

SNACKS, STARTERS & SHARING

MARINATED OLIVES 49,-

SPICED NUTS 49,-

(nuts-almond, walnut, cashew, peanut, pecan)

PICKLED VEG 39,-

(celery, sulphites)

FRIES 45,-

AIOLI 19,-

(egg, mustard)

HOUSE-MADE DIPS & BREAD 99,-

(wheat)

May contain other allergens, ask

a member of staff for today's dips

vegetarian/vegan

FRIED RISOTTO BALLS 99,-

(wheat, milk, egg, sulphites, celery)

vegetarian

CURED MEAT BOARD 179,-

(sulphites, wheat, egg, celery)

May contain other allergens ask a member of

staff for today's meat selection

SALMON SASHIMI "TARTARE" 145,-

soy, sesame, miso, soybeans, wonton

(fish, wheat, soy, egg, sesame)

FLATBREAD - TURKISH 169,-

pork, spiced tomato, yoghurt, herbs

(wheat, milk, egg)

can be prepared vegetarian

FLATBREAD - FØNIX 159,-

blue cheese, caramelized onion, rocket & pecans

(wheat, milk, nuts- pecans)

vegetarian

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CRISPY FRIED CHICKEN WINGS: 139,-
SPICY KOREAN

(wheat, soy)

OR

SWEET & STICKY

cashew & spring onion

(wheat, soy, sesame, nuts-cashews)

MIDDLE EASTERN CHICKEN SALAD 179,-

cabbage, pinenuts, herbs, hummus, pita

(wheat, sesame, sulphites)

can be prepared vegetarian/vegan

THAI SMOKED TROUT SALAD 169,-

cucumber, tomato, radish, herbs, peanuts, chilli, lime

(wheat, fish, peanut)

PIMP MY TABLE!

Available inside only

To be ordered by the whole table
(Minimum 4 people)

The best way to experience our menu;
let us load up your table with a
selection of cold and hot dishes,
served as they are ready!

595,-/person

TODAY'S SPECIALS
SEE BLACKBOARD IN THE BAR
OR ASK A MEMBER OF STAFF

LARGER PLATES

MUSSELS 225,-

"bouillabaisse", fries, aioli

(molluscs, shellfish, celery, mustard)

COD LOIN 275,-

barley risotto, seasonal vegetables, herb butter

(fish, wheat, milk, celery)

CAULIFLOWER STEAK 215,-

barley risotto, seasonal vegetables, herb butter

(wheat, milk, celery)

vegetarian (vegan on request)

ASIAN BBQ RIBS 245,-

Chinese cabbage, nam jim

(wheat, sesame, soy, fish, shellfish, molluscs)

FROM THE GRILL

CHEESE & BACON BURGER 245,-

lettuce, pickles, aioli, ketchup, fries

(wheat, milk, egg, mustard, sulphites, celery)

SCAMPI TACO 265,-

Sriracha cream cheese, pickled red cabbage,
tortilla, coriander

(shellfish, wheat, milk, sulphites)

WHOLE SPRING CHICKEN 285,-

"caesar salad", chicken jus, fries

(wheat, milk, egg, mustard, fish, celery)

250g ANGUS SIRLOIN STEAK 359,-

seasonal vegetables, fries, béarnaise

(egg, sulphites)

SOMETHING SWEET

CHOCOLATE FONDANT **129,-**
house-made ice cream or sorbet
(egg, milk)
May contain nuts depending on flavor

PANNACOTTA **129,-**
seasonal fruit, anzac crumbs
(milk, nuts-almond, sulphites)

HOUSE-MADE ICE CREAM & SORBET **115,-**
(milk, egg)
May contain other allergens, ask a member
of staff for today's flavours

CHEESE PLATE **175,-**
condiments, fruit & nut bread
(milk, wheat, sulphites, nuts-walnuts)

WITH YOUR COFFEE...

CHOCOLATE TRUFFLE **35,-**
(milk)

MINI LEMON TART **35,-**
(wheat, egg, milk)

COFFEE, TEA & COFFEE DRINKS

TEA (assorted selection, ask your waiter) **39,-**

ESPRESSO **39,-**

AMERICANO **41,-**

CAPPUCCINO **42,-**

LATTE **45,-**

BAILEYS & COFFEE **92,-**
(milk)

ESPRESSO MARTINI **115,-**
- Kahlua, vodka, cold espresso, sugar

IRISH COFFEE **120,-**
- Irish whisky, brown sugar, coffee, cream
(milk)

HOW IT ALL STARTED:

This building, built by tradesman Aarstad, was the first privately owned brick building to be raised after the great city fire in 1865.

It has been the home of the city telegraph, the main Post Office, and for more than 50 years was The Farmers Youth Organization.

Many generations have danced in our ballroom, which has also seen proposals and marriages!

The present family bought the building in 1999, and it has been the home of Gaffel & Karaffel since the doors opened in May 2000.

Our idea has always been to bring people together over tasty and modern dishes, paired with something delicious in the glass.

We like to meet you with a warm smile and a little feeling of coming home.

After 19 good years we are proud to reinvent ourselves with a brand-new dining room, new dishes, a new bar and the same friendly faces!

The new name for the restaurant comes from our two brilliant chefs, Nick Horner and Jonnie Nyberg, who have been responsible for this kitchen for the last 7 years.

Our wine list is constantly growing, hand in hand with a higher demand for quality wine at an affordable price.

Interested in wine or planning a wine event? Join our new wine club to stay updated and be invited to all our events.

As a house, we have 4 floors for different needs; meeting rooms at the top, a big theatre and ballroom on the second floor, Nick & Jonnie's restaurant, and also a cosy winebar and private "Mafiatable" downstairs...

Welcome!



WELCOME

OPENING HOURS

Tuesday - Thursday

Kitchen 16.00 - 22.00
Restaurant Bar 16.00 - 00.00

Friday

Kitchen 16.00 - 22.00
Restaurant Bar 16.00 - 01.30

Saturday

Kitchen 12.00 - 22.00
Restaurant Bar 12.00 - 01.30

<https://www.facebook.com/GaffelKaraffel>
Instagram: gaffelogkaraffel