

# 801 Oslofjord

## FORRETTER / STARTERS

### Nordisk kingfish 285,-

Fra Fredrikstad med ponzusaus, limegele, reddik og puffet ris

#### Nordic kingfish

From Fredrikstad with ponzu sauce, Lime gel, daikon raddish and puffed rice

Allergener: fisk, soya / fish, soy

### Toast Pelle Janzon 325,-

Storfecarpaccio med Kalix løyrom, brioche, pepperrot og modningsost fra Rygge meieri

#### Toast Pelle Janzon

Beef carpaccio with Kalix vendace roe, brioche, horseradish and aged cheese from Rygge

Allergener: egg, fisk, melk, hvete (gluten), sulfitt / egg, fish, milk, wheat (gluten), sulfite

### Støtvig Hotels fiskesuppe Liten 245,-

Med safrandampet fisk, håndpillede reker, ramsløk og ørretrogn

Stor 365,-

#### Støtvig Hotels fish soup

With saffron, steamed fish, hand peeled shrimps, ramson and trout roe

Allergener: fisk, melk, selleri, skalldyr, sulfitt / fish, milk, celery, shellfish, sulfite

### Kalvetartar 295,-

Med Bjølsund blå fra Rygge meieri, syltet sennep, tindved og ristede pinjekjerner

#### Veal tartar

With Bjølsund blue cheese from Rygge dairy farm, pickled mustard, sea buckthorn and roasted pine nuts

Allergener: melk, pinjekjerner (nøtter), sennep, sulfitt / milk, pine nuts (nuts), mustard, sulfite

### Rødbetcarpaccio 265,-

Rødbeter fra Fredskjær Gård med miso, hasselnøtt og syltede polkabeter

#### Beetroot carpaccio

Beetroot from Fredskjær Gård with miso, hazelnut and pickled chiogga beetroot

Allergener: hasselnøtt, soya (gluten), sulfitt / hazelnut, soy (gluten), sulfite

## HOVEDRETTER / MAIN COURSES

### Indrefilet av storfe 180 g 545,-

Servert med peppersaus, pommes frites og salat

#### Tenderloin 180 g

Served with pepper sauce, French fries and salad

Allergener: egg, melk, selleri, sulfitt / eggs, milk, celery, sulfite

### Finnmarksrøye 545,-

Servert med Rørosrømme, håndpillede reker, erter puré og potet fra Urstad søndre gård

#### Arctic char from Finnmark

Served with sour cream from Røros, hand peeled shrimps, petit pois purée and potatoes from Urstad Søndre farm

Allergener: fisk, melk, skalldyr, sulfitt / fish, milk, shellfish, sulfite

### Håndplukket kamskjell 565,-

Risotto med Amalfi sitron, ristet hasselnøtter med brynt smør

#### Hand dived scallops

Risotto with Amalfi lemon, roasted hazelnuts and browned butter

Allergener: bløtdyr, melk, hasselnøtt, sulfitt / molluscs, milk, hazelnut, sulfite

### Kalveindrefilet 180 g 545,-

Servert med kremet spissmorkel saus, fløte gratinert potet

#### Veal tenderloin 180 g

Served with creamy morel sauce, gratin dauphinois

Allergener: melk, selleri, sulfitt / milk, celery, sulfite

### Støtvig Hotel Moules Frites 365,-

Kremet blåskjell (500 g) med urter, tomat og sitron servert med ramsløk aioli og pommes frites

#### Støtvig Hotel Moules Frites

Creamy mussels (500 g) with herbs, tomato and lemon served with ramson aioli and pommes frites

Allergener: bløtdyr, bygg (gluten), egg, fisk, melk, sennep, sulfitt / molluscs, barley (gluten), eggs, fish, milk, mustard, sulfite

