

BAR MENU  
PEISESTUEN

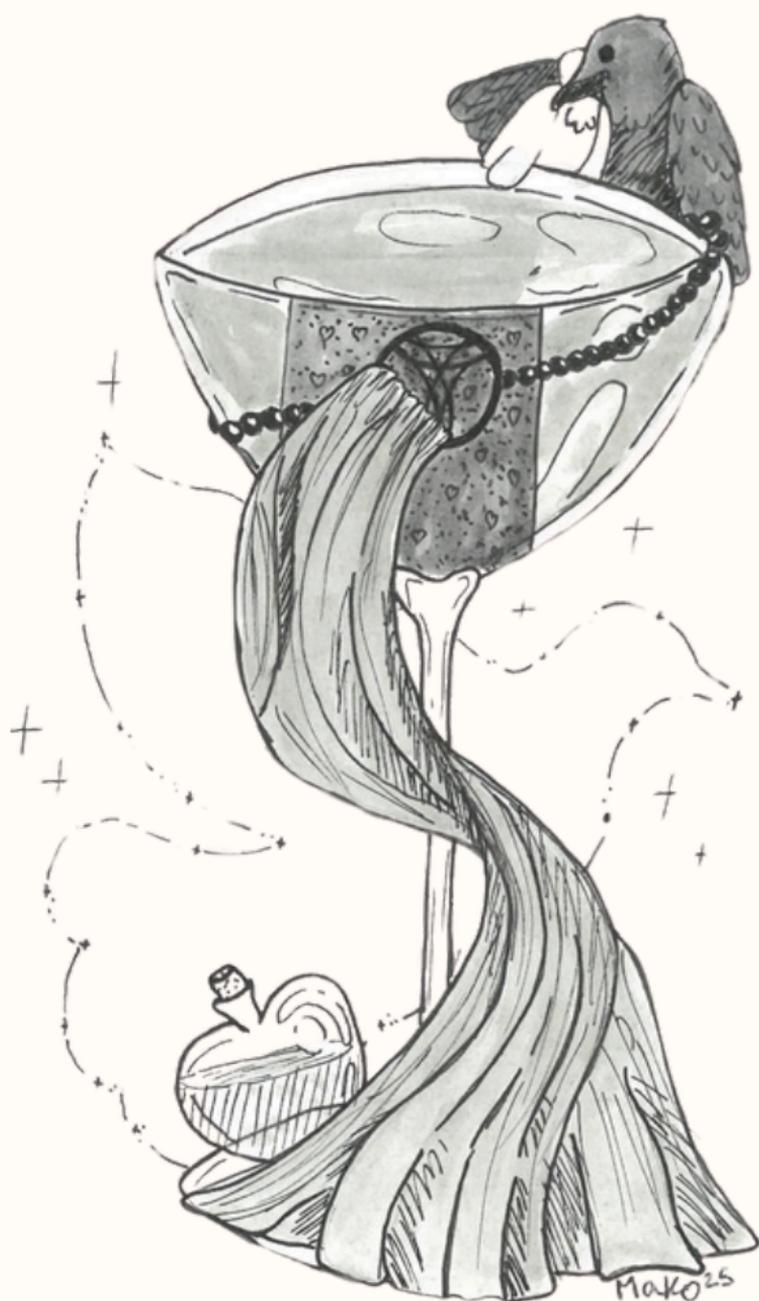


Fløirestauranten

## 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»*

Planteray Original Dark, Bulleit Bourbon,  
Carrot, Pecan, 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  
(sulphite)

