



# RACLETTE

Vår Raclette serveres som en buffee

## MENU

### Crema Raclette Mazot

Ost fra Valais i Sveits

### Spekeskinke

Vi bruker spansk serranoskinke

### Tomatsalat

Tomater, basilikum, redløk, hvitløk marinert i vinagrette

### Annet tilbehør

Poteter, hjemmelaget aioli, salat, artisjokker, pepperoni dijon sennep, cornichons (syltet agurk), søvløk, oljer og vinagretter

pris per pers 395,-

## ALK FRITT

### MINERALVANN

52,-

Cola, solo, pepsi max, sprite, eplemost

### AASS UTEN

59,-

Alkoholfritt øl fra Aass

## ØL / CIDER

### FATØL

89,-

0,4 aass pilsner

### ALL DAY IPA

99,-

Session Ipa fra Founders, Michigan US

### PINTA

95,-

Lyst og lett meksikansk style fra Aass

### BULMERS

128,-

Session Ipa fra Founders, Michigan US

### PORETTI 4 LUPOLI

99,-

Lyst og lett øl fra Bombardia i Italia

## DRINKER

### NUET SPRITZ

139,-

Spritz drink av Nuet Akevit

### GINETONIC

139,-

Finsbury gin, tonic, lime

### APEROL SPRITZ

139,-

Aperol, prosecco,

### IRISH COFFEE

139,-

Irsk whiskey, brun sukker, kaffe, ristet fløte



# VINER

## PÅ GLASS

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<b>La Segreta Bianco</b>	<b>109,-</b>
Planeta	
<b>Sancerre Blanc AOC</b>	<b>155,-</b>
Dominique Roger	
<b>Chablis Per Aspera</b>	<b>149,-</b>
Charly Nicole	
<b>Passito di Noto søtvín</b>	<b>115,-</b>
Planeta	
<b>Moscatel De Setubal</b>	<b>95,-</b>
Bacalhôa Vinhos de Portugal	

## HVITT

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<b>La Segreta Bianco</b>	<b>495,-</b>
Planeta	
<b>Sancerre Blanc AOC</b>	<b>765,-</b>
Dominique Roger	
<b>Chablis Per Aspera</b>	<b>725,-</b>
Charly Nicole	
<b>Südtiroler Riesling DOC</b>	<b>745,-</b>
San Michele Appiano	
<b>Haute-Côtes de Baune AOC</b>	<b>798,-</b>
Domaine Henri Delagrangé	
<b>Grüner Veltliner</b>	<b>645,-</b>
Josef Ehmöser	
<b>Pouilly Fume</b>	<b>842,-</b>
Jean Pabiot et Fils	
<b>Sancerre Grand Reserve</b>	<b>825,-</b>
Henri Bourgeois	
<b>Meursault AOC</b>	<b>1558,-</b>
Domaine Henri Delagrangé	
<b>Puligny-Montrachet AOC</b>	<b>1676,-</b>
Domaine Henri Delagrangé	
<b>Chassagne-Montrachet AOC</b>	<b>1676,-</b>
Domaine Henri Delagrangé	
<b>Meursault 1er Cru Les Charmes</b>	<b>1995,-</b>
Domaine Antonin Guyon	
<b>Chablis Grand Cru</b>	<b>1946,-</b>
Bougros Cote Bouguerots	

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<b>La Sagreta Rosso</b>	<b>115,-</b>
Planeta	
<b>Ripasso Valpolicella Classico</b>	<b>139,-</b>
Superior DOC	
<b>Sancerre Rosè</b>	<b>115,-</b>
Dominique Roger	
<b>Prosecco Brut Colle Lauro</b>	<b>109,-</b>
Fratelli Martini Secondo Luigi	

## RØDT

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<b>La Sagreta Rosso</b>	<b>495,-</b>
Planeta	
<b>Ripasso Valpolicella Classico</b>	<b>695,-</b>
Stefano Accordini	
<b>Barbera D Alba</b>	<b>609,-</b>
Giovanni Rosso	
<b>Sancerre Rouge ASC</b>	<b>765,-</b>
Dominique Roger	
<b>Barolo DOCG</b>	<b>1271,-</b>
Giovanni Rosso	
<b>Saint Emilion Grand Cru</b>	<b>985,-</b>
Château Franc Patarabet	
<b>Brunello di Montalcino</b>	<b>1019,-</b>
Col d'Orcia	
<b>Amarone Della Valp. Riserva DOCG</b>	<b>1268,-</b>
Castelforte, Cant. Riondo	
<b>Volnay Vieilles Vignes AOC</b>	<b>1409,-</b>
Domaine Henri Delagrangé	
<b>Corton Bressandes Grand Cru</b>	<b>1942,-</b>
Domaine Antonin Guyon	
<b>Colares Chitas RD reserva Tinto</b>	<b>1343,-</b>
Antonio Bernadino Paulo da Silva	