



# As BISTRO

## STARTERS / SMALL PLATE

### TATAKI DUCK BREAST KR. 215

Juicy duck breast served with sweet and tangy pomegranate seeds and aromatic ponzu.

*#Soy, Sesam*

### SALMON SASHIMI WITH PONZU SAUCE KR. 165

*#Sesame, Fish, Soy*

### POMMES FRITES KR. 70

served with aioli

*#Egg, traces of wheat flour*

### SWEET POTATO FRIES KR. 80

served with chili mayo

*#Egg, traces of wheat flour*

### FRIED SCAMPI KR. 125

Crispy fried scampi with a tropical spicy fusion sauce

*#Wheat Flour, Shellfish, Egg*

### GARLIC FRIED SHRIMPS WITH LIME KR. 165

Topped with herb oil and coriander

*#Shellfish*

### FLAMBEED NIGIRI ( 6PCS) KR. 160

Flamed salmon nigiri with truffle-teriyaki sauce and spring onions

*#Sesame, Fish, Soy*

### CRISPY WINGS KR. 135

Perfectly fried to golden crispness, served with a tangy sweet and sour sauce

*#Wheat flour, Soy, Egg*

### SPRING ROLLS KR. 135

2 pcs. homemade spring rolls with chicken, served with sweet chili sauce & mango salad

*#Wheat flour, Soy*

### VEGGIE SPRING ROLLS KR. 135

2 pcs. homemade vegetarian spring rolls.

Served with sweet chili sauce & mango salad

*#Wheat Flour, Soy*

### SMALL CREAMY FISH SOUP KR. 195

Lightly creamy soup with cod/halibut, salmon, mussels, and vegetables.

Served with sourdough bread and aioli.

*#Milk (lactose-free), shellfish, celery, egg, mustard*

## KIDS' FAVORITES

### FISH BALLS WITH SUNSHINE SAUCE KR. 135

Homemade fish balls on skewers, served with sweet potato fries and mild orange sauce.

*#Wheat, Fish, Egg*

### FISH & CHIPS KR. 135

*#Fish, Wheat flour, Milk, Egg*

### CHICKEN WINGS & CHIPS KR. 135

*#Wheat flour, Milk*

### SALMON BITES KR. 145

6 pieces of salmon nigiri plate

*#Fish, Soy*



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## SEASONAL FAVORITES

**RED WINE DUCK WITH PUMPKIN PURÉE.** KR. 395  
Pan-seared duck breast served with red wine sauce and creamy pumpkin purée.  
*#Milk*

**WINTER BREEZE HALIBUT** KR. 385  
Pan-seared halibut fillet with crispy bacon & chorizo, creamy pumpkin purée, and browned butter sauce.  
*#Fish, Milk*

**LAMB RACK WITH RED WINE SAUCE** KR. 495  
Juicy rack of lamb served with oven-roasted potatoes, herb-baked root vegetables, garlic and a rich red wine sauce.  
*#Milk, Sulfites*

## BISTRO CLASSICS

**GRILLED TENDERLOIN 200G** KR. 445  
Norwegian young beef tenderloin, grilled, homemade mashed potatoes on a plank, béarnaise sauce, garlic-fried vegetables  
*#Milk, Egg*

**ENTRECÔTE 200 G** KR. 399  
Norwegian young beef entrecôte, crispy small potatoes, mixed salad, cherry tomatoes with red béarnaise sauce  
*#Milk, Egg*

**KARAAGE** KR. 299  
Korean-style fried chicken thigh. Rice, chili mayo, truffle teriyaki, kimchi, pickled red cabbage  
*#Egg, Wheat flour, Soy, Sesame*

**CREAMY FISH SOUP** KR. 279  
Lightly creamy soup with cod/halibut, salmon, green mussels and vegetables. Served with sourdough bread and aioli.  
*#Milk (lactose-free), Shellfish, Celery, Egg, Mustard.*  
Bread contains wheat. Ask for gluten-free bread if needed.

