



BAR MENU

PEISESTUEN

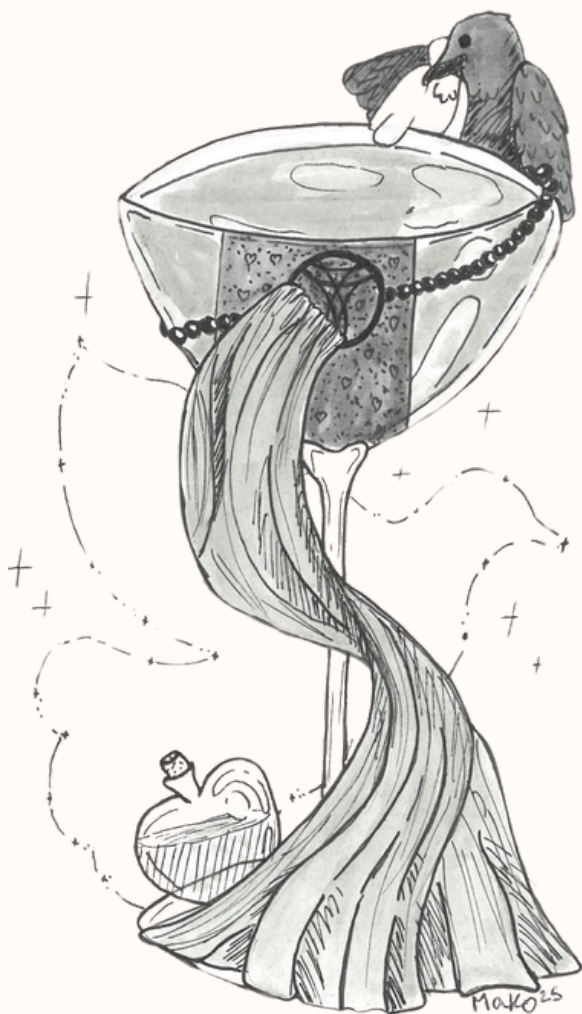


Fløirestauranten

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»

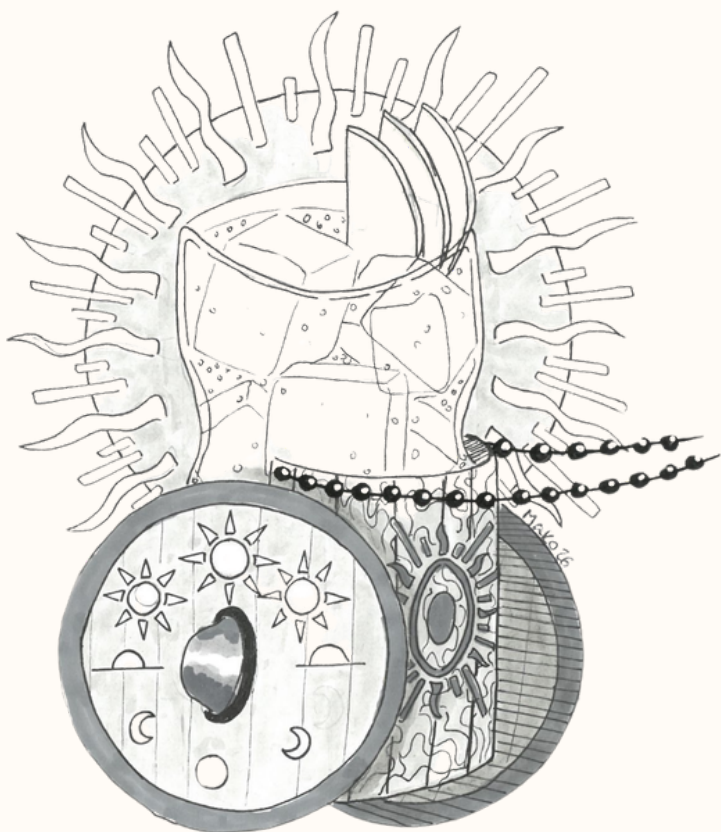


*«The land of beauty and luminescence,
That the diminutive call home.
High in Yggdrasil's limbs,
Freya presides on the throne.
Lilliputian beings,
Pigmentation as bright as sun.
If you see, however, one black as soot,
You'd do best to turn and run»*

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»