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»*

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

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

## «EIR»

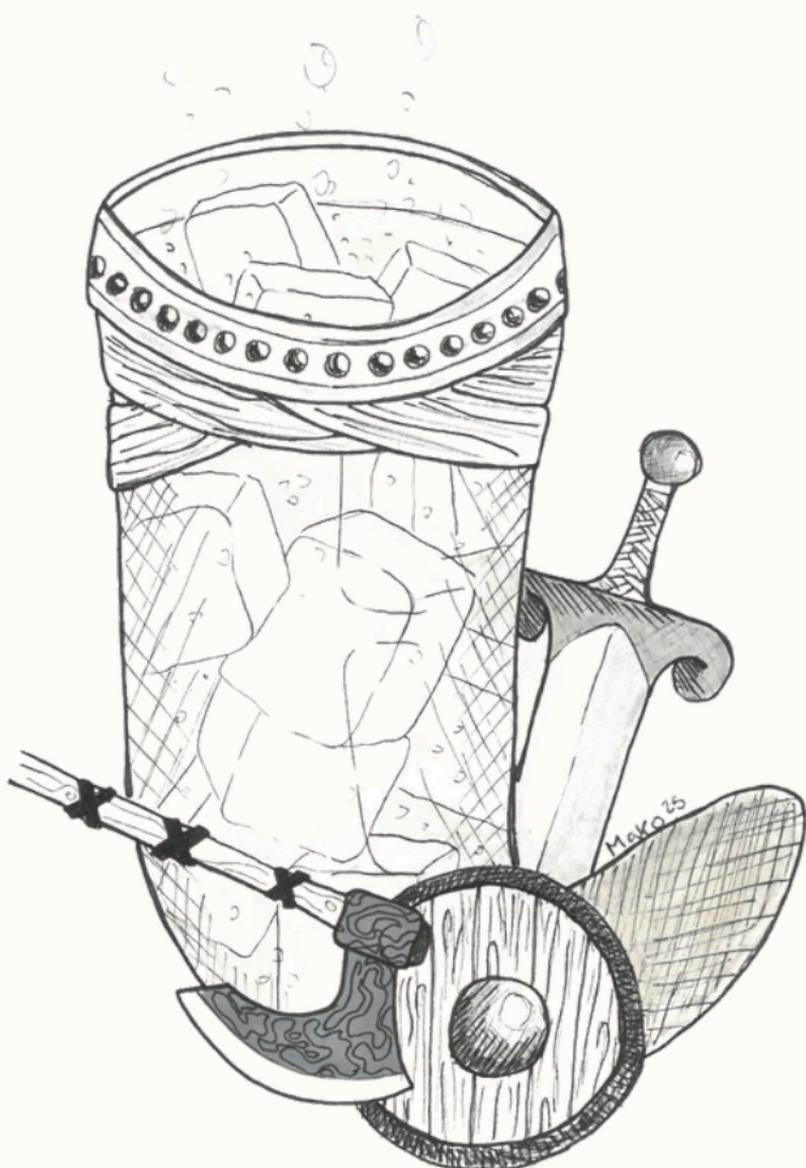


*«As the Gray Jay soars,  
Eir's presence abounds.  
Physician, healer, midwife,  
Foraging forest grounds.  
Deity or Valkyrie,  
Debate is still put forth.  
Whether one or t'other,  
A substantial healer of the Norse»*

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

A truly healing blend.  
More effective than any prescription.

## «EINHERJAR»

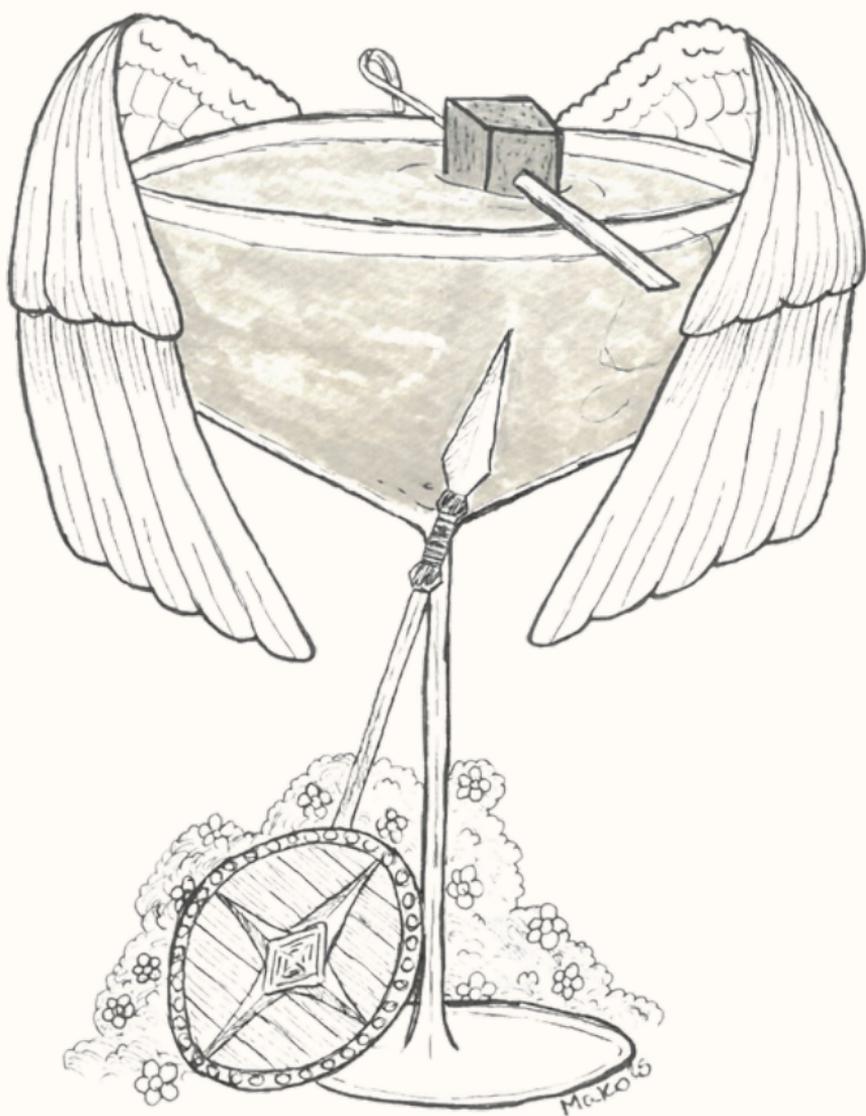


*«The burden of souls borne by Valkyries,  
One mustn't make trivial this deed.  
For the Einherjar are imperative,  
At Ragnarök they must bleed.  
An army of one who are brethren,  
Feast and battle, cheek to jowl.  
In Valhalla they prepare themselves,  
For when Fenrir begins to howl»*

