

BAR MENU  
PEISESTUEN

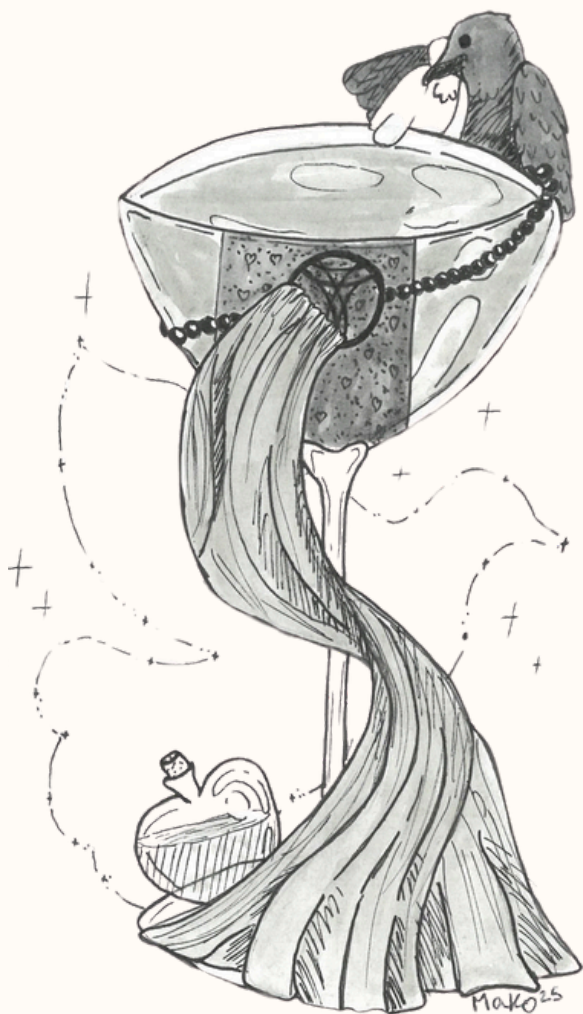


Fløirestauranten

## SIGNATURE COCKTAILS

All illustrations and poetry by our bartenders

### «LOFN»

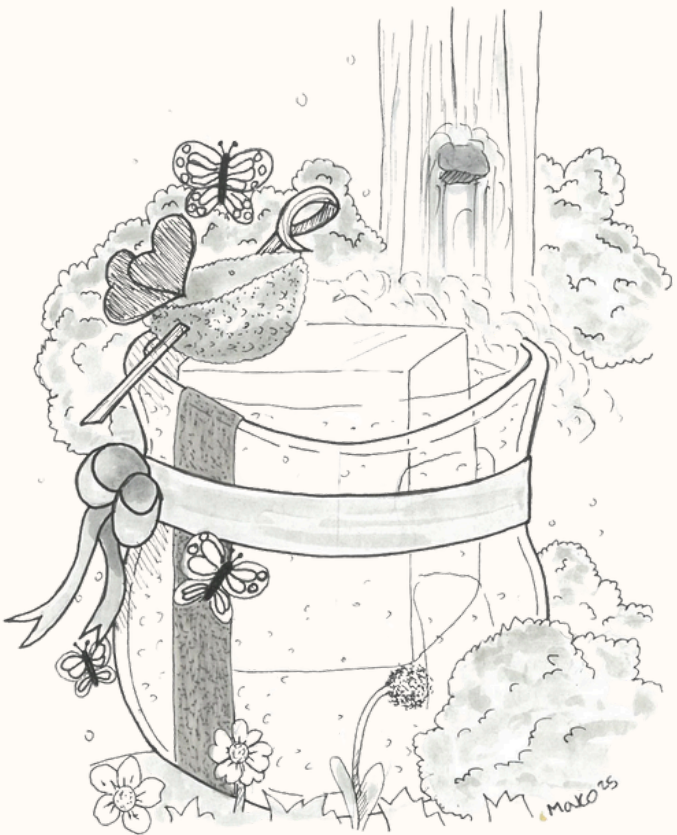


*«When love is forbidden,  
Though unity required.  
It is Lofn who is called upon,  
To quench carnal desires.  
Her ways are both discreet and mild,  
Her perseverance knows no bounds.  
Obstructions are not obstacles,  
When unconventional love is found»*

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

Things always taste better when they are forbidden.

