



ROOM SERVICE – ROOM SERVICE HOURS

Frokost – *Breakfast*

Hverdager – *Weekdays*

07:00 – 10:30

Helger & Helligdager – *Weekends & Public Holidays*

07:00 – 11:00

Dagens Meny – *Day Menu*

Mandag til Lørdag – *Monday to Saturday*

12:00 – 22:00

Søndager & Helligdager – *Sundays & Public Holidays*

12:00 – 21:00

Middagsmeny – *Dinner Menu*

Mandag til Lørdag – *Monday to Saturday*

16:00 – 22:00

Søndager & Helligdager – *Sundays & Public Holidays*

16:00 – 21:00

Nattmat – *Night Snacks*

Hverdager – *Weekdays*

21:00 – 06:45

Helger & Helligdager – *Weekends & Public Holidays*

21:00 – 06:45

Vennligst kontakt Roomservice på linje 4100 for et utvalg av nattmat.
Please contact Room Service at extension 4100 for a selection of night snacks.

Det tilkommer leveringstillegg på kr 50 pr. bestilling.
There is a delivery charge of NOK 50 per order.

Ekspress Lobbyfrokost – *Early Bird Lobby Breakfast*

Ved forespørsel tilbyr vi en ekspressfrokost i lobbyområdet til våre gjester som har en travel morgen. Denne er inkludert i romprisen.

Upon request, we are pleased to offer an early bird breakfast in the lobby area for our guests with a busy morning. This is included in the room rate.

BREAKFAST MENU – NOK 150 per person

You may choose from one of the menus below

All menus includes a choice of Milk, Freshly Squeezed Juice and a Hot Beverage

A Healthy Start

Avocado & Cherry Tomatoes on Rye Bread, Boiled Organic Egg,

Greek Yoghurt & Homemade Granola, Fruit Salad

Contains: Eggs, milk, rye, wheat, barley, oats

The Continental Breakfast

Freshly Baked Croissant, Assortment of Jams, Greek Yoghurt &

Homemade Granola, Fruit Salad, Toast, Kviteseid Butter

Contains: Eggs, milk, wheat, oats

Norwegian Breakfast

Scrambled Organic Eggs, Label Rouge Smoked Salmon,

Cherry Tomatoes, Sour Dough Bread, Kviteseid Butter

Contains: Eggs, milk, fish, pork, rye, wheat, barley, sulphite

Full English Breakfast

Two Fried Organic Eggs, Dry Salted Idsøe Bacon, Pork Sausage,

Cured Tomato, Cipollini Onion, Roasted Potatoes, Button Mushrooms, Toast, Kviteseid

Butter

Contains: Eggs, milk, rye, wheat, barley

ADD-ON PLATES *for* BREAKFAST

Lyngen Shrimps, Mayonnaise, Lemon

Smoked Ham and Jarlsberg Cheese

Brown Cheese

Pancake with Maple Syrup

Ham & Cheese Toast

Soft or Hard Boiled Egg

Oatmeal Porridge, Apples, Honey, Almonds

Cereal of Choice, Dried Fruit & Nuts, Milk

Homemade Apple Cake, Cream, Almonds

Chocolate Twist

Contains: Ask your server

BEVERAGES

Selection of Milk

Full Fat Milk, Low Fat Milk, Lactose Free Milk, Soy Milk,

Oat Milk, Almond Milk

Contains: Milk, soy, oats, almonds

Selection of Juice

Freshly Squeezed Orange Juice, Apple Juice or Juice of the Day

Contains: None

TILPASS DIN MINIBAR – CUSTOMIZE YOUR MINIBAR

Kjære gjest,

Du har muligheten til å tilpasse innholdet i minibaren etter ditt eget ønske. Kontakt Roomservice direkte på nummer 4100 dersom dette er av interesse. Varer vi har i vårt sortiment vil bli sendt opp med det samme. Skulle du ønske varer som må skaffes utenfra, så ordner vi dette etter beste evne.

Alt supplement vil medføre en ekstra kostnad.