Koch Elemental, Campari, Rhubarb, Crémant  
(milk, sulphite)

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  
(sulphite)

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, sulphite)

Decadence in a glass.

## CLASSICS & CONTEMPORARIES

### ESPRESSO MARTINI

Smirnoff, Coffee, Salt, Brown Cheese  
(milk)

### CHILI MARTINI

Don Julio 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

Michter's Rye 10yr, Chartreuse De Sommeliers,  
Cocchi Vermouth de Torino

(sulphite)

725

### SCOTCH OLD FASHIONED

Macallan 18 Double Cask, Brown Sugar, Bitters

1200

### SIDECAR ROYAL

Hennessy Paradis, Grand Marnier, Taittinger

(sulphite)

2350

## **& 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

### **NUET**

Fever-Tree Tonic, Pink Grapefruit

## **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 sulphite)

185

## **MOCKTAILS**

### **MOCKTAIL OF THE MONTH**

Ask your bartender about what  
we are currently offering

### **FANTORANGEN**

Apple, Mango Tea, Grapefruit

### **GAMMEL ERIK**

Raspberry, Chili, Ginger  
(sulphite)

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

2cl 1125

## **WHISKEY & WHISKY**

**BULLEIT BOURBON**

145

**BULLEIT RYE**

150

**BULLEIT 10**

160

**MICHTER'S STRAIGHT RYE 10YR**

550

**MICHTER'S 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

2cl 2250

## **RUM**

**PLANTERAY 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%.....		160
(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
(sulphite)	
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 0.0%.....	90
(barley)	
Nøgne Stripped Craft .....	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.....	145 / 730
Crémant.....	150 / 750
Taittinger Champagne.....	210 / 1150
Gusbourne.....	220 / 1250

## NON-ALCOHOLIC SPARKLING

Sparkling Tea.....	100 / 450
Cider.....	95 / 400

(wine contains sulphite)

## 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.....	55
Tea.....	55
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 / with cream.....	70 / 75
(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 our Myrdal Gård cheese dip

(celery, egg, milk)

95

## NORWEGIAN OYSTERS

Served with lemon and mignonette

(molluscs, sulphite)

95 per piece / 550 for half a dozen

## LOCAL HAM & CHEESE PLATTER

With crispbread, whipped butter, honey and marmalade. Perfect for sharing

(almond, egg, milk, sesame seeds, soy, sulphite, wheat)

395 per platter

## STEAK TARTAR

Cured egg yolk, horseradish, pea sprouts and capers. Served with toasted sourdough bread

(egg, wheat)

280

## TERRINE

Duck and pork terrine, pumpkin seeds praliné, lemon confit and pickled vegetables

(celery, mustard, pistachio, sulphite)

270

## FRIED OYSTER MUSHROOMS

Crispy mushrooms with yoghurt dressing and fermented sweet chili sauce

(egg, milk, wheat)

200

## KINGFISH CEVICHE

“Leche De Tigre” with fermented chili, fennel salad and crispy seaweed

(egg, fish, mustard, sulphite)

280

# FOOD FROM OUR BRASSERIE MENU

Our sandwiches are served for lunch until 15:15

## ROAST BEEF SANDWICH

Gribiche sauce, pickled onion and micro greens  
(egg, sulphite, wheat)

270

## SKAGEN SANDWICH

Hand-peeled shrimp from Lyngenfjord,  
pickled onion and dill  
(egg, milk, shellfish, wheat)

280

## TOMATO & RICOTTA SANDWICH

Local tomatoes, ricotta, herbs and crunchy seeds  
(milk, wheat)

260

## CHICKEN SALAD

Chicken confit, fennel, tomatoes,  
spring onion and raspberry dressing  
(milk, sulphite, wheat)

360

## XO SALAD

Grilled cheese “Høvding Sverre XO”, with apple  
glaze, honey mustard vinaigrette, walnuts and  
pickled vegetables  
(milk, mustard, sulphite, walnut, wheat)

350

## NYYYT FLØYEN BURGER

Coarsely ground hamburger of the highest quality  
made from 50% Norwegian Wagyu. Served with  
homemade dressing, lettuce, onion, Norwegian  
cheddar, pickles and fries  
(celery, egg, milk, mustard, wheat)

360