

BAR MENU

PEISESTUEN

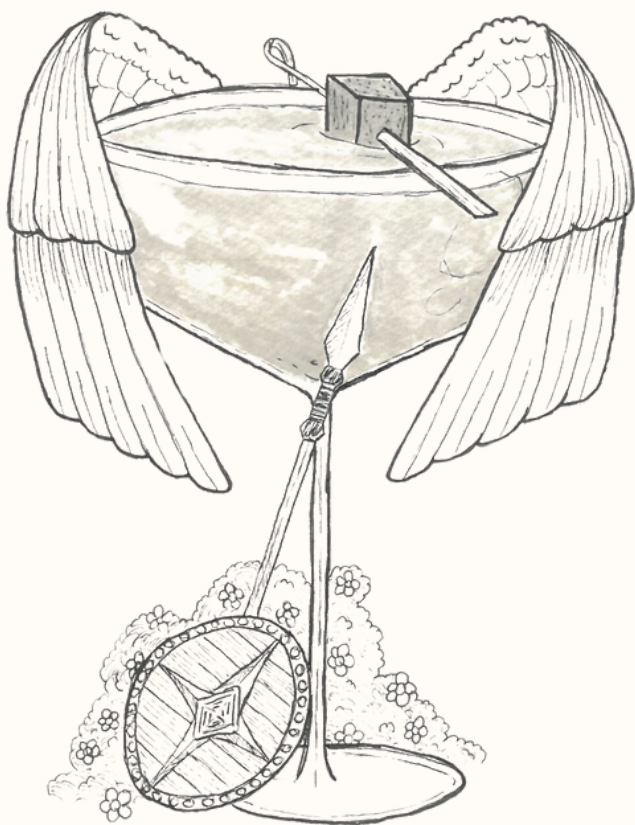


Fløirestauranten

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.

«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.

210,-

«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.

205,-

«DRAUPNE»



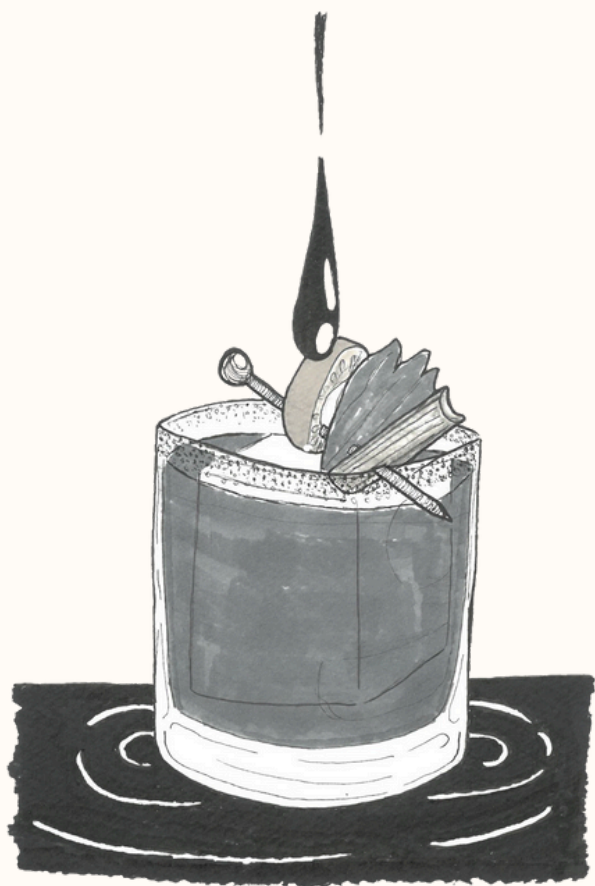
*«The resplendent ring of Odin,
A jewel to behold.
On every ninth night,
A multiplication, eight-fold.
Forged by brother dwarves,
To prove Loki wrong.
His lips sewn with wire,
Not quite as clever as he was strong»*

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

The top of the mountain Tiki option.

200,-

«KVASIR»

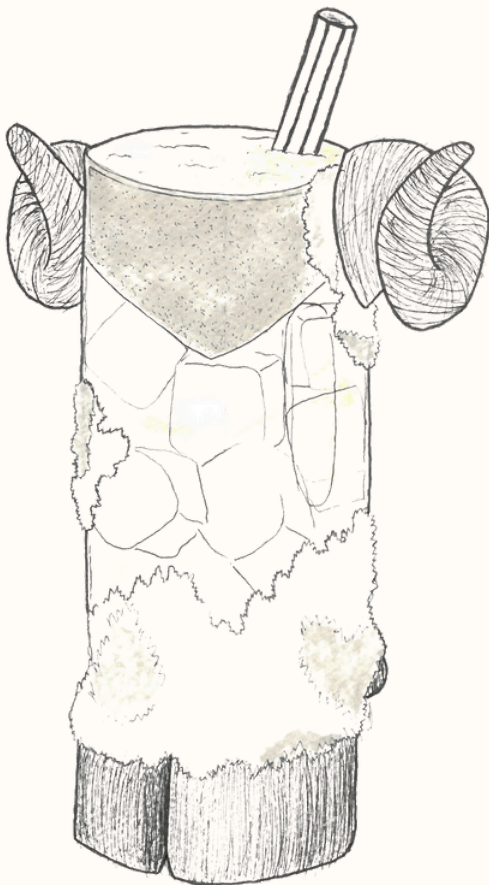


*«The wisest of men
Born of gods spittle and ended by dwarves,
They made mead from his blood.
A never-ending knowledge source.
Those who partook,
Poetry their fate.
Poor Kvasir,
His knowledge caused him to suffocate»*

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.