### Risotto alla primavera 345,-

Med Parmigiano Reggiano, erter og ristet hasselnøtter med brynt smør

#### Risotto alla primavera

With Parmigiano Reggiano, petit pois and roasted hazelnuts with browned butter

Allergener: hasselnøtt, melk, sulfitt / hazelnut, milk, sulfite



## DAGENS 3-RETTER / TODAY'S 3-COURSE MEAL

765,-

Spør servitøren om dagens meny  
Ask the waiter about the menu of the day

## DESSERTER / DESSERTS

### Ostetallerken med norske oster 285,-

Sesongens hjemmelagde syltetøy

#### Selection of Norwegian Cheeses

Seasonal homemade jam

Allergener: egg, hvete (gluten), melk / eggs, wheat (gluten), milk

### Bringebærparfait 175,-

Med lakris, gresskar og yuzu

#### Raspberry parfait

With licorice, pumpkin and yuzu

Allergener: ingen / none

### Pavlova 175,-

Med vanilje og sesongens smaker

#### Pavlova

With vanilla and seasonal flavors

Allergener: egg, melk soya / egg, milk soy

### Variasjon av Crème brûlée (spør om dagens smak) 175,-

#### Crème brûlée variety

Allergener: egg, nøtter, melk / eggs, nuts, milk

### Hylleblomst semifreddo 175,-

Med jordbær, lime og rom

#### Elderflower semifreddo

Lemon compote with rum on a lemon and pumpkin biscuit

Allergener: egg, melk / eggs, milk

### Petits Fours 155,-

Assorterte søtsaker fra hotellets konditori

#### Petits Fours

Assorted sweets made by our pastry chef

Allergener: egg, melk, hasselnøtt, pistasjnøtt, mandel, soya / eggs, milk, hazelnut, pistachio, almond, soy

## STØTVIGS BARNEMENY / STØTVIGS CHILDREN'S MENU

Disse rettene serveres kun til barn opp til 12 år.

These dishes are served to children up to 12 years only.

I tillegg til menyen under kan alle voksenretter bestilles i barneporsjon til halv pris.

All dishes on the regular menu can also be ordered as a half-price portion for children.

## FORRETTER / STARTERS 99,-

### Ost og skinke toast

#### Ham and cheese toast

Allergener: hvete (gluten), melk / wheat (gluten), milk

## HOVEDRETTER / MAIN COURSES 165,-

### Kylling tenders med pommes frites og / eller grønnsaker

#### Chicken tenders with French fries and/or vegetables

Allergener: egg, hvete (gluten) / wheat (gluten), milk

## DESSERT / DESSERT 99,-

### 2 kuler vaniljeis med sjokoladesaus

#### 2 scoops of vanilla ice cream with chocolate sauce

Allergener: hvete (gluten), melk / wheat (gluten), milk

# Drikke / Drinks 801

## SIGNATUR DRINKER / SIGNATURE DRINKS

### Let's peach 195,-

Vodka, basilikum, sitron, ferskenskum (E)  
Vodka, basil syrup, lemon, peach foam

### Into the garden 195,-

Whitley Neill bringebær, sodavann, prosecco, jorbærsirup, sukkerspinn (E)  
Whitley Neill Raspberry, soda water, prosecco, Strawberry sirup, cotton candy

### Meloncello 195,-

Vodka, fersk cantaloupejuice med mozzarella og prosciutto pynt (E)  
Vodka, fresh cantaloupe juice with mozzarella and prosciuttogarnish

### Crispy yuzu 195,-

Yuzu & hvit jordbær gin, grapefrukt og bergamott tonic, sitrusrøyk (E)  
Yuzu & white strawberry gin, grapefruit and bergamot tonic, citrus smoke

### A special gift 195,-

Morsa, Limoncello, Campari, jordbær- og bringebærshrub, mediterranean tonic (E)  
Morsa, Limoncello, Campari, strawberry- and raspberryskrub, mediterranean tonic

### Larkollen green tonic 195,-

Larkollen Gin, basilikumsirup, agurk, Fever-tree tonic (E)  
Larkollen Gin, basil syrup, cucumber ribbon, Fever-tree tonic

## GIN & TONIC

	4 cl
Tanqueray London Dry	179,-
Larkollen Gin/ Larkollen Pink	179,-
Hendrick's	185,-
Harahorn Gin/Pink	185,-
Gin Mare	185,-
Monkey 47	185,-

**Allergener drikke / drink - S:** Sulfitt / Sulphite, **MB:** Maltet bygg / Malted barley, **MR:** Maltet rug / Malted rye, **MH:** Maltet hvete / Malted wheat, **MV:** Maltet havre / Malted oats, **L:** Melk / Milk, **Y:** Soyabønner / Soybeans, **E:** Egg / Egg

## SPRITZ TID / SPRITZ TIME

### Aperol spritz 185,-

Aperol, Prosecco, sodavann, appelsin  
Aperol, Prosecco, soda water, orange

### Lillet hugo spritz 185,-

Lillet Blanc, St Germain, prosecco, Sodavann, mynte  
Lillet Blanc, St Germain, prosecco, soda water, mint

### Rhubarb mojito spritz 185,-

Hvit rom, rabarbrasaft, lime, sukker, minte, sodavann  
White rum, rhubarb juice, lime, sugar, fresh mint, soda water

## KLASSIKE DRINKER / CLASSIC DRINKS

### Whiskey sour 185,-

Bulleit Bourbon, sitronjuice, sirup, Angostura bitters, eggehvite  
Bulleit bourbon, lemon juice, simple syrup, Angostura bitters, egg white

