

CLASSIC COCKTAILS

225,-

IRISH COFFEE

Tullamore dew, Coffee,
Irish Syrup, Cream

PENICILLIN

Monkey Shoulder Smokey,
Honey, Ginger, Lemon

BIJOU

Green Chartreuse, Sweet Vermouth,
Plymouth Gin, Orange Bitters

LAST WORD

Green Chartreuse, Bombay Gin,
Maraschino Liqueur, Lime

PISCO SOUR

Pisco, Lemon, Simple Syrup, Egg White

MOCKTAILS

145,-

FALSA PALOMA

ZESTY - REFRESHING - AROMATIC

Timur Berry Cordial, Lime,
Mandarin & Bergamot Soda, Spice Mix

RED VELVET

BRIGHT - TART - FRUITY

Martini Floreale, Lime, Cherry, Ginger Ale

ISH-SPRITZ

FRESH - BITTER - FIZZY

Martini Vibrante, Lingonberry Shrub,
Frizzero Rose

BOMAN SPECIALS

225,-

FIREFOX

TANGY - VIBRANT - FRUITY

Brugal 188. Mango, Strawberry, Lime, Ginger Beer

PALOMA NARANJA

SHARP - HERBAL - ZESTY

Patron Silver, Timur Berry Cordial, Lime, Mandaring & Bergamot Soda, Spice Mix

MONA LISA

FLORAL - ELEGANT - REFRESHING

Grey Goose, Lemon Grass, Lillet Rose, St Germain,
Cherry, Chamomille, Bubbles

MINT CONDITION

REFRESHING - FRUITY - HERBAL

London No3 Gin, Hendrick's Gin, Yuzu, Peppermint

YELLOWSTONE

DEEP - SPIRITED - SOPHISTICATED

Eagle Rare 10y, Cocchi Vermouth Torino, Galliano
Espresso, Fernet Branca, Cacao & Orange Bitters