Dear guest,

Would you like to have the possibility of customize your minibar to your own preference? Please contact our Room Service department at 4100 and let us know what you would like to amend. Special requests for non-in-house items will be supplied to the best of our abilities.

Extra charges will apply.



MINIBARMENY – MINI BAR MENU

Snacks – Snacks

Sjokolade – <i>Chocolate</i>	45,-
Nøtter – <i>Nuts</i>	50,-
Sørlandchips – <i>Chips</i>	60,-
Lakris – <i>Licorice</i>	100,-

Drikkevarer – Beverages

Vann – <i>Still Water</i>	60,-
Mineralvann og Brus – <i>Mineral Water and Sodas</i>	55,-
Tonic – <i>Tonic Water</i>	55,-
Limonade – <i>Lemonade</i>	60,-
Continental Øl – <i>Continental Beer</i>	99,-
Hansa Øl – <i>Hansa Beer</i>	95,-
Husets Rødvin – <i>House Red Wine</i>	300,-
Husets Hvitvin – <i>House White Wine</i>	375,-
Husets Champagne – <i>House Champagne</i>	420,-
Gin	130,-
Vodka	130,-
Aquavit	130,-
Cognac	140,-
Whiskey	140,-

Hotel Amenities

If you would like to purchase any of the amenities in your room to take home for yourself or as a gift, these items are priced as below:

Slippers – No Charge, feel free to take them with you!	
Adapter – <i>Power Adapter</i>	150,-
Skittentøyspose – <i>Laundry Bag</i>	150,-
Hårføner – <i>Hair Dryer</i>	550,-
Paraply – <i>Umbrella</i>	150,-
Klesbørste – <i>Lint Brush</i>	120,-

HELE DAGEN MENY - ALL DAY MENU

12.00 – 22.00 Mandag til Lørdag / Monday to Saturday

12.00 – 21.00 Søndag / Sunday

Smørbrød – Sandwiches

Avocado Toast, Hanasandtomater, Koriander, Lime, Kremost 195,-
Avocado Toast, Hanasand Tomatoes, Coriander, Cream Cheese
Contains: Milk, wheat, rye, barley, sesame

Reker fra Lyngen, Egg, Dill, Majones 198,-
Shrimps from Lyngen, Eggs, Dil, Mayonnaisel
Contains: Shellfish, wheat, rye, barley, eggs, milk

Småretter – Light Meals

Marokkansk Salat, Hummus, Fetaost, Granateple, Sitronverbenavinaigrette 255,-
Moroccan Salad, Hummus, Feta, Pomegranate, Lemon Verbena Vinaigrette
Contains: Milk, sulphite, pistachios, sesame

Argentisk Villreke- & Avocadosalat, Sitron- & Ingefærvinaigrette 255,-
Argentinian Wild Shrimp & Avocado Salad, Lemon & Ginger Vinaigrette
Contains: Eggs, sulphite, shellfish

Cæsarsalat, Kyllingbryst, Idsøe Bacon, Parmigiano-Reggiano 255,-
Caesar Salad, Chicken Breast, Idsøe Bacon, Parmigiano-Reggiano
Contains: Milk, fish, wheat, rye, barley, eggs, pork

“The Beyond Burger” 249,-
Plantebasert Burger, Cheddar, Fønix, Tomatillo & Jalapeño Saus, Pommes Frites
Plant Based Burger, Cheddar, Fønix, Tomatillo & Jalapeño Sauce, French Fries
Contains Milk, wheat, eggs, sulphite

Cheeseburger, Cheddar, Fønix, Tomatillo & Jalapeño Saus, Pommes Frites 249,-
Cheeseburger, Cheddar, Fønix, Tomatillo & Jalapeño Sauce, French Fries
Contains: Milk, wheat, eggs, sulphite