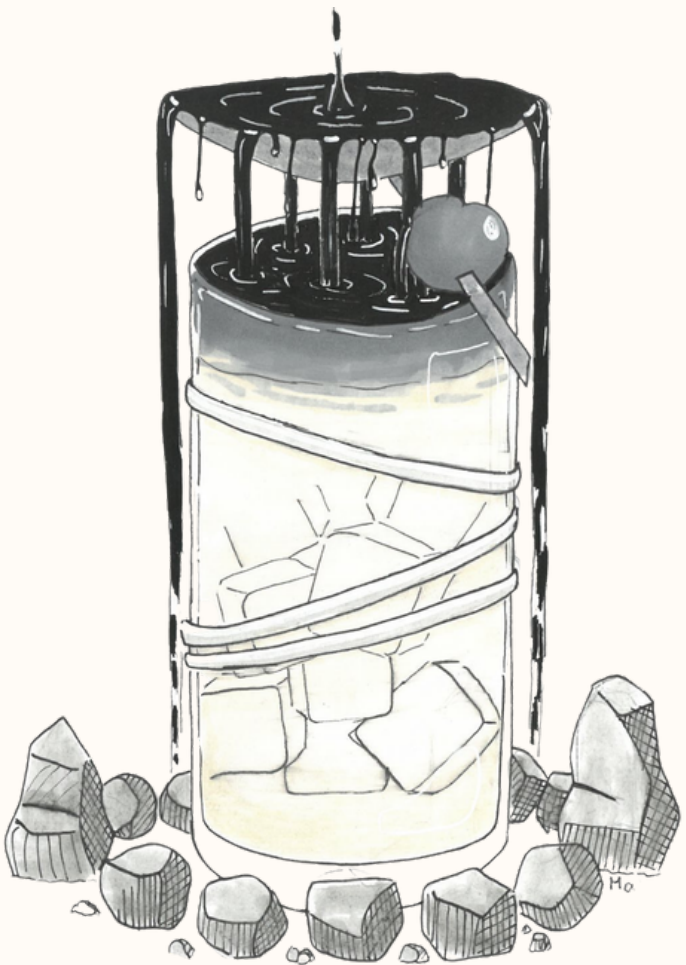


*«Not by his own hand,
But by trickery alone.
Loki slay poor Baldur,
A mistletoe spear was thrown.
To a rock he was bound,
Viscera of spawn preventing escape.
The snake's toxin dripped,
Sigyns bowl could not undo his fate»*

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»

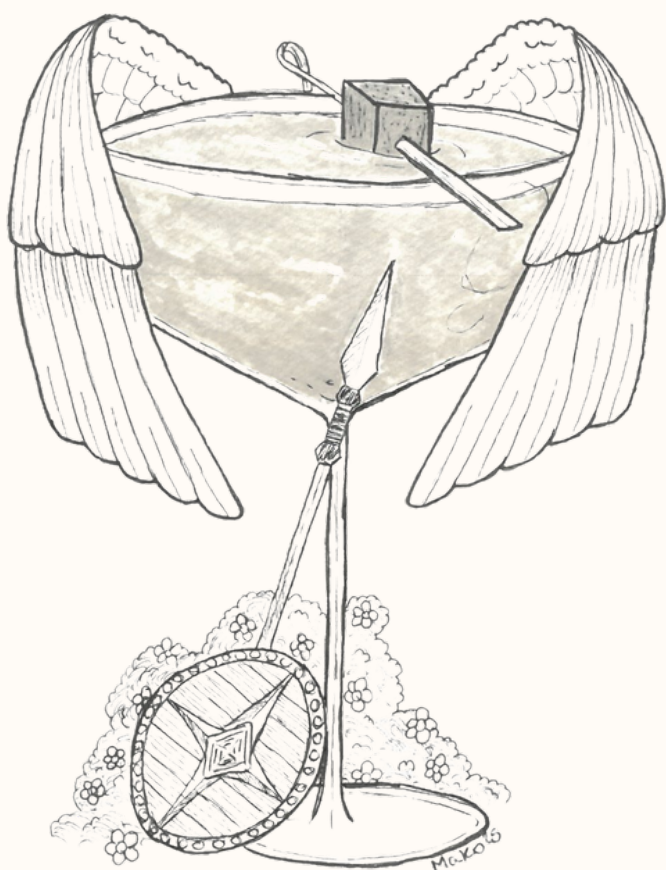


*«As the Gray Jay soars,
Eir's presence abounds.
Physician, healer, midwife,
Foraging forest grounds.
Deity or Valkyrie,
Debate is still put forth.
Whether one or t'other,
A substantial healer of the Norse»*

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

205

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 CENTENARIO 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.....	135
(barley)	
Mango IPA.....	145
(barley, wheat)	
Nøgne Ø 4885 Blanc.....	145
(wheat)	
Nøgne Ø IPA 7,5%.....	165
(barley, oats, rye, wheat)	
Nøgne Ø Ginger Juice.....	145
(gluten free)	