LAST SUMMER

LIGHT - BITTERSWEET - SPIRITED

Aquavit, Lillet Blanc, Aperol, White Chocolate,
Coconut, Bitters

THE LITTLE RED CHAIR

SAVORY - UMAMI - SPICED

Gin, Cointreau, Spices, Honey Ginger, Lime, Shiitake

BANANZA

FRUITY - MOUTHFUL - VIBRANT

Martell Vs, Banana, Lemon, Honey Ginger,
Saline Solution, Vanilla, Melon

ALL DAY

GRILLED FOCACCIA 105,-

Daily Condiments

ALLERGENS: WHEAT, EGGS, SULPHITE

AVOCADO TOAST 279,-

Tomatoes from Hanasand, Coriander, Lime,

Cream Cheese

ALLERGENS: WHEAT, MILK, RYE, BARLEY, SESAME

BOMAN'S CHICKEN CAESAR SALAD 335,-

Chicken from Eng Gård, Parmigiano- Reggiano,

Bacon, Herb Crumbs

ALLERGENS: WHEAT, EGGS, MILK, SULPHITE, FISH, RYE, BARLEY

TOAST SKAGEN 335,-

Horseradish, Lemon, Vendace Roe, Dill & Toast

ALLERGENS: SHELLFISH, FISH, MILK, SULPHITE, WHEAT, EGGS

GRILLED CHEESEBURGER 349,-

Pepper Mayonnaise, Cheddar, Pickles & French Fries

ALLERGENS: EGGS, MILK, SULPHITE, WHEAT, SOY

PLANT-BASED BURGER 345,-

Pepper Mayonnaise, Cheddar, Pickles & French Fries

ALLERGENS: EGGS, MILK, SULPHITE, WHEAT, SOY

LØYROM FROM KALIX (30G) 395,-

Red Onion, Lemon, Sour Cream & Toast

ALLERGENS: WHEAT, MILK, FISH, EGGS

STEAK TARTARE 355,-

Capers, Mustard Seeds, Shallots & French Fries

ALLERGENS: EGGS, WHEAT, SULPHITE, MUSTARD, FISH, MILK, BARLEY

COLD CUTS & CHEESE 355,-

ALLERGENS: ALMONDS, SULPHITE, MILK, EGGS, WHEAT

SPANISH OLIVES 85,-

ALLERGENS: NONE

BOMAN NUTS 70,-

ALLERGENS: PEANUTS, ALMONDS, PECANS, HAZELNUTS, PISTACHIOS

CRISPS 60,-

Seasalt or Spanish Chilli & Parsley

ALLERGENS: PEANUTS, MILK

BISCOTTO 35,-

ALLERGENS: EGGS, PISTACHIOS, ALMONDS, WHEATMACAROONS &
CHOCOLATE TRUFFLES 145,-**ALLERGENS: ASK YOUR WAITER**

SINGLE MALT WHISKY

Cragganmore 12Y	129,-
Glenmorangie Original	129,-
Glenkinchie 12Y	129,-
Laphroaig 10Y	139,-
Caol Ila 12Y	139,-
Talisker 10Y	139,-
Ardbeg	149,-
Oban 14Y	155,-
Glenrothes 12Y	155,-
Macallan 12Y Double Cask	169,-
Lagavulin 16Y	189,-
Nikka Whisky Miyagikyo	215,-
Glenmorangie 18Y	255,-
Highland Park 18Y	345,-
Glenmorangie Signet	425,-
Macallan Rare Cask	680,-
Macallan 18Y Double Cask	680,-
Highland Park 25Y	1125,-
Glenrothes 25Y	1500,-
Macallan Time: Space Mastery	2620,-
Macallan M Decanter	5500,-

WHISKEY & BOURBON

Jack Daniel's	119,-
Tullamore Dew	119,-
Johnnie Walker Black Label	119,-
Jim Beam Rye / Bourbon	119,-
Jameson	119,-
Jameson Black Borell	129,-
Eagle Rare	135,-
Monkey Shoulder	135,-
Jim Beam Rye	139,-
Sazerac Rye	155,-
Angels of Envy	155,-
Jack Daniel's Single Barrel	155,-
High West Double Rye	155,-

BRANDY & COGNAC

Braastad VS	119,-
Braastad VSOP	125,-
Hennessy VS	129,-
Pettersen XO	129,-
Renault Carte Noire	135,-
Hennessy VSOP	139,-
Martell VSOP	145,-
Braastad XO	149,-
Remy Martin VSOP	149,-
Braastad XO Superior	185,-
Leopold Gourmel Age des Fleurs	219,-
Martell Cordon Bleu	239,-
Martell XO	269,-
Baron Otard XO	315,-
Remy Martin XO	370,-
Hennessy XO	385,-
Hennessy Paradis	1990,-

BITTERS

Campari	95,-
Underberger 2CL	99,-
Jägermeister	105,-
Gammel Dansk	109,-
Fernet Branca	120,-

VARIOUS SPIRITS

Bokma Oude Friesche Genever	90,-
Cocchi Extra Dry	99,-
Cocchi Aperitivo Americano Bianco	109,-
Pernod	109,-
Ricard Pastis	109,-
Cocchi Dopo Teatro	119,-
Green Chartreuse	185,-

VODKA

Koskenkorva	119,-
Ketel One	135,-
Grey Goose	145,-
Belvedere	145,-
Grey Goose Altius	345,-

GIN

Bombay Sapphire	125,-
Tanqueray	130,-
Harahorn Small Batch	140,-
Harahorn Pink	140,-
Kimerud Gin	150,-
Bareksten	150,-
Tanqueray No.10	150,-
No.3 London Dry Gin	150,-
Ramsbury	155,-
The Yatch Club Dry Gin	155,-
Hendrick's	160,-
Another Hendrick's	160,-
Botanist	160,-
Monkey 47	175,-

RUM

Plantation Original Dark	119,-
Plantation 3 Stars	119,-
Diplomatico Planas Blanco	155,-
Brugal 1888	155,-
Ron Zacapa 23	155,-
Diplomatico Reserva Exclusiva	160,-
Brugal Coleccion Visionaria	200,-
Ron Zacapa XO	265,-
Brugal Maestro	520,-