## «ALFHEIM»

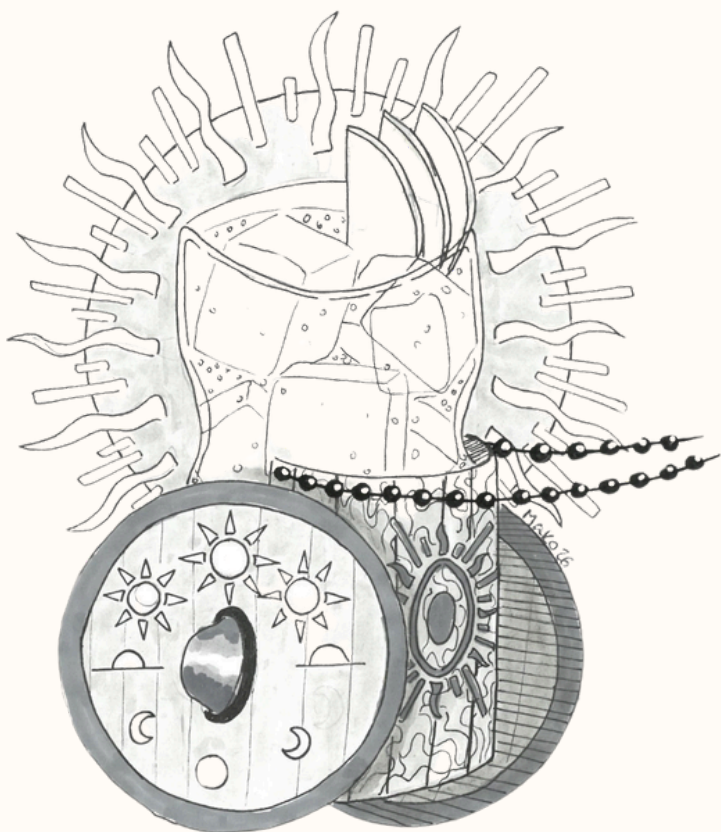


*«The land of beauty and luminescence,  
That the diminutive call home.  
High in Yggdrasil's limbs,  
Freya presides on the throne.  
Lilliputian beings,  
Pigmentation as bright as sun.  
If you see, however, one black as soot,  
You'd do best to turn and run»*

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

Bright and sparkling but with a dark side.

## «SUNNA»



*«Skoll is pursuing,  
Sunna's horses pull fast.  
As once she is swallowed,  
Pitch black will be cast.  
Birthed by fire,  
Sibling to the moon.  
Bringer of warmth and light,  
That all living importuned»*

Johnnie Walker Ruby, Plum Shrub, Fennel, Coffee

We assure you that this drink won't be eclipsed.

«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.

## «LOKI»

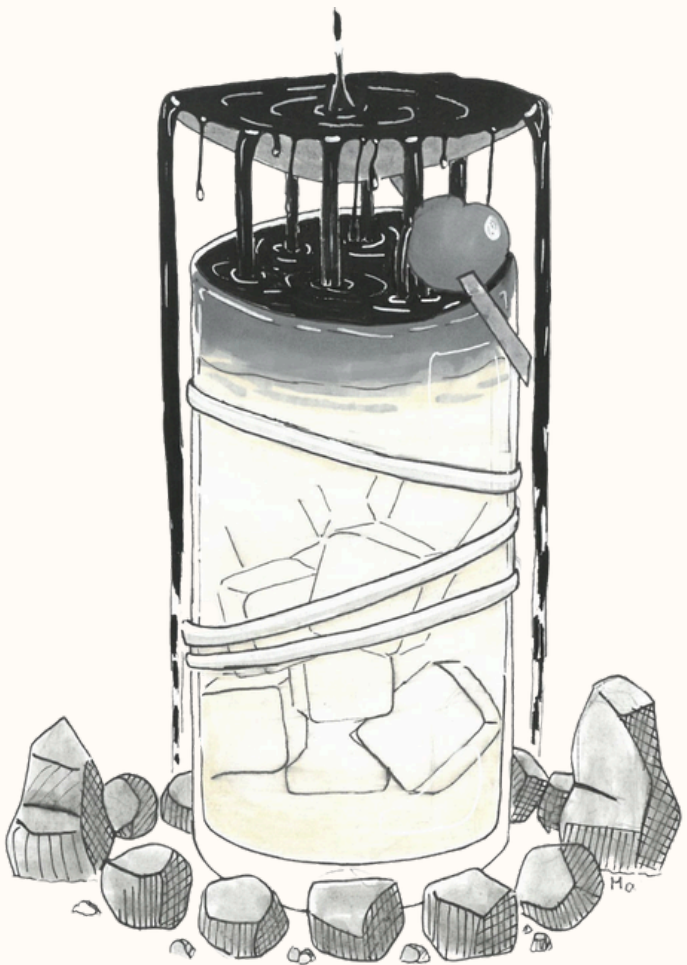


*«Not by his own hand,  
But by trickery alone.  
Loki slay poor Baldur,  
A mistletoe spear was thrown.  
To a rock he was bound,  
Viscera of spawn preventing escape.  
The snake's toxin dripped,  
Sigyns bowl could not undo his fate»*

Planteray Original Dark, Licor 43, Cointreau,  
Almond, Cinnamon, Pear, Mascarpone  
(almond, milk)

A t(r)iki little combination.

## «SIGYN»



*«She agonised in punishment,  
The goring of her child.  
Canine claws of his brethren,  
His entrails defiled.  
Guts used to bind,  
Trickster, Loki, to a stone.  
She caught the serpent's venom,  
His pain she could only postpone»*

Pisco el Gobernador, Cantaloupe,  
Lemongrass, Cream, Portwine  
(milk, sulphites)

The conspicuous cantaloupe colada.

