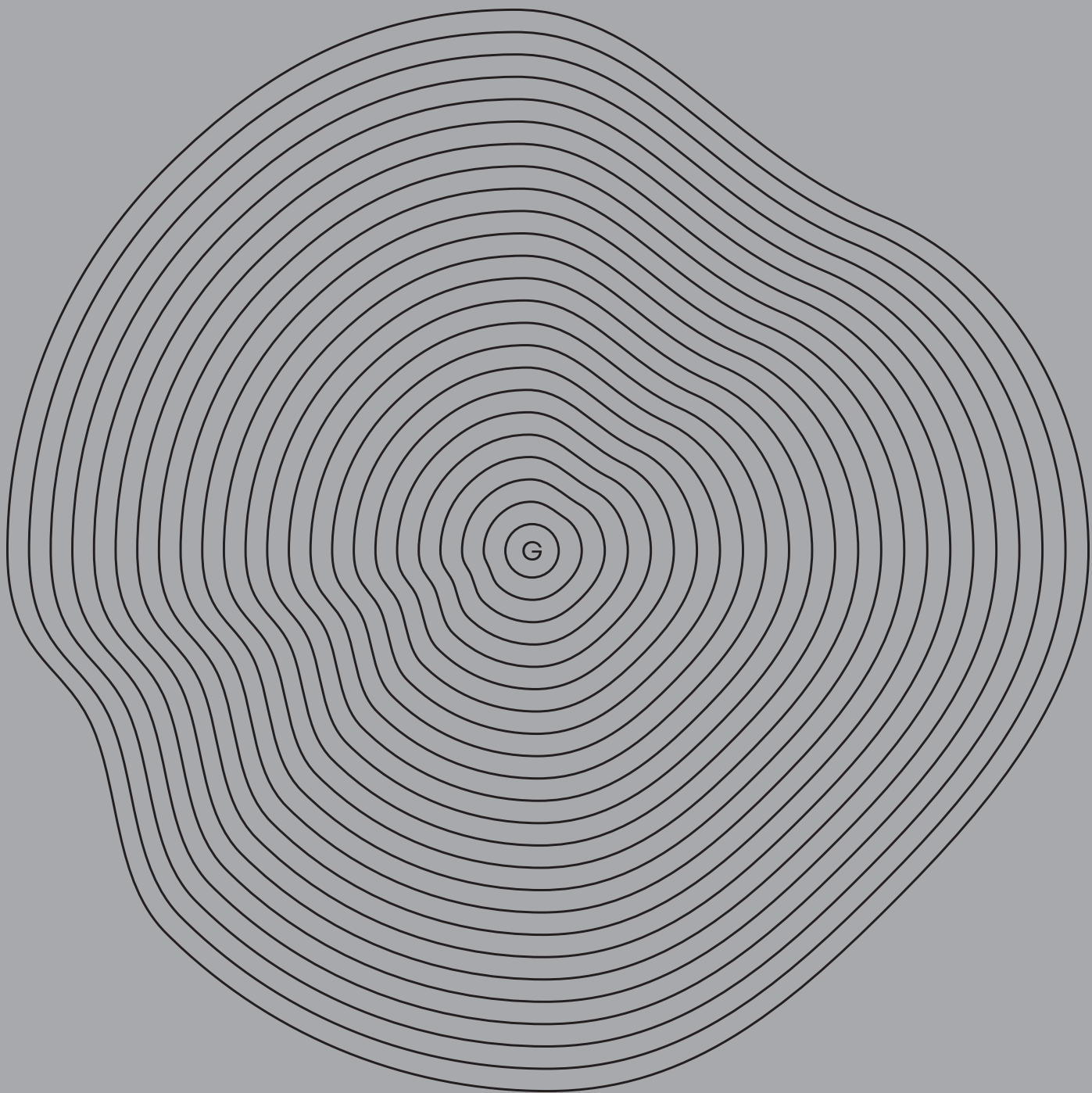


GUNNARS
GENERASJONSBAR



MENU

Mains

Avocado Toast 129,—

Sourdough bread from Ille Brød, Norwegian ricotta, avocado and oxalis.