### Martini 185,-

Tanqueray London Dry Gin eller Smirnoff vodka, Carpano dry, oliven eller sitron  
Tanqueray London Dry Gin or Smirnoff vodka, Carpano Dry, olive or lemon

### Cosmopolitan 185,-

Ketel One sitron vodka, Cointreau, tranebærjuice, sitronjuice  
Ketel One lemon vodka, Cointreau, cranberry juice, lime juice

### Old fashioned 185,-

Bulleit Bourbon, brunt sukker, Angostura bitters, appelsin  
Bulleit Bourbon, brown sugar, Angostura bitters, orange

## MUSSERENDE / SPARKLING WINE

	Glass	Flaske
Champagne Palmer Brut (S)	215,-	1395,-
Prosecco Brut (S)	125,-	695,-
Cremant de Jura (S)	165,-	895,-

## HVITVIN / WHITE WINE

	Glass	Flaske
Weingut Wageck Støtvig Hotel Riesling 2024 (S)	165,-	795,-
Ch. Lafont Fourcat Blanc 2021 (S)	145,-	695,-
J. Moreau & Fils Gloire de Chablis 2023 (S)	185,-	895,-
Fernand Girard Sancerre 2022 (S)	215,-	1095,-

## ROSÉVIN / ROSÉ WINE

	Glass	Flaske
Domaine Guizard Rose (S)	145,-	695,-
Rabl Zweigelt Rose (S)	145,-	695,-
Minuty Rose (S)	165,-	795,-
Aix Rose (S)	185,-	895,-

## RØDVIN / RED WINE

	Glass	Flaske
Wageck Støtvig Hotel Pinot Noir (S)	165,-	795,-
Ch. Lafont Fourcat Rouge 2021 (S)	145,-	695,-
Marchesi di Barolo Rurè Barbera d'Asti (S)	215,-	995,-

## ALKOHOLFRI VIN / NON-ALCOHOLIC WINE

	Glass	Flaske
St. Antony Pinot Gris (S)	145,-	795,-
Oddbird blanc (S)	145,-	795,-

## MOCKTAILS

### Summer lantern 115,-

Dyregård eplemost, orgeat, lime, blåbær  
Dyregård apple juice, orgeat, lime, blueberry

### Citrus coast 115,-

Askim bringebærssaft. Sicilian sitron tonic  
Askim raspberry saft, sicilian lemon tonic

## KAFFEDRIKKER / COFFEE COCKTAILS

### Espresso martini 185,-

Smirnoff vodka, Kahlúa, espresso

### Midnight coffee 185,-

Kahlúa, Averna Amaro, prosecco, appelsin  
Kahlúa, Averna Amaro, prosecco, orange

## ALKOHOLFRI TT / NON-ALCOHOLIC

Mineralvann, 0,33 l (Coca-Cola/Zero, Fanta, Sprite, Redbull)	65,-
San Pellegrino 0,75 l	95,-
San Pellegrino, 0,5 l	65,-
Dyregård økologisk eplemost, 0,25 l	89,-
Dyregård økologisk eplemost, 0,75 l	225,-
Eplemost Hansa, 0,275 l	65,-
OrJu Appelsinjuice Hansa, 0,25 l	65,-

## FATØL / DRAFT BEERS

	Glass
Fredrikstad Pilsner, 0,25 l (MB)	95,-
Fredrikstad Pilsner, 0,4 l (MB)	125,-

## FLASKEØL / BOTTLE

	Flaske
Ekeby Porter, 0,33 l (MB)	129,-
Heineken, 0,33 l (MB)	115,-
Kona Hanalei Island IPA, 0,33 l (MB)	159,-
San Miguel Gluten Free, 0,33 l (MB)	145,-
Sol, 0,33 l (MB)	119,-

## ALKOHOLFRI ØL / NON-ALCOHOLIC BEERS

Clausthaler, 0,33 l (MB)	69,-
Nøgne Ø Himla Humla IPA, 0,33 l (MB, MH, MV)	85,-

## KAFFE / COFFEE

Presskanne kaffe	55,-
Espresso	45,-
Double espresso	65,-
Cappuccino	65,-
Latte	65,-

## COGNAC

	4 cl
Château Montifaud Catherine Vallet	156,-
Château Montifaud Silver XO	205,-

## BITTERS

	4 cl
Fernet Branca	110,-
Gammel Dansk	129,-

## AKEVITT / AQUAVIT

	4 cl
Gammel Oppland	139,-
Morsa Aquavit	139,-
Bailey's (L)	99,-