

BAR MENU

PEISESTUEN

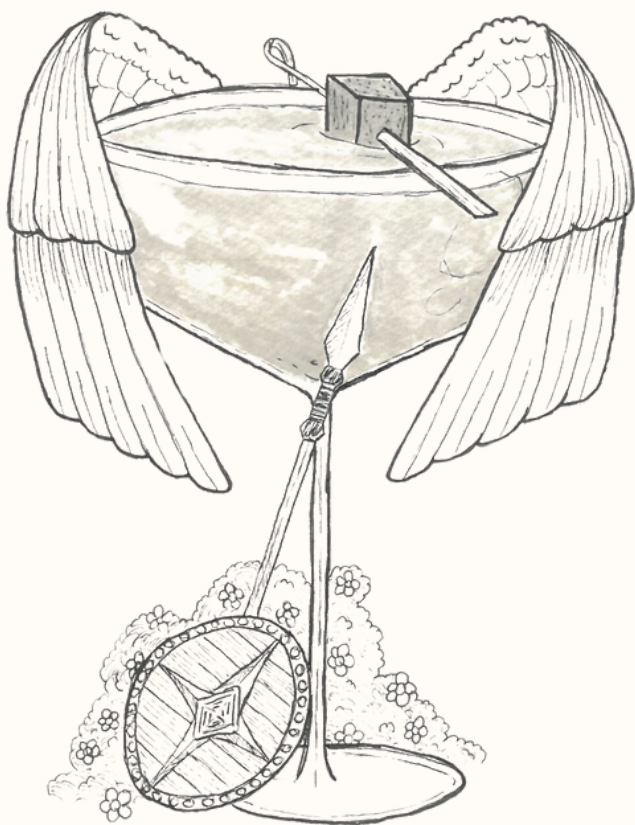


Fløirerestauranten

SIGNATURE COCKTAILS

All illustrations and poetry by our bartenders

«FREYA»



*«Her chariot approaches,
Drawn by feline not juxtaposed.
Prophecy forthcoming,
Visions of future tomorrows.
Folkvagner receives half the souls,
Of which she oversees.
The overwhelming love of Freya,
Brings them to their knees»*

Elsker Pink Gin, Yellow Chartreuse,
Blackcurrant, Elderflower, Lavender, Oak
(sulphites)

Almost as beautiful as its namesake.

200,-

«SIF»



*«Locks of morning sun-kissed streams,
Harvest celebration thanks to The.
Giantess betrothed to thunder,
To whom we pray our fertility.
Mischievous, naughty Loki,
He sliced your golden mane.
Now a crown of gold adorns you,
Still befitting to your name»*

Tanqueray London Dry, Cloudberry,
Vanilla, Prosecco Foam
(sulphites)

Never to leave the menu.

200,-

«IDUNN»



*«Though other-worldly,
Even gods age and tire.
When waning arises,
Idunn's apples, the desire.
When flora is in bud,
On the brink of full bloom.
Rejuvenation in progress,
Spring birthed from her womb»*

Pere Magloire V.S.O.P Calvados, Edel Ice Cider,
Strawberry, Smoked Honey Cream
(milk, sulphites)

Decadence in a glass.

200,-

«DRAUPNE»



