



BAR MENU

PEISESTUEN

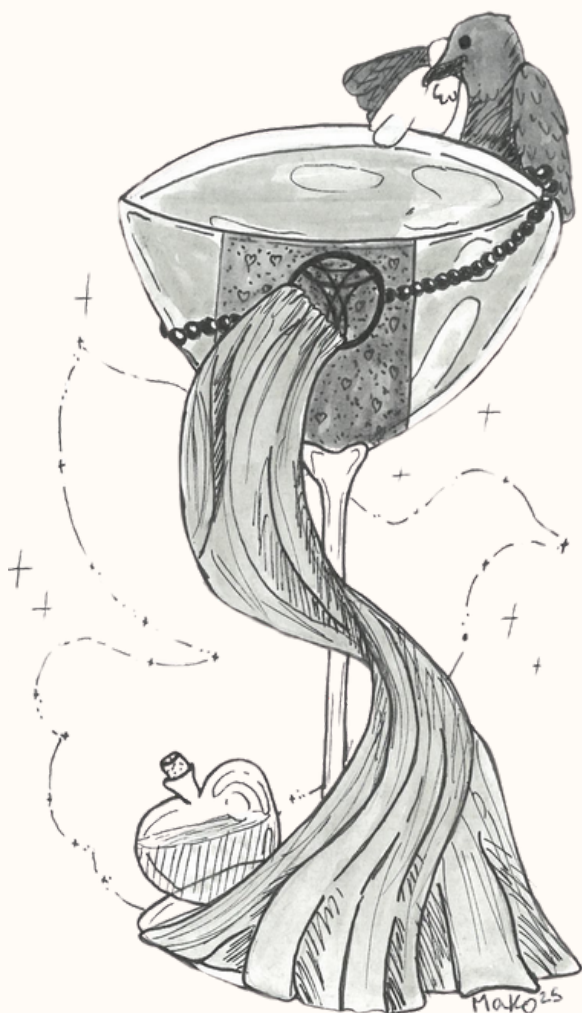


Fløirestauranten

SIGNATURE COCKTAILS

All illustrations and poetry by our bartenders

«LOFN»



*«When love is forbidden,
Though unity required.
It is Lofn who is called upon,
To quench carnal desires.
Her ways are both discreet and mild,
Her perseverance knows no bounds.
Obstructions are not obstacles,
When unconventional love is found»*

Gammel Oppland, Maraschino, Chartreuse,
Charred Red Pepper, Strawberry

Things always taste better when they are forbidden.

«ALFHEIM»



*«The land of beauty and luminescence,
That the diminutive call home.
High in Yggdrasil's limbs,
Freya presides on the throne.
Lilliputian beings,
Pigmentation as bright as sun.
If you see, however, one black as soot,
You'd do best to turn and run»*

Don Julio Reposado, DOM Benedictine, Tomato
Water, Cucumber, Forced Carbonation

Bright and sparkling but with a dark side.

«HØSTBLOT»



*«We say goodbye to waning summer,
We welcome winter nights,
With singing, feast and sacrifice.
Pray the season not plagued with blight.
We thank you for the harvest,
By offering up the slain.
We ask you to be merciful,
Let this killing not be in vain»*

Plantary Original Dark, Bulleit Bourbon,
Carrot, Peacan, Cream Cheese
(pecans, milk, walnuts)

You needn't sacrifice yourself for this drink.

«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.

«SVALINN»



*«To stop the land from scorching,
The seas from boiling fast.
The mighty shield Svalinn the protector,
For eternity it must last.
Keeper of cosmic balance,
Harmony and fate.
Midgard owes you service,
Our debt to you so great»*

Hennesy VS, Cointreau, Mamajuana, Burnt
Caramel, Mascarpone
(egg, milk)

Fortunately, Midgard won't burn when
you crack this shield.

