
195,-

ELSKER PINK GIN with Fever-Tree Tonic, Raspberry, Lemon Zest
190,-

BAREKSTEN SLOE GIN, Fever-Tree Tonic, Lemon
185,-

SPRITZ

FLØYEN SPRITZ - Blackcurrant Liqueur, Prosecco, Soda, Blueberry

LIMONCELLO SPRITZ - Limoncello, Prosecco, Soda, Lemon

HUGO SPRITZ - Elderflower Liqueur, Prosecco, Soda, Lime

APEROL SPRITZ - Aperol, Prosecco, Soda, Orange

(Spritz contains sulphites)

180,-

MOCKTAILS

“GAMMEL ERIK” - Raspberry, Chili, Apple, Ginger

(sulphites)

95,-

“OLE BRUMM” - Apple, Peach, Brioche, Lapsang Souchong

(egg, milk, sulphites, wheat)

95,-



WHISKEY & WHISKY

BULLEIT BOURBON

130,-

BULLEIT RYE

135,-

BULLEIT 10

145,-

NIKKA FROM THE BARREL

180,-

JOHNNIE WALKER BLACK LABEL

130,-

JOHNNIE WALKER BLUE LABEL

455,-

GLENMORANGIE 10YR

145,-

GLENMORANGIE 18YR

260,-

HIGHLAND PARK 10YR

135,-

WHISKEY & WHISKY

TALISKER 10YR

155,-

LAGAVULIN 16YR

185,-

FEDDIE SINGLE MALT WHISKY

160,-

MACALLAN A NIGHT ON EARTH 4 JEREZ ED

325,-

MACALLAN HARMONY 4

420,-

MACALLAN CLASSIC CUT 2024

440,-

MACALLAN SHERRY CASK 18YR

760,-

MACALLAN SHERRY CASK 25YR

4500,-

COGNAC

BRAASTAD VSOP

130,-

BRAASTAD XO

155,-

REMY MARTIN VSOP

145,-

REMY MARTIN XO

395,-

HENNESSY VS

135,-

HENNESSY VSOP

140,-

HENNESSY XO

395,-

HENNESSY PARADIS

2250,-

RUM

PLANTATION ORIGINAL DARK

135,-

RON ZACAPA CENTANARIO 23

165,-

RON ZACAPA XO

245,-

RON ZACAPA ROYAL

630,-

AQUAVIT

BAREKSTEN

130,-

LOITEN JULEAQUAVIT

135,-

GAMMEL OPLAND

135,-

BERGENS 1818

140,-

FEDDIE FATLAGRET

145,-



TEQUILA

DON JULIO BLANCO

140,-

DON JULIO REPOSADO

150,-

DON JULIO ANEJO

160,-

DON JULIO 1942

360,-

VODKA

NORWEGIAN MOOD BIRCH VODKA

135,-

BAREKSTEN

140,-

BELVEDERE PURE

155,-

SOFT DRINKS

Coca Cola 0,33 L	60,-
Coca Cola Zero 0,33 L	60,-
Sprite 0,33 L	60,-
Fanta 0,33 L	60,-
Apple juice Alde 0,37 L	90,-
Apple juice raspberry Alde 0,37 L	90,-
Apple juice Alde 0,75 L	160,-
Apple juice raspberry Alde 0,75 L	160,-

NON-ALCOHOLIC BEER

Heineken 0% (barley)	80,-
Nøgne Stripped Craft 0% (barley, wheat)	90,-

COFFEE

	SINGLE	DOUBLE
Filter Coffee	50,-	
Tea	50,-	
Espresso	50,-	60,-
Americano	55,-	60,-
Cappuccino	60,-	65,-
(milk)		
Caffé Latte	60,-	65,-
(milk)		
Caffé Mocha	65,-	70,-
(milk)		
Iced Coffee	60,-	65,-
(milk)		
Hot Chocolate	70,-	
(milk)		
Irish Coffee	170,-	
(milk)		