BOTTLED BEER

Heineken.....	135
(barley)	
Nøgne Ø Two Captains Double IPA 8,5%.....	165
(barley)	
Nøgne Ø Porter 7%.....	160
(barley)	
Lervig Passion Tang 7%.....	160
(barley)	
Hansa Lite.....	135
(gluten free)	
7 Fjell Fløien IPA 6,9%.....	165
(gluten free)	
7 Fjell Småtøs.....	145
(gluten free)	
7 Fjell Kjuagutt.....	145
(barley)	
7 Fjell Juan Moore.....	145
(gluten free)	
Kinn Vestkyst IPA 7%.....	160
(barley)	
Bulmers Red Berries.....	170
(sulphites)	

NON-ALCOHOLIC BEER

Heineken 0.0%.....	95
(barley)	
Nøgne Stripped Craft	100
(barley, wheat)	

RED WINE

Barbera.....	155 / 750
Côtes du Rhône.....	175 / 850
Pinot Noir.....	235 / 1200
Red wine of the month.....	195 / 990

WHITE WINE

Vino Bianco.....	150
Riesling.....	155 / 750
Grüner Veltliner.....	175 / 850
Chardonnay.....	195 / 990
White wine of the month.....	235 / 1200

SPARKLING WINE

Crémant.....	155 / 750
Taittinger Champagne.....	220 / 1200
Gusbourne.....	235 / 1250

LOCAL CIDER

TRADITIONAL CIDER

Alde hardangersider.....	145 / 730
Aga humlepung	670
Hardangerbonden Bestevenn.....	670
Apal Sølvsider.....	670
Odelsgut O.....	750
Ytre Hvaler ytre-r	1200

SPECIALTY CIDER

Alde Svans.....	1100
Balholm Bjor vikingsider 16%.....	700

ICE CIDER

Alde issider.....	175 / 990
Edel issider	990
Kvestad issider	1230

NON-ALCOHOLIC CIDER

Frisider.....	95 / 400
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(wine and cider contain sulphites)

SOFT DRINKS

Coca Cola 0,33 L.....	65
Coca Cola Zero 0,33 L.....	65
Sprite Zero 0,33 L.....	65
Fanta 0,33 L.....	65
Apple juice Alde 0,37 L.....	115
Alde juice raspberry Alde 0,37 L.....	115
Apple juice Alde 0,75 L.....	220
Apple juice raspberry Alde 0,75 L.....	220

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.....	185
(milk)	
Plant-based milk.....	+ 5

SNACKS

PEANUTS / CHILI NUTS / OLIVES

(peanuts)

50

MARCONA ALMONDS

(almond)

75

TRUFFLE OR OLIVE OIL FLAVORED CHIPS

65

CHEESY FRIES

Served with our Myrdal Gård cheese dip

(celery, egg, milk)

100

NORWEGIAN OYSTERS

Served with lemon and mignonette

(molluscs, sulphites)

95 per piece / 550 for half a dozen

VENDACE ROE & SOUR CREAM

Olive oil chips and chives

(fish, milk)

290

LOCAL HAM & CHEESE PLATTER

Crispbread, olives and roasted nuts

(almond, egg, milk, sesame seeds, sulphites)

395 per platter

STEAK TARTAR

Cured egg yolk, horseradish, pea sprouts and
toasted focaccia

(egg, sulphites, wheat)

290

CALF TONGUE

Braised calf tongue, pickled vegetables,
cucumber salad and herb dressing

(celery, milk, sulphites, wheat)

270

FRIED BOLINHOS

Bolinhos made from Norwegian clipfish with
lemon mayonnaise

(egg, fish, sulphites)

220

KINGFISH TARTARE

Norwegian kingfish, lemon kosho-mayo and
toasted brioche

(egg, fish, milk, wheat)

290

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)

280

SKAGEN SANDWICH

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

290

MUSHROOM & CHEVRE SANDWICH

Pan fried mushrooms, chevre cream, honey and
pickled vegetables
(milk, sulphites, wheat)

280

BEEF TATAKI SALAD

Asian-inspired dressing, seasonal vegetable
crudite and parsnip chips
(sesame, soy, sulphites, wheat)

360

XO SALAD

Grilled cheese “Høvding Sverre XO”,
with apple glaze, honey mustard vinaigrette,
roasted almonds and pickled vegetables
(almonds, milk, mustard, sulphites, 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