



BAR MENU

PEISESTUEN

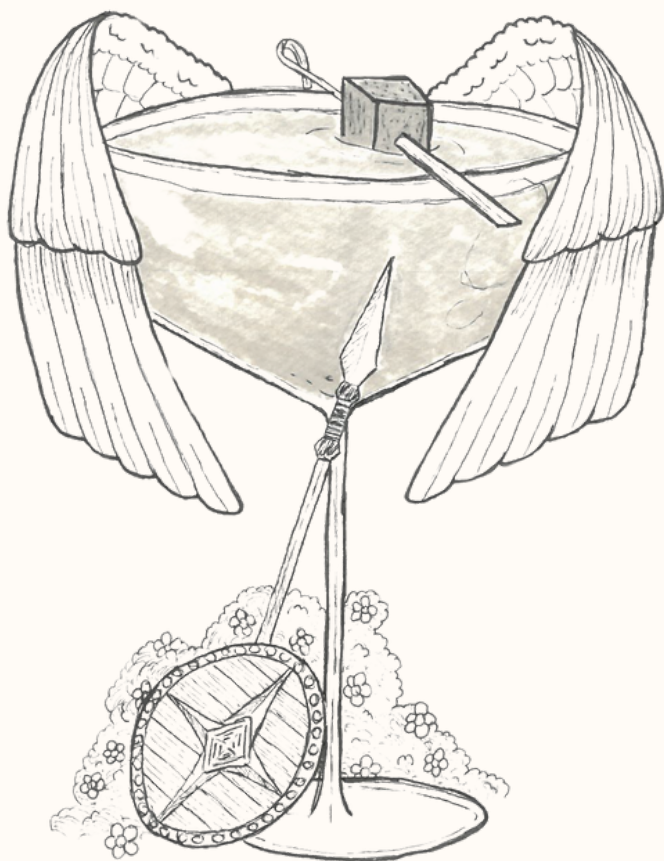


Fløirestauranten

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.

«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.

«DRAUPNE»

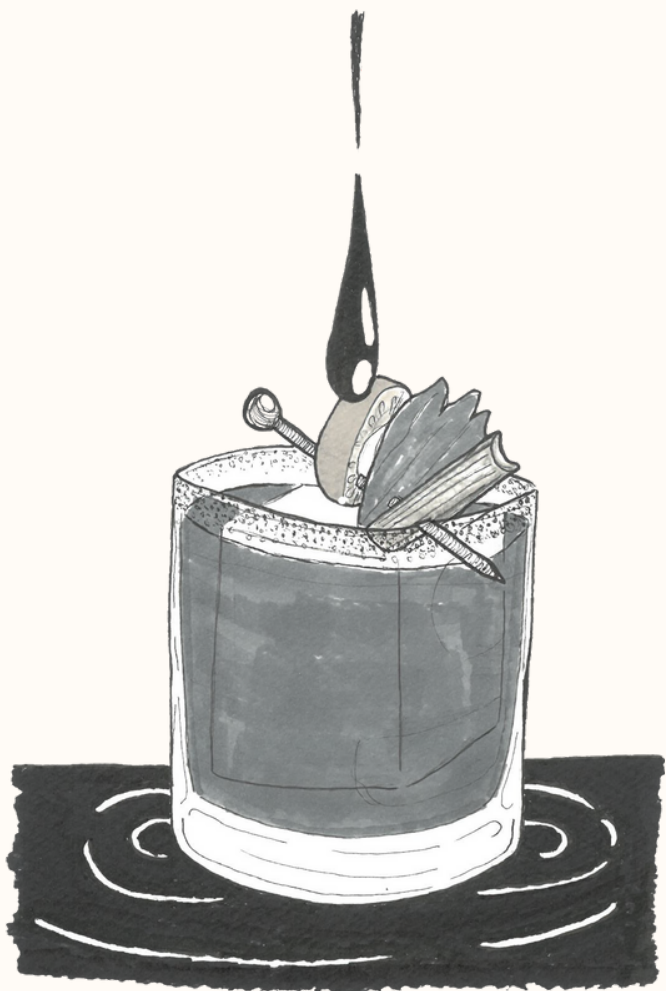


*«The resplendent ring of Odin,
A jewel to behold.
On every ninth night,
A multiplication, eight-fold.
Forged by brother dwarves,
To prove Loki wrong.
His lips sewn with wire,
Not quite as clever as he was strong»*

Don Julio Blanco Tequila, Cold-brew Mango Tea,
Passionfruit, Vanilla
(almond)

The top of the mountain Tiki option.

