

DRINKS

MENU



DRAFT BEER

PILSNER		Origin	abv %	Price
Frydenlund (MB)	40 cl	Norway	4,5%	92,-
Frydenlund (MB)	60 cl	Norway	4,5%	138,-

WINE

WHITE WINE (SO2)	glass / bottle
Laroche la Chevaliere France, Pays d'Oc. 🍷 Chardonnay, Terret	118,- / 590,-
Wongraven Riesling Germany, Pfalz. 🍷 Riesling	136,- / 680,-
Laroche Chablis Saint Martin France, Chablis. 🍷 Chardonnay	146,- / 730,-
RED WINE (SO2)	
Fenocchio Piemonte Rosso Italy, Piemonte. 🍷 Barbera, Dolcetto	118,- / 590,-
Finca San Martín Crianza Spain, Rioja. 🍷 Tempranillo	136,- / 680,-
Verum Patagonia Pinot Noir Argentina, Rio Negro. 🍷 Pinot Noir	154,- / 770,-
ROSÈ WINE (SO2)	
Masi Rosa dei Masi Italy, Delle Venezie. 🍷 Refosco	136,- / 680,-
BUBBLES	
André Clouet Silver Brut Nature France, Champagne. 🍷 Pinot Noir	995,-
Casa Canavel Prosecco Brut Italy, Veneto	99,- / 590,-
Inneholder: Sulfitt (SO2)	



ASK YOUR BARTENDER
FOR OUR DRINK MENU
SCAN THIS QR CODE

SNACKS & SMALL DISHES

CHICKEN WINGS

Tossed in Frank's Red-Hot Sauce and served with a blue cheese dip and celery
Kyllingvinger med Franks red hot saus, blåmuggostdipp og selleri
Melk, selleri, egg, sennep
0,5 kg 169,- / 1 kg 275,-

DEEP FRIED CAULIFLOWER 'HOT WINGS'

Tossed in Frank's Red-Hot Sauce and served with a blue cheese dip and celery
Fritert blomkål med blåmuggostdipp og selleri
Melk, hvete, selleri, egg, sennep
155,-

STICKY LAMB RIBS

Gochujang glazed lamb spare ribs with sesame seeds, spring onions, pickled chili and chili mayonnaise
BBQ glasert spareribs av lam med sesam, vårløk. Syltet chili og chilimajones
Sennep, spelt, egg, sennep, sesam
196,-

DIRTY FRIES

French fries topped with Cheddar cream, bacon crumbs, red onion, and jalapeños
Pommes frites tippet med cheddarkrem, baconsmler, rødløk og jalapeno
Hvete, melk, sennep
165,-

CRAB ROLL BRIOCHE

White crab meat mixed with Gochujang mayonnaise and garlic in brioche bread. Topped with chili crisp and fresh herbs. Served with crisps and salad
Hvitt krabbekjøtt blandet med gochujangmajones og hvitløk i brioche, toppet med chilicrisp og friske urter
Hvete, melk, sennep, skalldyr
198,-

TAPAS PLATE

A Selection of cured meat and cheese, served with olives, aioli, fig jam and bread
Et utvalg av ost og spekemat, serveres med oliven, aioli, fikenmarmelade og brød
Egg, hvete, sennep, melk, sulfitt
265,-

POMMES FRITES

French fries served with a garlic mayonnaise
Pommes frites med hvitløksmajones
Egg, sennep
89,-

ONION RINGS

Deep fried onion rings served with a sour cream dip
Friterte løkringer med rømmedip
Bygg, hvete, melk
96,-

Welcome!

Watch

Sports shown every week



Listen

Live music from different artists every week (Tues - Sat.)



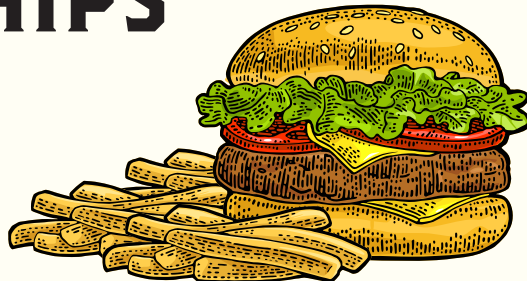
Sing

Open mic karaoke in the basement

BURGERS AND FISH & CHIPS

What's Your Table Number?

