

evening MENU

Served from 17.00

STARTER

Beef tartare

- pickled mushrooms, dijon mustard emulsion, capers, and crispy white onion

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

Butter-seared scallop

- wasabi crème, ginger-pickled carrots, crispy glass noodles, and sesame seeds

169 kr

White asparagus

- Sandefjord sauce, crispy potatoes, ramson oil, fried nettles, and seaweed caviar

169 kr

MAIN COURSE

Mountain char

- yuzu butter sauce, savoy cabbage, trout roe, and chives

379 kr

Beef tenderloin

- green peppercorn sauce, pommes anna, and haricots verts

379 kr

Cauliflower

- beluga lentils, 64°C egg, brown butter, apple, and cultured cream

335 kr

DESSERT

Yuzu-caramelised pineapple

- coconut ice cream, shiso, lemon curd, and coconut flakes

149 kr

Toasted lemon cake

- raspberry sorbet, pickled gooseberries, chocolate cream, and raspberry powder

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

If you have allergies or want to know more about the ingredients in our dishes, please feel free to ask our staff

ALWAYS AT THE BRIDGE

Smashburger

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

250 kr

The Bridges Classic Shrimp Sandwich

250 kr

Billies fish soup with lemon aioli

289 kr