MIDDAGSMENY – DINNER MENU

Fra 16.00 – 22.00 Mandag til Lørdag / Monday to Saturday

16.00 – 21.00 Søndag / Sunday

Foretter – Starters

Rødbeter & Geitost, Bringebær, Pistasjnøtter, Brunet Smør, Friske Urter 169,-
Beets & Goat Cheese, Raspberries, Pistachios, Brown Butter, Fresh Herbs
Contains: Milk, eggs, pistachios, sulphite

Ceviche “Aguachile” med Dagens Fangst, Tomatillo, Jalapeño, Lime, Mini Tostada 208,-
Ceviche “Aguachile” with Daily Catch, Tomatillo, Jalapeño, Lime, Mini Tostada
Contains: Fish, sulphite, (shellfish, molluscs)

Hovedretter – Main Courses

Risotto “Arancini”, Gresskar, Artisjokk, Gulrot & Ingefær Vinaigrette 265,-
Risotto “Arancini”, Pumpkin, Arichoke, Carrot & Ginger Vinaigrette
Contains: Milk, eggs, sulphite, wheat

Pannestekt Piggvar, Chistorrapølse, Blomkål, Svartkål, Fetaost 395,-
Pan-fried Turbot, Chistorra Sausage, Cauliflower, Cavolo Nero, Feta
Contains: Fish, milk, sulphite, pork, almonds

Grillet Entrecote av Okse, Sopp, Løk, Broccolini, Pommes Frites, Béarnaise 385,-
Grilled Beef Rib Eye, Mushroom, Onion, Broccolini, French Fries, Béarnaise
Contains: Milk, sulphite, eggs, barley, fish

Pizza fra CASBAR – Pizza from CASBAR

Bestill nystekt pizza fra vår pizzarestaurant CASBAR – egen meny på neste side!
Order a fresh pizza from our pizza restaurant CASBAR – see menu below!

Desserter – Desserts

Dagens Kake – Cake of the Day 98,-
Contains: Ask your server

Makroner & Sjokoladetrøfler – Macaroons & Chocolate Truffles 98,-
Contains: Ask your server

CASBAR

Åpningstider: 14.00 – 21.30 alle ukedager
Opening Hours: 2pm – 9.30pm all week

Our brand new bar and pizzeria opened this January and we are delighted to offer tasty drinks and a variety of specialty pizzas. Planning to stay in? Try one of our delicious pizzas in the comfort of your hotel room.

All our pizzas can be made gluten free upon request (+20,-)
The pizza will be served in a rustic take away box.

Det tilkommer leveringstillegg på kr 50 pr. bestilling.
There is a delivery charge of NOK 50 per order.



Neo Margherita 175,-
San Marzano Tomato, Casbar Cheese Mix, Aged Norvegia, Basil Crumble, Parmigiano-Reggiano
W.M.SU

Sunflower (Vegan) 199,-
San Marzano Tomato, Vegan Cheese, Portobello & Chestnut Mushroom, Pickled Chili, Caramelized Onion, Roasted Garlic Mayonnaise
W.M.SU

Chorizoo 215,-
Røros Rømme, Chorizo Julia, Haukeli Chevre, Coriander Mayonnaise, Pickled Jalapeño, Fresh Coriander
W.M.P.E.SU

Thai Salsiccia 205,-
Røros Rømme, Kimchi, Salsiccia with Thai Spices, Fresh Basil, Crispy Nuts, Japanese Mayonnaise
MU.F.M.W.N.PN.SU

Frutti Di Carne 215,-
San Marzano, Beef Rib Eye, Caramelized Onion, Portobello & Chestnut Mushroom, Béarnaise, Shoe String Fries
W.M.SU.E

Korean BBQ Chicken 205,-
Organic Chicken from Hovelsrud Gård, Tatsoi, Dried Tomatoes, Crispy Pork Chicharrón, Coriander
W.M.P.S.SE.SU

Capricciosa 210,-
Prosciutto Cotto with Truffles, Portobello & Chestnut Mushroom, Kalamata Olives, Fresh Oregano, Espelette Pepper
W.M.P.SU