Extra beef patty	85,-
Extra Cheddar (M)	25,-
2 slices of bacon	40,-



CHEESEBURGER

245,-

Beef burger topped with Cheddar, raw onions, fried onions, pickles, and house burger dressing. Served with French fries and a dip

Biffburger toppet med Cheddar, rå løk, stekt løk, sylteagurk og husets burgerdressing. Serveres med pommes frites og dip

Egg, hvete, melk, sennep, selleri

BLUE CHEESEBURGER

255,-

Beef burger topped with blue cheese, fried onions, house burger dressing and pickles. Served with French fries and a dip

Biffburger toppet med blåmuggost, stekt løk, husets burgerdressing og sylteagurk. Serveres med pommes frites og dip

Egg, hvete, melk, sennep, selleri

CHICKEN BURGER

265,-

Topped with Cheddar cream, rocket, red onion, aioli and pickles. Served with French fries and a dip

Toppet med cheddarkrem, ruccola, rå løk, aioli og sylteagurk.

Serveres med pommes frites og dip

Egg, hvete, melk, sennep, selleri

VEGETARIAN BURGER

245,-

Grilled Portobello mushroom and a fried egg topped with rocket and garlic mayonnaise Served with French fries and a dip

Grillet portobellosopp i brioche med stekt egg, ruccola og hvitløksmajones. Serveres med pommes frites og dip

Egg, hvete, selleri

FISH & CHIPS

255,-

Beer battered, deep-fried cod served with tartar sauce, pickled onions, deep-fried capers and French fries

Sprøfritert torsk servert med remulade, syltet løk, friterte kapers og pommes frites

Bygg, egg, fisk, hvete, melk, sennep

MAIN COURSE

What's Your Table Number?

EGG & BACON SANDWICH

Served until 16.00

215,-

Fried egg, slow-roasted and grilled bacon, tomato, lettuce, onion and mayonnaise on brioche bread Served with baked beans and French fries

Speilegg, langtidsbakt grillet bacon, tomat, salat, løk og majones i briochebrød. Serveres med bønner i tomatsaus og pommes frites

Egg, hvete, sennep, melk

BANGERS & MASH

285,-

Sausages with a Guinness and onion gravy, green peas, pickled mustard seeds and potato purée

Fjellgrispløser med guinnes- og løksaus, sauterte erter, syltet sennepsfrø og potetpurè

Hvete, melk, sennep, bygg

CHICKEN CEASAR SALAD

249,-

Romano salad with grilled chicken, bacon, permesan, crutons and Ceasar dressing

Romanosalat med grillet kylling, bacon, parmesan, krutonger og ceasar-dressing

Fisk, melk, hvete, sennep, egg

STEAK & FRIES

335,-

Grilled chuck of beef with spicy Cowboy butter, French fries and a green salad

Grillet høyrygg av ungfe (250g) med cowboy kryddersmør, pommes frites og grønn salat

Melk, spelt

PORK NECK

325,-

Cider braised pork neck with roasted silver onions, apples, glazed carrots and potato purée

Sider-bresert svinenakke med stekt søvløk, eple, glaserte gulrøtter og potetpurè

Melk, selleri, sennep, sulfitt

SEA TROUT

339,-

Oven-baked sea trout with French puy lentils, cauliflower purée, fennel, and a lemon & dill sauce

Ovnsbakt sjøørret med franske puylinser, blomkålpurè, fennikel og sitron- dillsaus

Fisk, melk

CHOCOLATE TARTLET

Chocolate tartlet with orange curd, Swiss meringue, blackcurrant pulled gel and raspberry ice cream Sjokoladetartlet med appelsincurd, sveitsisk marengs, solbærgelé og bringebær-iskrem

Hvete, melk, egg

Dessert

129,-

Table reservations & event bookings available
Our kitchen is open between 11:30 - 22:30 (Sun. from 12:00)

Follow us on Facebook: **Scotsman – Oslo**
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