TEQUILA & MEZCAL

Jose Cuervo Tradicional Silver	125,-
Jose Cuervo Tradicional Reposado	125,-
Ojo de Tigre	139,-
Patron Silver	145,-
Del Maguey Vida	149,-
Patron Anejo	165,-
Patrón el Cielo	445,-

AQUAVIT

Simers Taffel	142,-
Gammel Opland	142,-
Løitens Linie	142,-
OHD Akevitt	157,-
Gilde Non Plus Ultra	175,-

LIQUEURS

Amaretto	109,-
Bailey's	109,-
St. Hallvard	109,-
Galliano Espresso	119,-
Cointreau	119,-
DOM Bénédictine	119,-
Sambuca	120,-
Drambuie	129,-
Grand Marnier	129,-

CALVADOS

Boulard Grand Solage	129,-
Boulard XO	179,-

ARMAGNAC

Château de Pellehaut	295,-
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GRAPPA

Grappa Barbaresco	149,-
Grappa Barbaresco Aged	169,-

SERVED 11-16

LUNCH

MONDAY - SATURDAY

OMELETTE 285,-

Aged Jarlsberg Cheese, Green Salad & Tomatoes

ALLERGENS: EGGS, MILK, SULPHITE, MUSTARD

EGGS BENEDICT 285,-

Poached Eggs, Smoked Ham, Spinach & Hollandaise

ALLERGENS: EGGS, MILK, WHEAT, SULPHITE

EGGS CONTINENTAL 285,-

Poached Eggs, Smoked Salmon from "Kloster Laks", Spinach & Hollandaise

ALLERGENS: EGGS, FISH, MILK, WHEAT, SULPHITE

SERVED 16-22

EVENING

3 OR 6 OYSTERS 190,- / 380,-

Lemon, Red Wine Vinegar, Shallots

ALLERGENS: MOLLUSCS, SULPHITE

SALTED CUCUMBER 105,-

Sour Cream & Honey (Perfect with vodka!)

ALLERGENS: SULPHITE, MILK

SPANISH ANCHOVIES 125,-

Fennel Croquette & Sumac

ALLERGENS: FISH, SULPHITE, WHEAT, MILK, EGGS

ENDIVES 145,-

With Yoghurt & Sesame dip

ALLERGENS: SESAME, MILK

PATA NEGRA HAM 285,-

Croissant & Comté Cheese

ALLERGENS: MILK, WHEAT, EGGS, HAZELNUTS, PORK

VITELLO TONNATO 255,-

Capers, Tuna Mayonnaise, Dill & Lemon

ALLERGENS: MILK, SULPHITE, EGGS, WHEAT, FISH, MUSTARD

KINGFISH FROM FREDRIKSTAD 295,-

Tomatoes from Hanasand, Coriander,

Chili & Cream Cheese

ALLERGENS: FISH, SULPHITE, MILK, PEANUTS

ANTONIUS OSCIETRA CAVIAR 1599,-

(50g) Served with Waffles, Red Onion & Sour Cream

ALLERGENS: FISH, MILK, WHEAT

WINE

BY THE GLASS

BUBBLES

Pol Roger Brut Réserve Non Vintage	255,-
Torre dei Vescovi Prosecco, Brut	135,-
Crémant de Bourgogne	159,-
Oddbird Blanc De Blancs, Non Alcoholic	99,-

ROSÉ WINE

Domaine Horgelus, Gascogne	139,-
Minuty Prestige, Provence	185,-

WHITE WINE

Theatercaféen Blanc Côtes du Rhône	165,-
Soave Torre dei Vescovi	133,-
Bramito Chardonnay	185,-
Pouilly-Fumé Calcite, Francis Blanchet	219,-
Riesling Urgestein	224,-
Chablis, Lamblin & Fils	239,-
Bourgogne Chardonnay, Les Dindes	252,-