205,-

«EIR»



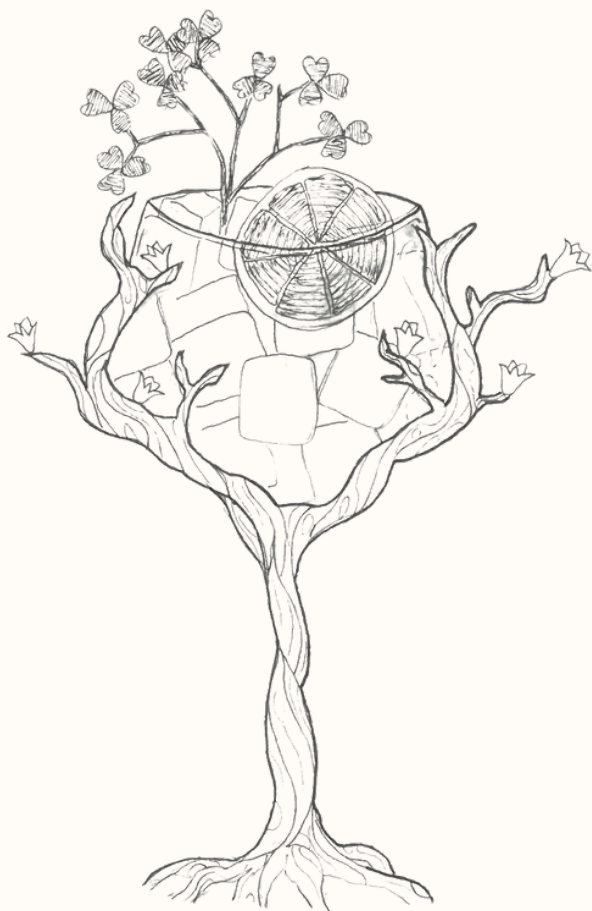
*«As the Gray Jay soars,
Eir's presence abounds.
Physician, healer, midwife,
Foraging forest grounds.
Deity or Valkyrie,
Debate is still put forth.
Whether one or t'other,
A substantial healer of the Norse»*

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

A truly healing blend. More effective than any prescription.

210,-

«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

195,-

OLD FASHIONED OF THE WEEK

Ask your bartender about what we are currently offering
(allergens vary)

220,-

MOCKTAILS

TORNEROSE

Ish - London Botanical, Strawberry,
Lemon Balm, Lime Oleo
(egg)

FANTORANGEN

Apple, Mango Tea, Grapefruit

GAMMEL ERIK

Raspberry, Chili, Ginger
(sulphites)

115,-

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,-

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

145,-

BULLEIT RYE

150,-

BULLEIT 10

160,-

NIKKA FROM THE BARREL

190,-

JOHNNIE WALKER BLACK LABEL

145,-

JOHNNIE WALKER BLUE LABEL

475,-

GLENMORANGIE 10YR

155,-

GLENMORANGIE 18YR

275,-

HIGHLAND PARK 10YR

145,-

TALISKER 10YR

165,-

LAGAVULIN 16YR

200,-

FEDDIE SINGLE MALT WHISKY

170,-

MACALLAN A NIGHT ON EARTH 4 JEREZ ED

350,-

MACALLAN HARMONY 4

450,-

MACALLAN CLASSIC CUT 2024

460,-

MACALLAN SHERRY CASK 18YR

775,-

MACALLAN SHERRY CASK 25YR

4500,-

COGNAC

BRAASTAD VSOP

140,-

BRAASTAD XO

165,-

REMY MARTIN VSOP

155,-

REMY MARTIN XO

410,-

HENNESSY VS

145,-

HENNESSY VSOP

150,-

HENNESSY XO

410,-

HENNESSY PARADIS

2250,-

RUM

PLANTATION ORIGINAL DARK

145,-

RON ZACAPA CENTANARIO 23

175,-

RON ZACAPA XO

265,-

RON ZACAPA ROYAL

650,-

AQUAVIT

BAREKSTEN

140,-

LOITEN JULEAQUAVIT

145,-

GAMMEL OPLAND

145,-

BERGENS 1818

150,-

FEDDIE FATLAGRET

155,-

TEQUILA

DON JULIO BLANCO

145,-

DON JULIO REPOSADO

155,-

DON JULIO ANEJO

165,-

DON JULIO 1942

375,-

VODKA

NORWEGIAN MOOD BIRCH VODKA

145,-

BAREKSTEN

150,-

BELVEDERE PURE

165,-

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,-
Lervig Passion Tang 7% (barley)	150,-
Bulmers Red Berries (sulphites)	160,-
Hansa Lite (gluten free)	130,-
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,-

MARCONA ALMONDS

(almond)

75,-

TRUFFLE FLAVORED CHIPS

60,-

OLIVE OIL FLAVORED CHIPS

60,-

FRIES

Served with garlic mayonnaise and ketchup

(egg, celery)

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 OUR BRASSERIE 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,-