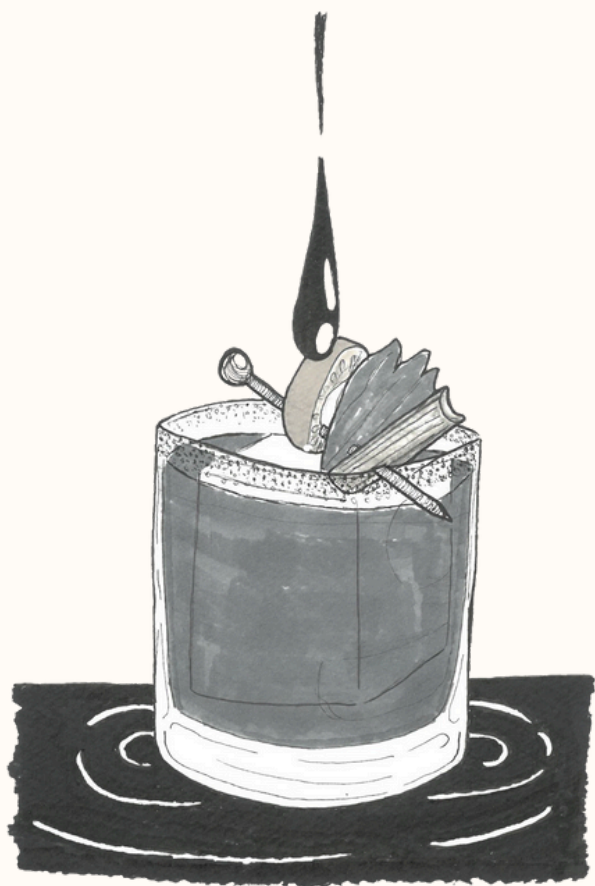
*«The resplendent ring of Odin,
A jewel to behold.
On every ninth night,
A multiplication, eight-fold.
Forged by brother dwarves,
To prove Loki wrong.
His lips sewn with wire,
Not quite as clever as he was strong»*

Picaflor Mezcal, Cold-brew Mango Tea,
Passionfruit, Vanilla
(almond)

The top of the mountain Tiki option.

200,-

«KVASIR»

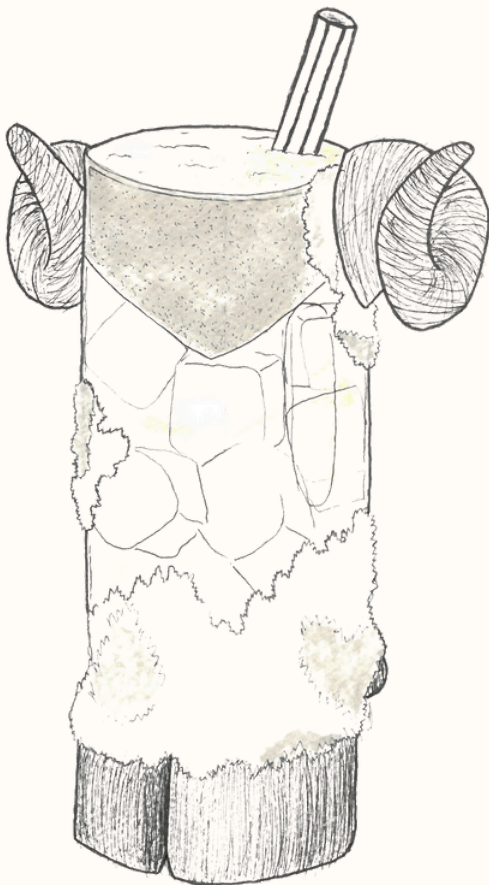


*«The wisest of men
Born of gods spittle and ended by dwarves,
They made mead from his blood.
A never-ending knowledge source.
Those who partook,
Poetry their fate.
Poor Kvasir,
His knowledge caused him to suffocate»*

Nine Sister's Ocean Gin, Tomato, Oyster Sauce,
Garum, Celery, Wagyu Jerky
(celery, shellfish, wheat)

Though under the guise of "Kvasir",
this is very much a Bloody Mary.

«HEIDRUN»



*«Nanny goat, Heidrun,
On Lærads rich foliage you graze,
Name is bright sky,
Brighter than that on which we gaze.
When udder is full,
To Valhalla with your mead,
Quenching the thirst of those,
Who have ridden their last steed»*

Bulleit Bourbon, Fjording Hazelnut,
Chocolate, Cream, Honeycomb
(hazelnut, milk)

The perfect chocolaty, guilty pleasure.