## «EIR»

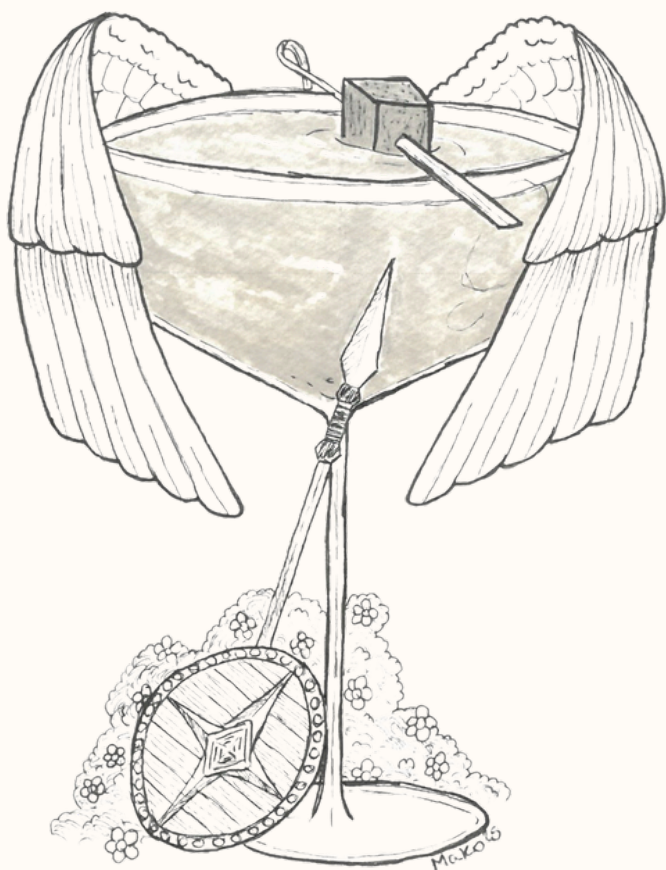


*«As the Gray Jay soars,  
Eir's presence abounds.  
Physician, healer, midwife,  
Foraging forest grounds.  
Deity or Valkyrie,  
Debate is still put forth.  
Whether one or t'other,  
A substantial healer of the Norse»*

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

A truly healing blend.  
More effective than any prescription.

## «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

### 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

(sulphites)

725

### SCOTCH OLD FASHIONED

Macallan 18 Double Cask, Brown Sugar, Bitters

1200

### SIDECAR ROYAL

Hennessy Paradis, Grand Marnier, Taittinger

(sulphites)

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 sulphites)

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  
(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 4 cl

1125 2 cl

## **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 4 cl

2250 2 cl

## **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 0,4 L

Hansa Pilsner.....	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

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)	
Hansa Lite.....	130
(gluten free)	
7 Fjell Fløien IPA 6,9%.....	160
(gluten free)	
7 Fjell Småtøs.....	140
(gluten free)	
7 Fjell Kjuagutt.....	140
(barley)	
7 Fjell Juan Moore.....	140
(gluten free)	
Kinn Vestkyst IPA 7%.....	160
(barley)	
Bulmers Red Berries.....	170
(sulphites)	

## NON-ALCOHOLIC BEER

Heineken 0.0%.....	90
(barley)	
Nøgne Stripped Craft .....	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
Sauvignon Blanc.....	165 / 850
Chardonnay.....	190 / 990
White wine of the month.....	225 / 1200

## DESSERT WINE

Ice Cider.....	175
Dessert wine of the month.....	165

## SPARKLING WINE

Alde Hardanger Cider.....	145 / 730
Crémant.....	150 / 750
Taittinger Champagne.....	210 / 1150
Gusbourne.....	225 / 1250

## NON-ALCOHOLIC SPARKLING

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

(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
Alde 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.....	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)	
Plant based milk.....	+ 5

## 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, sulphites)

95 per piece / 550 for half a dozen

### LOCAL HAM & CHEESE PLATTER

With crispbread, whipped butter, olives

and roasted nuts. Perfect for sharing

(almond, egg, milk, sesame seeds, sulphites, 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 seed praliné,

lemon confit and pickled vegetables. Served

with toasted sourdough bread

(celery, mustard, pistachio, sulphites)

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, sulphites)

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, sulphites, wheat)

270

## SKAGEN SANDWICH

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

280

## TOMATO & RICOTTA SANDWICH

Norwegian tomatoes, ricotta,  
rucola pesto and crunchy seeds  
(almond, milk, sulphites, wheat)

260

## CHICKEN SALAD

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

360

## XO SALAD

Grilled cheese “Høvding Sverre XO”,  
with apple glaze, honey mustard vinaigrette,  
walnuts and pickled vegetables  
(milk, mustard, sulphites, 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, tomato and fries  
(celery, egg, milk, mustard, wheat)

360