M · W · N

Eggs Benedict 159,—

Sourdough bread from Ille brød, poached organic egg from Holte Gård, hollandaise, spinach and green kale, choose between cooked ham or smoked salmon.

F · E · W · M · N

Belgian Avocado Waffle 159,—

Avocado cream, fried and poached egg from Holte Gård and sliced avocado.

M · E · W · N

Belgian Chicken Waffle 159,—

Fried Chicken, mango ketchup and avocado cream.

M · E · W

Salad 139,—

Norwegian mozzarella, beets, onion, walnuts, croutons and lemon vinaigrette

N · Su · W · Mu

Dogs n'eggs 169,—

Fresh hot dog from Annie's, two eggs, beans, bread and side salad.

E · Su · W · N

French Toast 89,—

Poached pears, lemon balm and icing sugar.

W · E · M

Scrambled Eggs 159,—

Salmon, bread, smoked goats cheese, dill and chives.

F · M · W · E · N

Sides

Add bacon, hot dog, salmon, avocado, egg or fried chicken to any of the dishes 40,—

* All our breads may contain traces of rye, barley, spelt, oat, nuts and sesame. We offer gluten-free bread, please ask your waiter.

Snacks

Cheese Plate 151,—
Three types of Norwegian cheese, honey, nuts,
compote of the day, grilled bread.
M · W · N

Fried Brussels Sprouts 59,—
Chili and lime marinated Brussels sprout with
herb mayonnaise.
Su · E

Spicy Sweet potato tater tots 79,—
with herb mayonnaise
W

LIST OF ALLERGENS

B Barley/bygg
C Celery/seleri
E Egg/egg
F Fish/fisk
M Milk/melk

Mo Molluscs/mollusker
Mu Mustard/sennep
N Nuts/nøtter
O Oat/havre
S Shellfish/skalldyr

Se Sesame/sesam
So Soy/soya
Sp Spelt/spelt
Su Sulfite/sulfitter
W Wheat/hvete

COFFEE & TEA

Brewed Coffee	35,—
Black Tea	35,—
Green Tea	35,—
Fruit Tea	35,—

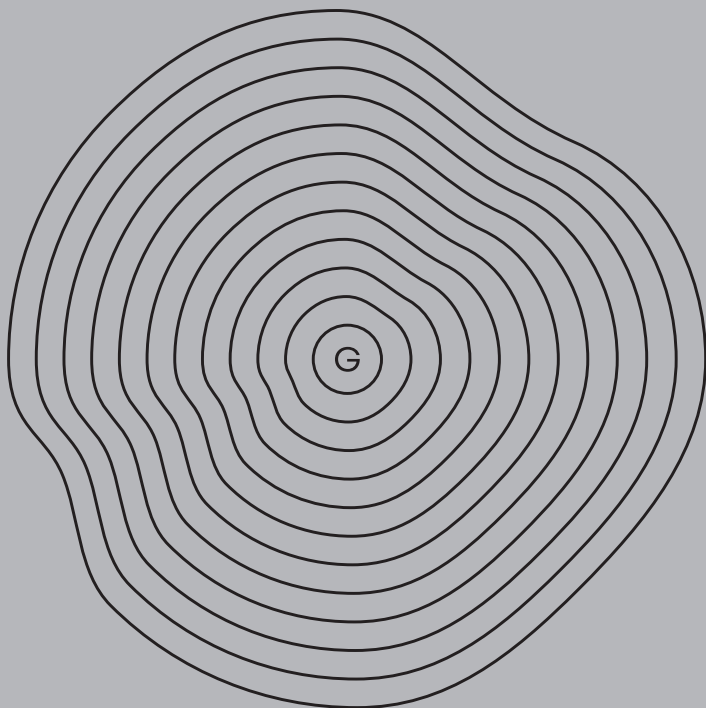
SOFT DRINKS

Coca Cola	48,—
Coca Cola Zero	48,—
Solo	48,—
Farris	48,—

JUICES

Daily fresh orange juice	59,—
Rå Juice	
Cold pressed apple juice	59,—
Safteriet	
Cold-pressed apple juice w/ginger	59,—
Safteriet	
Elderflower nectar	59,—
Safteriet	
Rhubarb nectar	59,—
Safteriet	

GUNNARS
GENERASJONSBAR



DRINKS MENU

ALL DAY LONG BRUNCH DRINKS

All 116,-

Mimosa

Daily fresh orange juice topped with prosecco.