200,-

«EIR»



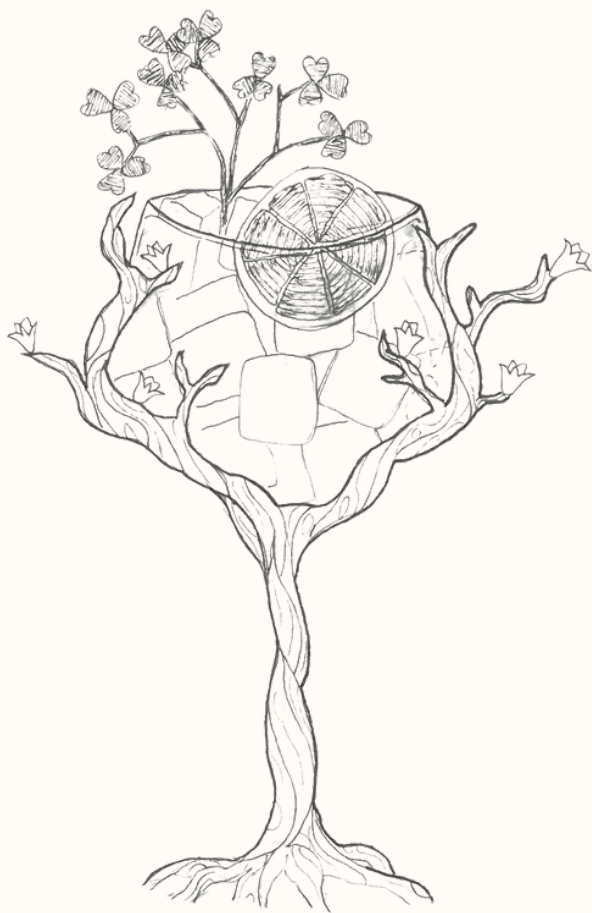
*«As the Gray Jay soars,
Eir's presence abounds.
Physician, healer, midwife,
Foraging forest grounds.
Deity or Valkyrie,
Debate is still put forth.
Whether one or t'other,
A substantial healer of the Norse»*

Feddie Single Malt Whiskey, Peanut, Apricot,
Pickled Peach, Honey, Ginger, Smoke
(peanut)

A truly healing blend. More effective than any prescription.

200,-

«YGGDRASIL»



*«Oh, mighty ash tree,
You encompass nine worlds.
Branches reach to the heavens,
Roots extend to three realms twirled.
In a vain attempt,
Nidhogg chews at your base,
To destroy all for nought.
Howls ensure it returns to place»*

Xante Pear Cognac, Alde Apple Cider, Elderflower
(sulphites)

Combining the fruits which Yggdrasil bears,
gives a true flavour of summer.

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

OYSTER LEAF MARTINI

Birch Vodka, Oyster Leaf, Blinq Blossom, Vermouth

195,-

MOCKTAILS

OLE BRUMM

Sidestepp, Apple, Brioche,
Pickled Peach, Lapsang Souchong
(milk, wheat)

FANTORANGEN

Apple, Mango Tea, Grapefruit

95,-

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

(spritzen enthält sulfite)

180,-

GIN & TONIC

BAREKSTEN BOTANICAL GIN

Fever-Tree Tonic, Orange Zest
195,-

ANGR LØV NORDIC GIN

Fever-Tree Tonic, Pink Grapefruit
195,-

HENDRICK'S GIN

Fever-Tree Tonic, Cucumber, Cracked Black Pepper
195,-

NINE SISTERS OCEAN GIN

Fever-Tree Tonic, Pink Peppercorns, Lemon
195,-

HARAHORN GIN

Fever-Tree Tonic, Rosemary, Pink Grapefruit
195,-

ELSKER PINK GIN

Fever-Tree Tonic, Blueberries, Lemon Zest
190,-

BAREKSTEN SLOE GIN

Fever-Tree Tonic, Lemon
185,-

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,-

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,-

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 BEER

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

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,-

Water is complimentary for all our guests

RED WINE

	GLASS	BOTTLE
Barbera	150,-	750,-
Cabernet 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)

Water is complimentary for all our guests

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,-