NON-ALCOHOLIC SPARKLING

	GLASS	BOTTLE
Sparkling Tea	90,-	450,-
Cider	80,-	300,-

Water is complimentary for all our guests

ON TAP 0,4 L

Hansa Pilsner (barley)	120,-
Mango IPA (barley, wheat)	135,-
Nøgne Ø 4885 Blanc (wheat)	140,-
Nøgne Ø IPA 7,5% (barley, oat, rye, wheat)	155,-
Nøgne Ø Ginger Juice (gluten free)	140,-

BOTTLED BEER

Sol (barley)	130,-
Heineken (barley)	130,-
Nøgne Ø Two Captains	
Double IPA 8,5% (barley)	155,-
Nøgne Ø Porter 7% (barley)	150,-
Nøgne Ø Classic Lager (barley)	140,-
Bulmers Red Berries (sulphites)	160,-
Hansa Lite (gluten free)	130,-
7 Fjell Snasen Saison 7,5% (barley, wheat)	155,-
7 Fjell Fløien IPA 6,9% (gluten free)	150,-
7 Fjell Småtøs (gluten free)	140,-
7 Fjell Kjuagutt (barley)	140,-

RED WINE

	GLASS	BOTTLE
Barbera	150,-	750,-
Cabarnet Sauvignon	165,-	850,-
Pinot Noir	225,-	1200,-
Red wine of the month	190,-	990,-

WHITE WINE

	GLASS	BOTTLE
Vino Bianco	140,-	
Riesling	150,-	750,-
Sancerre	165,-	850,-
Chablis	190,-	990,-
White wine of the month	225,-	1200,-

SPARKLING WINE

	GLASS	BOTTLE
Alde Hardanger Cider	140,-	700,-
Cremant	150,-	750,-
Tattinger Champagne	210,-	1150,-
Gusbourne	220,-	1250,-

DESSERT WINE

	GLASS
Ice Cider	165,-
Dessert wine of the month	140,-

(wine contains sulphites)

SNACKS

SALTED PEANUTS

(peanuts)

45,-

NUTS WITH PECORINO & TRUFFLES

(milk, macadamia, peanuts, almond, cashew, hazelnuts)

75,-

TRUFFLE FLAVORED CHIPS

60,-

OLIVE OIL FLAVORED CHIPS

60,-

FRIES

Served with garlic mayonnaise and ketchup

(milk)

65,-

VEGETABLE SNACK

Mix between fried and fresh. Served with dipping sauce

(egg, milk, wheat)

170,-

NORWEGIAN OYSTERS

Served with lemon and vinaigrette

(molluscs, sulphites)

95,- per piece

HAM & CHEESE PLATTER

A selection of cured meat and cheese from local producers. Served with sourdough bread, whipped butter, truffle chips and honey.

Ideal as a snack for sharing

(milk, wheat)

365,- per platter

FOOD FROM BRASSERIET MENU

TARTAR OF OX

Served with cured egg yolk,
horseradish, pea sprouts and capers

(egg, wheat)

265,-

SANDWICHES

ROAST BEEF

With remoulade and herbs

(egg, mustard, wheat)

265,-

SKAGEN SALAD

With hand-peeled shrimp from Lyngenfjord, pickled onion and dill

(fish, milk, shellfish, wheat)

275,-

TOMATO & RICOTTA

Locally farmed cherry tomatoes, Norwegian ricotta and seeds

(milk, wheat)

250,-



SNOWCRAB SALAD

Marinated snow crab, pickled carrot, tomatoes,
herb vinaigrette and sour dough chips

(shellfish, wheat)

340,-

SUMMER SALAD

With blue-grey oyster mushrooms,
honey mustard vinaigrette, micro greens,
spring onion, smoked seaweed and croutons

(mustard, wheat)

320,-

FLØYEN BURGER

Served with homemade dressing, lettuce,
onion, Norwegian cheddar, pickles and fries

(egg, milk, mustard, wheat)

320,-