**COCONUT CURRY WITH SCAMPI** KR. 289  
Scampi in rich panang curry with coconut milk, seasonal vegetables, and fresh basil. Topped with crushed peanuts and served with rice.  
*#Mollusks, Shellfish, Peanuts*

**SIZZLING BEEF WOK** KR. 299  
Juicy beef wok with fresh, crispy vegetables. Served on a sizzling cast iron plate.  
*#Mollusks, Sesame*


**SIZZLING TOFU (vegetarian)** KR. 269  
Can be chosen instead of the beef wok.  
*#Soy, Sesame*

## DESSERT

**PAVLOVA WITH LEMON CREAM AND BERRIES** KR. 125  
*#Egg, Milk*

**CHOCOLATE PIE WITH TRUFFLE CREAM** KR. 160  
Peanut sauce, strawberry coulis, vanilla ice cream, berries  
*#Milk, Heat flour, Sesame, Egg, Peanuts*

**BANANA WRAPS WITH COCONUT CREAM** KR. 140  
Crispy fried wraps with delicious coconut filling, caramel sauce, vanilla ice cream & toasted nut mix.  
*#Wheat flour, Milk, Egg, Nuts and Peanuts*

**SORBET WITH FRESH BERRIES**  KR. 135  
Choose between mango or strawberry  
*#No Allergens*

**VANILLA ICE CREAM WITH STRAWBERRY SAUCE** KR. 125  
*#Milk, Egg*

**PASSION FRUIT MOUSSE** KR. 115  
Light dessert with exotic flavors *#Milk*

**DESSERT TAPAS FOR TWO** KR. 199  
Chocolate pie, vanilla ice cream, strawberry sorbet, berries and passion fruit mousse  
*#Egg, Milk, Peanuts, Wheat flour*



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## COMBINATION MENU

### COMBO MENU NIGIRI PLATE kr. 179

8 pieces assorted nigiri *#Fish, Sesame, Soy*

### FUJI (14 Pieces) kr. 199

8 pieces tempura maki and 6 salmon nigiri  
*#Wheat, Shellfish, Fish, Sesame, Soy*

### COMBO (22 pieces) kr. 349

8 pieces assorted nigiri, 8 pieces tempura maki,  
6 pieces sashimi *#Wheat, Shellfish, Fish, Molluscs, Egg, Sesame, Soy*

### SUSHI LOVE SHARING FOR 2 (32 pcs) kr. 559

Perfect for two who love sushi!

A delicious mix of:

10 pieces assorted nigiri, Classic California maki,  
Scampi Boom maki, and 8 pieces fresh sashimi

*#Wheat, Shellfish, Fish, Molluscs, Egg, Sesame, Soy*

✦ Want something extra special?

Add a carafe of our selected Japanese sake for  
only kr. 125.

Elegant, chilled, and perfect with sushi.

### SUMO (60 Pieces) kr. 995

Our signature combo is now even better!

SUMO is upgraded with more exclusive pieces,  
and contains a carefully composed mix of sashimi,  
nigiri, special maki, and delicate flavor explosions  
chosen by our sushi chefs. All made with the freshest  
seasonal ingredients - perfect for 3-4 people.

*#Wheat, Shellfish, Fish, Molluscs, Milk, Egg, Sesame, Soy, Peanuts*

## MAKI (8 Pieces)

### SAKURA MAKI kr. 129

Salmon and avocado *#Fish, Soy*

### TEMPURA SCAMPI kr. 139

Fried scampi, avocado

*#Wheat, Shellfish, Sesame, Soy*

### CLASSIC CALIFORNIA kr. 139

Crab sticks, cucumber, avocado. Topped  
with tobiko roe. *#Milk, Egg, Fish, Soy*

### DIRTY MANGO kr. 175

Fried scampi, avocado. Topped with  
flamed salmon, chili mayo, truffle teriyaki sauce,  
mango salsa, mango sauce, tobiko roe  
*#Wheat, Milk, Egg, Fish, Shellfish, Sesame, Soy*

### FIRE & ICE MAKI KR. 185

Creamy crab and fried shrimp with  
avocado. Topped with salmon and  
a hint of chili and spring onion.

*#Wheat, Milk, Egg, Fish, Shellfish, Sesame, Soy*

### POPCORN SHRIMP kr. 179

Crab sticks, daikon kimchi, avocado, sriracha.

Topped with popcorn shrimp, chili mayo,  
truffle teriyaki sauce, tobiko roe, nori chips

*#Wheat, Egg, Fish, Shellfish, Soy*

### WILD DRAGON kr. 185

Fried scampi, chili mayo, cucumber, avocado.

Topped with salmon, tobiko roe, chili mayo,  
truffle teriyaki sauce, and sesame

*#Wheat, Egg, Shellfish, Fish, Sesame, Soy*

### TOKYO kr. 175

Cooked scampi, avocado, and sriracha.

