



LUNSJ

SNACKS

CALAMARES	145
<i>Serveres med aioli (G.H, E, B)</i>	
CHARCUTERIE	100
<i>Husets utvalg (SU)</i>	
ØSTERS	50
<i>Rødvinsvinaigrette med sjalottløk, sitron (B, SU)</i>	
ARANCINIS	105
<i>Smaksatt med safran, karamellisert løk, gruyère (G.H, SU, E, M)</i>	
BRØD & SMØR	75
<i>(G.H, M, SU)</i>	
PIMIENTOS DE PADRÓN	85

FORRETTER

TUNFISK	175
<i>Carpaccio av tunfisk. Serveres med trøffelvinaigrette & bringebær (M, SU, F)</i>	
CARPACCIO	170
<i>Ytrefilet av okse, picklesdressing, fritert løk, parmesanolje (E, SU, SE)</i>	
BURRATA	185
<i>Norske tomater, syltede grønne jordbær, pistasj (M, N.P, SU)</i>	

SALATER

SALAT NIÇOISE	185
<i>Tunfisk, hjertesalat, potet, posjert egg, sennepsvinaigrette (SU, E, F, SE)</i>	
GRESK SALAT	175
<i>Norske tomater, agurk, oliven, rødlok, fetaost, olivenolje (SU, M)</i>	

HOVEDRETTER

STEAK FRITES	350
<i>Serveres med haricots verts, béarnaise, plain fries (SU, M, E)</i>	
KVEITE	350
<i>Chorizovinaigrette, zucchini, purreløk, sauce vin jaune (F, M, N.PI)</i>	
SPAGHETTI CARBONARA	195
<i>Røkt guanciale, pecorino, gravet eggeplomme (G.H, E, SU)</i>	
SPAGHETTI BOLOGNESE	195
<i>Oksehaleragù, norske tomater, parmesan (G.H, E, SU, S)</i>	

SIDES / EKSTRA

BROKKOLINI	90
<i>Smør (M. SS)</i>	
GRILLET AVOCADO	100
<i>Hjertesalat, olivenolje (SU, SS)</i>	
PLAIN FRIES	65

DESSERTER

JORDBÆR & VANILJE	150
<i>Vanilje-bavaroise, pistasje, jordbærsorbet (G.H, M, SU, N.PI)</i>	
ARTS OSTETALLERKEN	170
<i>Husets utvalg. Serveres med fikenkompott og fruktbrød (N.V, N.HS, N.M)</i>	
IS & SORBET	110
<i>Husets utvalg (Allergier: Spør din servitør)</i>	

G.H-HVETE, G.HA-HAVRE, G.R-RUG, G.B-BYGG, SK-SKALLDYR, B-BLØTDYR, E-EGG, N.P-PEACANNØTTER, SO-SOYA, M-MELKEPROTEIN, SU-SULFITT, S-SELLERI, SE-SENNEP, SS-SESAMFRØ, N.HS-HASSELNØTT, N.M-MANDEL, F-FISK, N.V-VALNØTTER, N.PI-PISTASJENØTTER, N.PE-PEANØTTER.



LUNCH

SNACKS

CALAMARES	145
<i>Served with aioli (G, E, B)</i>	
CHARCUTERIE	100
<i>House selection of cured ham and sausage (SU)</i>	
OYSTERS	50
<i>Served with shallot vinaigrette, lemon (M, SU)</i>	
ARANCINIS	105
<i>Flavoured with saffron, caramelized onion, gruyère (G, SU, E, L)</i>	
BREAD & BUTTER	75
<i>(G, E, L)</i>	
PIMIENTOS DE PADRÓN	85

STARTERS

TUNA	175
<i>Carpaccio of tuna. Served with truffle vinaigrette & raspberry (L, SU, F)</i>	
CARPACCIO	170
<i>Sirloin of beef, pickle dressing, fried onion, parmesan oil (E, SU, MU)</i>	
BURRATA	185
<i>Norwegian tomatoes, pickled green strawberries, pistachio (L, N, SU)</i>	

SALADS

SALAD NIÇOISE	185
<i>Tuna, heart salad, potato, poached egg, mustard vinaigrette (SU, E, F, MU)</i>	
GREEK SALAD	175
<i>Norwegian tomatoes, cucumber, olives, red onion, olive oil, feta cheese (L, SU)</i>	

MAIN COURSE

STEAK FRITES	350
<i>Entrecôte, plain fries, haricots verts, béarnaise sauce (E, L, SU)</i>	
HALIBUT	350
<i>Chorizo vinaigrette, zucchini, leeks, sauce vin jaune (F, L, N)</i>	
SPAGHETTI CARBONARA	195
<i>Smoked guanciale, pecorino, cured egg yolk (G, E, SU)</i>	
SPAGHETTI BOLOGNESE	195
<i>Norwegian tomatoes, oxtail Ragù, parmesan (G, E, SU, S)</i>	

SIDES / EXTRA

BROCCOLINI	90
<i>Butter (L, MU, SS)</i>	
PLAIN FRIES	65
GRILLED AVOCADO	100
<i>Heart salad, olive oil (SU, SS)</i>	

DESSERTS

STRAWBERRY & VANILLA	150
<i>Vanilla bavaroise, pistachio, strawberry sorbet (G, L, SU, N)</i>	
ARTS CHEESE PLATE	170
<i>House selection. Served with fig compote and fruit bread (N, L, SU)</i>	
ICE CREAM & SORBET	110
<i>House selection. Please ask your waiter for allergies.</i>	