

evening MENU

Served from 17.00

STARTER

Beef tartare

- truffle emulsion, pickled white onion, ramson caper, rice paper and crispy potatoes

90g - 175 kr // 180g - 340 kr

Cured and blackened scallop

- miso butter sauce, roasted sesame seed cream and fingelime

169 kr

White asparagus

- sandefjord sauce, crispy potatoes, semi dried tomatoes and ramson oil

169 kr

MAIN COURSE

Back of ling

- celeriac, black cabbage chips, buttered mussel broth and trout roe

379 kr

Beef tenderloin

- smoked leek, baked celeriac, café de Paris butter, red wine sauce and black cabbage chips

379 kr

Truffle risotto

- baked cauliflower, semi-dried tomato, hazelnuts and parmigiano reggiano

335 kr

DESSERT

Browned butter icecream

- chocolate, raspberry and sourdough

149 kr

Blackcurrant sorbet

- browned butter and walnuts with coconut chips

149 kr

Cheese x 3

- tomato and vanilla marmalade with fennel crispbread

149 kr

Chocolate truffle

45 kr



FOR THE CHILDREN

Dish of the week

130 kr

Ice cream with chocolate sauce

75 kr

ALWAYS AT THE BRIDGE

250 kr

Chuck beef burger

- caramelized onions, truffle mayonnaise, pickled gherkin, cheddar and fries (vegetarian option also available)

The Bridges Classic Shrimp Sandwich

Shrimp Sallad with an Asian Touch

- hand peeled shrimps, mixed sallad, kimchi mayonnaise and sesame seeds