«KVASIR»

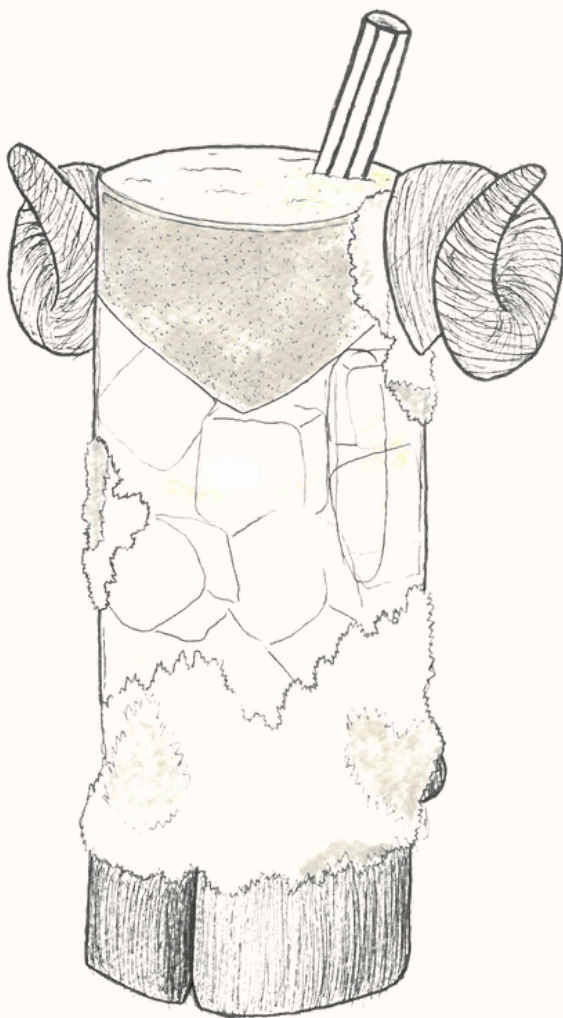


*«The wisest of men
Born of gods spittle and ended by dwarves,
They made mead from his blood.
A never-ending knowledge source.
Those who partook,
Poetry their fate.
Poor Kvasir,
His knowledge caused him to suffocate»*

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.

«EIR»

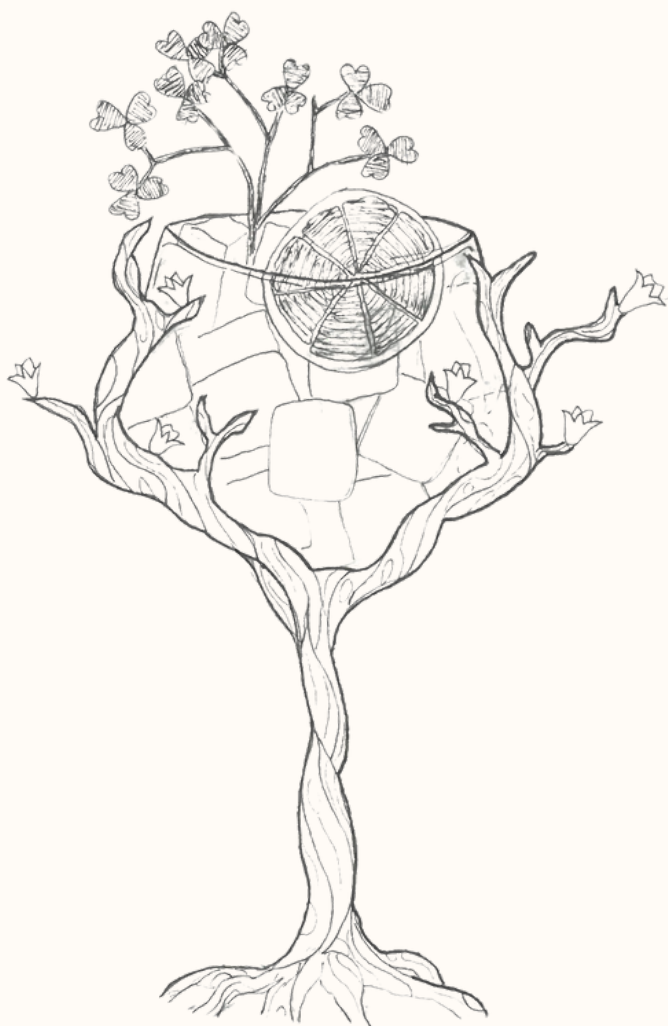


*«As the Gray Jay soars,
Eir's presence abounds.
Physician, healer, midwife,
Foraging forest grounds.
Deity or Valkyrie,
Debate is still put forth.
Whether one or t'other,
A substantial healer of the Norse»*

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

A truly healing blend.
More effective than any prescription.

«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.