AL E R G E N S

W WHEAT

M MILK

SH SHELLFISH

N NUTS

F FISH

PN PEANUTS

S SOYA

SE SESAME

MU MUSTARD

ML MOLLUSCS

L LUPIN

C CELLERY

SU SULPHITES

P PORK

E EGG

VINKART – WINE LIST

	Bottle	Glass
Champagne / Musserende Vin – Champagne / Sparkling Wine		
Michel Turgay, Blanc de Blancs, Grand Cru	895,-	155,-
Moët & Chandon, Brut Impérial	1250,-	210,-
Torre dei Vescovi, Prosecco, Italia	635,-	112,-
Sumarroca Cava Reserva, Brut, Spain	685,-	
Crémant de Bourgogne Blanc de Noirs, Paul Delane, France	695,-	118,-
Hvite Viner – White Wines		
Frankrike – France		
Chablis 1. Cru "Fourchaume", Nathalie & Gilles Fevre	1185,-	238,-
Riesling Vieilles Vignes, Jean-Marc Bernhard, Alsace	795,-	160,-
Sancerre, Classique, Caves Prieure, Loire	835,-	169,-
Domaine Horgelus, Blanc, Gascogne	565,-	110,-
Italia – Italy		
Soave Torre de Vescovi, Cantine Vitevis, Veneto	585,-	
Roero Arneis "Bricco della Ciliegi", G. A., Piemonte	795,-	
Tyskland – Germany		
Calles Jazz Riesling, Rheingau	585,-	115,-
Røde Viner – Red Wines		
Frankrike – France		
Domaine Horgelus, Rouge, Gascogne	565,-	110,-
Italia – Italy		
Barbera d'Alba, Osvaldo Viberti – Piemonte	785,-	158,-
Viviani Valpolicella 2016, Cantina Viviani	695,-	138,-
Spania – Spain		
Vina Izadi Resesrva, Rioja	695,-	138,-

DRIKKEMENY – BEVERAGE MENU

Øl – Beer	
Clausthaler <i>Non Alcoholic</i>	62,-
Hansa, Pilsner produced in Bergen	95,-
Atna Continental, Signature brew for Hotel Continental	99,-
Heineken, Light lager from Holland	99,-
Nøgne Ø Brown Ale, Dark brown English ale produced in Grimstad	115,-
Mineralvann – Mineral Water	
Acqua Panna 500ml – <i>Still 500ml</i>	99,-
Acqua Panna 750ml – <i>Still 7500ml</i>	130,-
San Pellegrino 500 ml – <i>Sparkling 500 ml</i>	99,-
San Pellegrino 750 ml – <i>Sparkling 750 ml</i>	130,-
Ferskpresset Juice – Freshly Squeezed Juice	
Appelsin eller dagens – <i>Orange or daily special</i>	65,-
Brus - Soda	
Coca Cola, Coke Zero, Fanta, Sprite, Eplemost	62,-
<i>Coca Cola, Coke Zero, Fanta, Sprite, Applejuice</i>	
Newby Te – Newby Tea	
English Breakfast, Earl Grey, Peppermynte, Grønn Sencha, Kamomille	55,-
<i>English Breakfast, Earl Grey, Peppermint, Green Sencha, Chamomile</i>	
Ferskbrygget Kaffe – Freshly Brewed Coffee	
Svart kaffe, Cappuccino, Caffè Latte, Espresso, Koffeinfri	55,-
<i>Americano, Cappuccino, Caffè Latte, Espresso, Decaffeinated</i>	
Varm Sjokolade – Hot Chocolate	
	55,-

For isbiter og andre alkoholholdige drikker, vennligst kontakt Roomservice på linje 4100.
For ice cubes and other alcoholic beverages please contact Room Service at extension 4100.

I henhold til norsk lov kan vi ikke servere øl og vin før klokken 12.00 på søn- og helligdager, brennevin kan ikke serveres før klokken 13.00 alle dager.
According to Norwegian law, we are not allowed to serve wine and beer before 12 pm on Sundays and public holidays, liquor can only be served after 1 pm every day.