Topped with flamed scallops, sesame,  
chili mayo, truffle teriyaki sauce, and coriander

*#Shellfish, Sesame, Molluscs, Egg, Soy*

### FLAMBÉD SALMON kr. 175

Fried scampi, chili mayo, and cucumber.

Topped with flamed salmon, wasabi mayo,  
truffle teriyaki sauce, spring onion, and sesame

*#Wheat, Shellfish, Fish, Egg, Sesame, Soy*

### SCAMPI RINGO kr. 175

Fried scampi, cream cheese, and apple.

Topped with strawberries, chili mayo,  
peanuts and spicy mango sauce

*#Wheat, Milk, Egg, Shellfish, Sesame, Peanuts, Soy*

### AVOCADO ROYAL kr. 175

Fried scampi and cucumber. Topped with avocado,  
chili mayo, sesame, tobiko roe, and truffle teriyaki

*#Wheat, Shellfish, Egg, Sesame, Soy*



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## FUTO MAKI (6 Pieces)

**TEMPURA FUTO** kr. 145  
Fried scampi, avocado, cucumber, chili mayo  
*#Wheat, Egg, Shellfish, Sesame, Soy*

**LION MAKI** kr. 155  
Fried scampi, crispy sweet potato, cucumber, tobiko roe, truffle teriyaki sauce, chili mayo.  
*#Wheat, Egg, Shellfish, Sesame, Soy*

**HAVETS FUTO** kr. 155  
Fried scampi, salmon, crab stick, avocado.  
Topped with tobiko roe  
*#Wheat, Egg, Shellfish, Sesame, Soy*

## FRIED MAKI

**HOT PHILLY (8 pieces)** kr. 149  
Fried uramaki with salmon, cream cheese.  
Topped with spring onion and truffle teriyaki  
*#Wheat, Milk, Fish, Sesame, Soy*


**SPICY MAKI (8 pieces)** kr. 169  
Crab sticks, salmon, cucumber, sriracha.  
Topped with chili mayo, tobiko roe, truffle teriyaki sauce  
*#Wheat, Milk, Egg, Fish, Soy*

**VOLCANO (6 pieces)** kr. 199  
Fully fried futo maki roll with salmon, jalapeno, cream cheese, and cucumber.  
Topped with tuna/salmon tartar, truffle teriyaki sauce, chili mayo, crispy sweet potato, tobiko roe, and spring onion.  
*#Wheat, Milk, Egg, Fish, Soy*

**SCAMPI BOOM (6 pieces)** kr. 159  
Fully fried futo maki roll with fried scampi and avocado. Topped with chili mayo, truffle teriyaki sauce, and sesame seeds  
*#Wheat, Egg, Soy, Sesame*


**CRISPY CALIFORNIA (8 pieces)** kr. 159  
Crab sticks, avocado, tobiko roe. Topped with chili mayo, truffle teriyaki sauce, spring onion, and tobiko roe  
*#Wheat, Egg, Fish, Soy*


## BISTRO VEGGIES


**SPICY SHIITAKES (8 pieces)**  kr. 125  
Shiitake mushrooms, cucumber, avocado, crispy sweet potato. Topped with vegan chili mayo, wasabi nuts, and truffle sauce.  
*#Wheat, Soy, Sesame, Nuts*


**VEGGIE MAKI (8 pieces)**  kr. 109  
Avocado, cucumber, mango  
*#Sesame, Soy*

**CRISPY MANGO VEGGIE (8 pcs)**  kr. 149  
Fully fried maki roll with avocado. Topped with mango salsa and truffle teriyaki sauce.  
*#Wheat, Soy, Sesame*

**HOT VEGGIE (8 pieces)**  kr. 159  
Fully fried maki roll with tofu, avocado, cucumber, and cream cheese.  
Topped with vegan mayo, sriracha, nori chips, truffle teriyaki  
*#Wheat, Milk, Soy*

**INARI MAKI (8 pieces)**  kr. 125  
Kimchi, avocado, cucumber. Topped with inari tofu, vegan chili mayo, sriracha, nori chips, truffle sauce.  
*#Soy, Sesame*

**VEGGIE DRAGON (8 pieces)**  kr. 149  
Fried broccolini, cucumber.  
Topped with avocado, vegan chili mayo, truffle teriyaki sauce, and sesame  
*#Wheat, Sesame, Soy*

**VEGGIE NIGIRI PLATE (6 pieces)**  kr. 95  
2 avocado nigiri, 2 cucumber nigiri, 2 inari nigiri  
*#Soy, Sesame*