RED WINE

Theatercaféen Rouge Côtes du Rhône	165,-
Villa Antinori	170,-
Viña Izadi Reserva	176,-
Barbera d'Alba	195,-
Viviani Valpolicella	199,-
Langhe Nebbiolo Occhetti	219,-
Bourgogne Pinot Noir	252,-
Rene Lequin-Colin	

BEER & CIDER

Hansa Draft 0,4L	139,-
Heineken	130,-
Hansa Lite Gluten-free	145,-
NOAM	130,-
Birra Moretti	140,-
Sol	130,-
Nøgne Ø Brown Ale	140,-
7 Fjell Småtøs American Blond	160,-
Bulmers Original	179,-
Weihenstephaner	190,-
7 Fjell Ulrikken DIPA	189,-
Lime Infused Ale, Non Alcoholic	99,-
Clausthaler, Non Alcoholic	99,-

JUICES & MINERAL WATER

Mineral Water & Soda	69,-
San Pellegrino	69,-/109,-/145,-
Juices	89,-
Apple Juice Ringi	119,-/195,-
Freshly Squeezed Orange Juice	89,-
Yuzu Lemonade	99,-
Raspberry Lemonade 0,30L	115,-
Kombucha	125,-
Oddbird Blanc De Blancs 0% 0,75L	450,-

COFFEE & TEA

Coffee	69,-
Caffe Latte Single/Double	55,-/60,-
Cappuccino Single/Double	55,-/60,-
Espresso Single/Double	49,-/54,-
Selection of Tea	69,-

WINE

BY THE BOTTLE

CHAMPAGNE

Pol Roger Brut Réserve Non Vintage	1525,-
Moët & Chandon, Brut Impérial	1650,-
Moët & Chandon, Brut Impérial, Rosé	1895,-
Bollinger Special Cuveé	2150,-
Pol Roger Blanc de Blancs 2015	2395,-
Ruinart Blanc de Blancs	2695,-
Dom Perignon 2015	6950,-
Krug Grande Cuvée	6995,-

SPARKLING WINE

Torre dei Vescovi Prosecco, Brut	795,-
Crémant de Bourgogne	925,-
Herbert Hall Brut 2019	1650,-
Herbert Hall Brut Rosé 2019	1895,-

ROSÉ WINE

Domaine Horgelus 2024, Gascogne	665,-
Minuty Prestige 2025, Provence	875,-

WHITE WINES

Theatercaféen Blanc Côtes du Rhône	795,-
Soave Torre dei Vescovi 2024	650,-
Cantine Vitevis	
Bramito Chardonnay 2025	915,-
Marchesi Antinori	
Vouvray Cuvée Silex Chenin Blanc 2024	1025,-
Vigneau-Chevreau	
Mâcon Villages 2023, Domaine de Crêts	1095,-
Riesling Urgestein 2025, Weingut Nigl	1115,-
Chablis, Lamblin & Fils 2023	1190,-
Pouilly-Fumé Calcite 2024	1075,-
Francis Blanchet	
Bourgogne Chardonnay Les Dindes 2023	1250,-
Antoine Olivier	
Chassagne-Montrachet Les Embrazees	2195,-
2023, Premier Cru Vincent & Sophie Morey	

RED WINES

Theatercaféen Rouge Côtes du Rhône	795,-
Villa Antinori 2023	795,-
Marchesi Antinori	
Morgon Coeur de Granit 2022	860,-
Cave du Château de Chenas	
Viña Izadi Reserva 2021	880,-
Viviani Valpolicella 2023, Cantina Viviani	985,-
Barbera d'Alba 2025	960,-
Osvaldo Viberti	
Château La Vieux Bonneau 2020	1025,-
Frank Despagne & Fils	
Langhe Nebbiolo Occhetti 2024	1085,-
Renato Ratti	
Bourgogne Pinot Noir 2024	1250,-
Rene Lequin-Colin	
Barbaresco 2020	1475,-
Produttori del Barbaresco	
Chambolle- Musigny Vieilles Vignes 2022,	2150,-
Domaine Lignier Michelot	
Brunello di Montalcino 2020, Uccelliera	2250,-