«EIR»

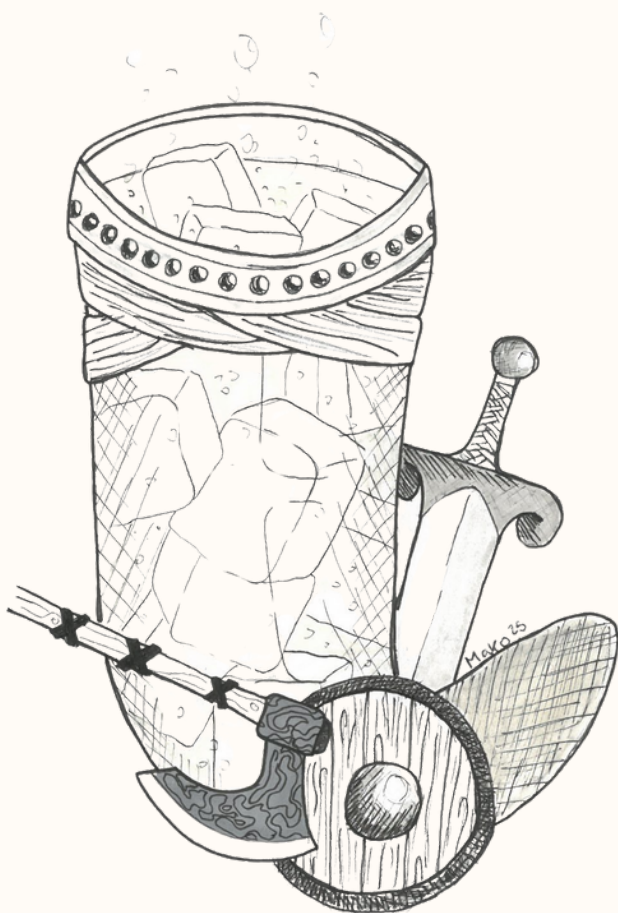


*«As the Gray Jay soars,
Eir's presence abounds.
Physician, healer, midwife,
Foraging forest grounds.
Deity or Valkyrie,
Debate is still put forth.
Whether one or t'other,
A substantial healer of the Norse»*

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

A truly healing blend.
More effective than any prescription.

«EINHERJAR»

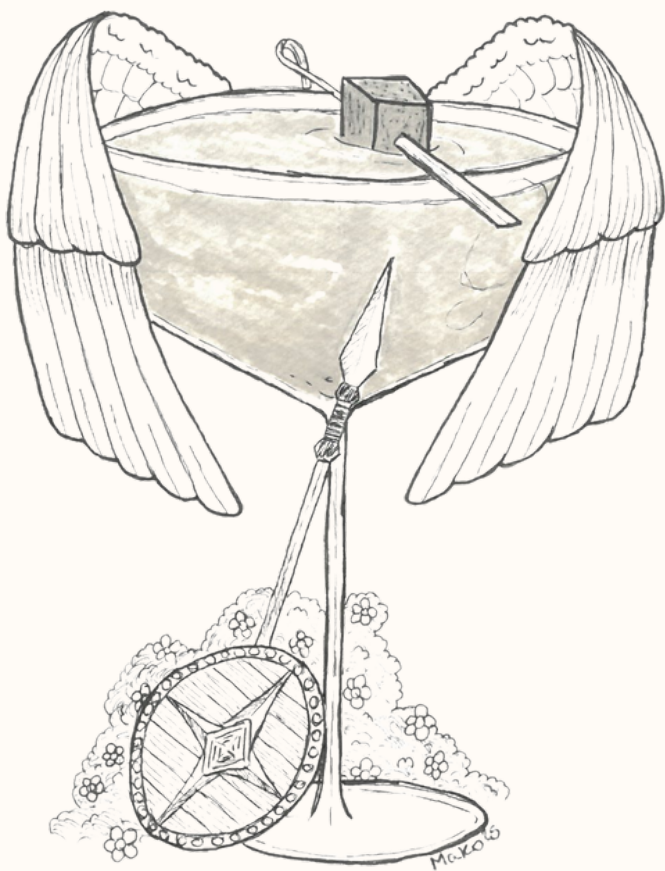


*«The burden of souls borne by Valkyries,
One mustn't make trivial this deed.
For the Einherjar are imperative,
At Ragnarök they must bleed.
An army of one who are brethren,
Feast and battle, cheek to jowl.
In Valhalla they prepare themselves,
For when Fenrir begins to howl»*

Koch Elemental, Campari, Rhubarb, Cremant
(milk, sulphites)

More refreshing than Heidrun's mead.

«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.

«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.

«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.