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

ON TAP^{0,4 L}

Hansa Pilsner.....	125
(barley)	
Mango IPA.....	140
(barley, wheat)	
Nøgne Ø 4885 Blanc.....	145
(wheat)	
Nøgne Ø IPA 7,5%.....	155
(barley, oat, rye, wheat)	
Nøgne Ø Ginger Juice.....	145
(gluten free)	

BOTTLED BEER

Sol.....	130
(barley)	
Heineken.....	130
(barley)	
Nøgne Ø Two Captains Double IPA 8,5%.....	155
(barley)	
Nøgne Ø Porter 7%.....	150
(barley)	
Lervig Passion Tang 7%.....	150
(barley)	
Lervig Nitro Stout.....	165
(barley, oats)	
Bulmers Red Berries.....	170
(sulphites)	
Hansa Lite.....	130
(gluten free)	
7 Fjell Fløien IPA 6,9%.....	155
(gluten free)	
7 Fjell Småtøs.....	140
(gluten free)	
7 Fjell Kjuagutt.....	140
(barley)	

NON-ALCOHOLIC BEER

Heineken 0%.....	85
(barley)	
Nøgne Stripped Craft 0%.....	95
(barley, wheat)	

RED WINE

Barbera.....	150 / 750
Cabernet Sauvignon.....	165 / 850
Pinot Noir.....	225 / 1200
Red wine of the month.....	190 / 990

WHITE WINE

Vino Bianco.....	145
Riesling.....	150 / 750
Sancerre.....	165 / 850
Chablis.....	190 / 990
White wine of the month.....	225 / 1200

DESSERT WINE

Ice Cider.....	165
Dessert wine of the month.....	155

SPARKLING WINE

Alde Hardanger Cider.....	140 / 700
Cremant.....	150 / 750
Tattinger Champagne.....	210 / 1150
Gusbourne.....	220 / 1250

NON-ALCOHOLIC SPARKLING

Sparkling Tea.....	100 / 450
Cider.....	90 / 370

(wine contains sulphites)

WINE LIST



SOFT DRINKS

Coca Cola 0,33 L.....	65
Coca Cola Zero 0,33 L.....	65
Sprite 0,33 L.....	65
Fanta 0,33 L.....	65
Apple juice Alde 0,37 L.....	100
Apple juice raspberry Alde 0,37 L.....	100
Apple juice Alde 0,75 L.....	200
Apple juice raspberry Alde 0,75 L.....	200

COFFEE

Filter Coffee.....	50
Tea.....	50
Espresso.....	55 / 60
Americano.....	55 / 60
Cappuccino.....	65 / 70
(milk)	
Caffé Latte.....	70 / 75
(milk)	
Caffé Mocha.....	70 / 75
(milk)	
Iced Coffee.....	70 / 75
(milk)	
Hot Chocolate.....	70
(milk)	
Irish Coffee.....	180
(milk)	

Water is complimentary for all our guests

SNACKS

SALTED PEANUTS

(peanuts)

45

MARCONA ALMONDS

(almond)

75

TRUFFLE FLAVORED CHIPS

65

OLIVE OIL FLAVORED CHIPS

65

FRIES

Served with garlic mayonnaise and ketchup

(celery, egg)

70

SMASHED POTATOES

Choose between nduja butter and tarragon butter. Served with gribiche sauce

(egg, milk)

140

NORWEGIAN OYSTERS

Served with lemon and vinaigrette

(molluscs, sulphites)

95 per piece / 550 for half a dozen

HAM & CHEESE PLATTER

A selection of cured meat and cheese from local producers. Served with crispy bread, whipped butter, honey and marmalade.

Ideal as a snack for sharing

(milk, sesame seeds, sulphites)

380 per platter

STEAK TARTAR

Cured egg yolk,

horseradish, pea sprouts, capers.

Served with toasted sourdough bread

(egg, wheat)

270

FOOD FROM OUR BRASSERIE MENU

SANDWICHES

Served for lunch until 15:15

ROAST BEEF

Gribiche sauce and micro greens

(egg, sulphites, wheat)

265

SKAGEN SALAD

Hand-peeled shrimp from Lyngenfjord,
pickled onion and dill

(egg, milk, shellfish, wheat)

275

KING OYSTER MUSHROOM

Locally farmed mushrooms, roasted cauliflower
purée, pickled vegetables and crunchy seeds

(soy, sulphites, wheat)

255

SNOWCRAB SALAD

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

(shellfish, sulphites, wheat)

360

AUTUMN SALAD

Grilled cheese “Høvding Sverre XO”, with apple
glaze, honey mustard vinaigrette, walnuts and
pickled vegetables

(milk, mustard, sulphites, wheat, nuts)

340

FLØYEN BURGER

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

(celery, egg, milk, mustard, wheat)

330