De Peche Mode

Crème de peche, lemon topped with Brooklyn lager.

Italicious

Bergamot liquor topped with prosecco and olives.

Rhubarb 75

Rhubarb, lemon topped with prosecco or rosé prosecco.

Pink Grapefruit Delight

Grapefruit, lemon topped with prosecco.

Bellini

White peach topped with Prosecco.

Spritz

Choose between Aperol, Campari, Elderflower or Cynar topped with Prosecco.

Red Amber

Rinomato topped with gentleman's soda.

Violet Dream

Violet liqueur, violet puree, lemon topped with prosecco.

BLOODY MARY

All 131,-

House Bloody Mary

Our interpretation of a classic tomato Bloody Mary. Bold and tasty, just the way we want you to experience it!

W · Mo · F · C · S · So

Gogo Yubari

Gin based, coco-frikkin NUTS, herbal, curry assassin.

M

From Dusk Till Dawn (we wish at least)

Mezcal, tequila and horseradish punch you smack in the middle of you taste buds with smoke and spice.

W · Mo · F · C · S · So

Minnie's Haberdashery

Long day in the coal mine? We've got you covered. Bourbon, Beet & Bacon. As simple as it is delicious.

W · So · C

FROZEN COCKTAILS

All 126,-

Negronish

Our tropical twist on the classic Negroni. Gin, Campari, Sweet Vermouth, Lemon and Pineapple.

Habanero Gunslinger

Can you ever get enough margaritas? Tequila, Habanero, Mango and lime.

Strawberry Delight

A slightly bitter strawberry daquiri Rum, Cynar, Lime, Strawberry and Rosemary.

Expat

Whisky sour gone rogue
Whisky, Lemon, Sweet Vermouth and Mint

Jackie Browns Colada Rum Punch

Rum, Amaretto, Coconut and Pineapple.

M

Pai-Mei's Pearfect Five Finger

Death Punc

Simple and smoothe, you won't know what hit you. Vodka, Crème de poire, Pear, Lemon and Vanilla.

Most of our
cocktails are just
as delicious
without alcohol.
Please ask our
staff for
recommendations

LIST OF ALLERGENS

- | | | | |
|----|---------------------|----|--------------------|
| B | Barley/bygg | O | Oat/havre |
| C | Celery/seleri | S | Shellfish/ skaldyr |
| E | Egg/egg | Se | Sesame/ sesam |
| F | Fish/fisk | So | Soy/soya |
| M | Milk/melk | Sp | Spelt/spelt |
| Mo | Molluscs/ mollusker | Su | Sulfite/ sulfitter |
| Mu | Mustard/ sennep | W | Wheat/hvete |
| N | Nuts/nøtter | | |

DRAUGHT BEER

SNITT / 0,4 / PITCHER 2,5L

Frydenlund Pilsner	43 / 78 / 390,-
Ringnes Pilsner	43 / 78 / 390,-
Ringnes Ufiltrert	43 / 78 / 390,-
Tuborg Pilsner	43 / 78 / 390,-
Kronenbourg	53 / 98 / 490,-
1664 Blanc	
Brooklyn Lager	53 / 98 / 490,-

BOTTLED BEER

0,33L

Frydenlund Pale Ale	88,-
Ringnes Lite	88,-
Ginger Joe	88,-
Harpoon Wannamango	96,-

NON ALCOHOLIC

0,33L

Klokk & Co FRIPA	59,-
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Most of our beers contain gluten.
Please ask for gluten-free alternatives.

SPARKLING WINE

Prosecco Brut Nature, Jeio	91 / 410,-
Champagne Brut Natur, Ayala	910,-

WHITE WINE

Riesling Trocken,	110 / 510,-
Fritz Haag	
Bourgogne Blanc, Matrot	125 / 550,-

RED WINE

Chamonix Rouge	110 / 465,-
Pinot Noir,	125 / 550,-
Innocent Bystander	

ROSÉ

Pinot Noir Rosé,	110 / 465,-
Johannishof	
Rose Sangria	525,-

All our wines contain traces of sulfite