CLASSICS & CONTEMPORARIES

SAZARAC

Brown Butter Washed Braastad VSOP,
Absinthe, Peychaud
(milk)

ESPRESSO MARTINI

Smirnoff, Coffee, Salt, Brown Cheese
(milk)

CHILI MARTINI

Don Juilo Reposado, Morita Chili, Raspberry, Smoke

DIRTY MARTINI

Bivrost Arctic Gin, Sage, Apricot Brine

200

OLD FASHIONED OF THE MONTH

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

220

CADILLAC MARGARITA

Fortaleza Anejo Tequila, Grand Marnier
350

GREEN POINT

Michters Rye 10yr, Chartreuse De Sommeliers,
Cocchi Vermouth de Torino
(sulphites)
725

SCOTCH OLD FASHIONED

Macallan 18 Double Cask, Brown Sugar, Bitters
1200

SIDECAR ROYAL

Hennessy Paradis, Grand Marnier, Taittinger
(sulphites)
2350

GIN & TONIC

BAREKSTEN BOTANICAL GIN

Fever-Tree Tonic, Orange Zest

ANGR LØV NORDIC GIN

Fever-Tree Tonic, Pink Grapefruit

SKAGERRAK NORDIC GIN

Fever-Tree Tonic, Apple, Seaweed

BIVROST ARCTIC GIN

Fever-Tree Tonic, Forest Berries, Lime

NINE SISTERS OCEAN GIN

Fever-Tree Tonic, Pink Peppercorns, Lemon

HARAHORN GIN

Fever-Tree Tonic, Rosemary, Pink Grapefruit

ELSKER PINK GIN

Fever-Tree Tonic, Blueberries, Lemon

BAREKSTEN SLOE GIN

Fever-Tree Tonic, Lemon

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

MOCKTAIL OF THE MONTH

Ask your bartender about what
we are currently offering

FANTORANGEN

Apple, Mango Tea, Grapefruit

GAMMEL ERIK

Raspberry, Chili, Ginger
(sulphites)

115

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

WHISKEY & WHISKY

BULLEIT BOURBON

145

BULLEIT RYE

150

BULLEIT 10

160

MICHTERS STRAIGHT RYE 10YR

550

MICHTERS STRAIGHT BOURBON 10YR

575

NIKKA FROM THE BARREL

190

JOHNNIE WALKER BLACK LABEL

145

JOHNNIE WALKER BLUE LABEL

475

FEDDIE SINGLE MALT WHISKY

170

FEDDIE SINGLE MALT LIMITED RELEASE 2025

245

WHISKEY & WHISKY

GLENMORANGIE 10YR

155

GLENMORANGIE 18YR

275

HIGHLAND PARK 10YR

145

TALISKER 10YR

165

LAGAVULIN 16YR

200

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

RUM

PANTERAY 3 STARS

135

PLANTERAY 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 & MEZCAL

DON JULIO BLANCO

155

DON JULIO REPOSADO

165

DON JULIO ANEJO

175

DON JULIO 1942

375

FORTALEZA ANEJO

250

KOCH ELEMENTAL

170

KOCH TOBALA

245

VODKA

NORWEGIAN MOOD BIRCH VODKA

145

BAREKSTEN

150

BELVEDERE PURE

165

ON TAP

Hansa Pilsner.....	0,4 L	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)	

CHRISTMAS BEER

Hansa Juleøl 6,5%.....	150
(barley)	
7 Fjell “Mer jul enn Jesus –	
Flytende julestemning” 4,7%.....	145
(barley, milk)	
7 Fjell “John McClane Xmas	
Mandarin Cold IPA” 6,5%.....	160
(barley)	

NON-ALCOHOLIC BEER

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

RED WINE

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

WHITE WINE

Vino Bianco.....	145
Riesling.....	150 / 750
Chardonnay.....	165 / 850
Albariño.....	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 Alde 0,75 L.....	200
Apple juice raspberry Alde 0,75 L.....	200

COFFEE

Filter Coffee.....	50
Tea.....	50
Espresso.....	55 / 60
Americano.....	65 / 70
Cappuccino.....	70 / 75
(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 / CHILI NUTS

(peanuts)

50

OLIVES

50

MARCONA ALMONDS

(almond)

75

TRUFFLE OR OLIVE OIL FLAVORED CHIPS

65

FRIES

Served with garlic mayonnaise and ketchup

(celery, egg)

70

NORWEGIAN OYSTERS

Served with lemon and mignonette

(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, gingerbread, whipped butter, honey and marmalade. Ideal as a snack for sharing

(almonds, egg, milk, sesame seeds, soy, sulphites, wheat)

380 per platter

STEAK TARTAR

Cured egg yolk,

horseradish, pea sprouts, capers.

Served with toasted sourdough bread

(egg, wheat)

270

CHICKEN LIVER PATÉ

Sourdough brioche, pickled vegetables

and elderflower beetroot gel

(egg, milk, sulphites, wheat)

240

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

XO 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