

# The Club

FOOD & DRINK

## COCKTAILS

### REFRESHING CLASSICS

*Crisp, vibrant and effortlessly enjoyable.*

#### MARGARITA 135

Clean and vibrant with fresh citrus.  
*Tequila · Cointreau · Lime*

#### MOJITO 115

Light and refreshing with mint and citrus.  
*White Rum · Lime · Mint · Sugar · Soda*

#### PALOMA 125

Fresh tequila highball with subtle bitterness.  
*Tequila · Grapefruit Soda · Lime*

### TIMELESS CLASSICS

*Icons of the golden age of cocktail culture.*

#### WHISKEY SOUR 130

A smooth and perfectly balanced classic.  
*Bourbon · Lemon · Sugar · Egg White*

#### OLD FASHIONED 125

Rich, bold and beautifully composed.  
*Bourbon · Sugar · Bitters*

#### MANHATTAN 135

Elegant and spirit-forward with a silky finish.  
*Rye · Red Vermouth · Bitters*

#### SAZERAC 135

Historic New Orleans classic with depth and complexity.  
*Cognac · Sugar · Peychaud's Bitters · Absinthe*

### MODERN CLASSICS

*Contemporary favorites with international appeal.*

#### ESPRESSO MARTINI 135

Smooth, rich and indulgent.  
*Vodka · Kahlua · Espresso · Chocolate bitter*

#### COSMOPOLITAN 135

Elegant, lightly tart and timeless.  
*Vodka · Cointreau · Lime · Cranberry · Sugar*

## DRINKS

### APERITIFS & SPRITZ

*Light, elegant and refined — ideal before dinner.*

#### DRY MARTINI 110

The purest expression of elegance and restraint.  
*Gin · Dry Vermouth · Lemon Twist or Olive*

#### NEGRONI 130

A timeless Italian aperitif with a perfectly balanced bitterness.  
*Gin · Campari · Red Vermouth*

#### APEROL SPRITZ 100

Bright, bittersweet and gently sparkling.  
*Aperol · Prosecco · Soda*

### LONG DRINKS

*Relaxed classics with character.*

#### GIN & TONIC

Clean, crisp and refreshing.  
*Tanqueray, tonic, lime 100*  
*Hendricks, tonic, cucumber, pepper 115*  
*Monkey 47, tonic, grape 125*

#### DARK & STORMY 115

Spiced, warming and full-bodied.  
*Dark Rum · Ginger Beer · Lime*

### SPIRIT FREE

#### LUMIERE 95

Tropical, fresh & balanced  
*Pineapple juice, ginger beer, coconut sirup, lime juice*

#### BERRY NOIR 85

Bright, bitter & elegant  
*Black berry sirup, grape fruit soda, lemon juice, tonic water*

*Our bar is pleased to prepare other cocktails upon request.*

## SNACKS & SIDES

SALTED NUTS 65

MARINATED OLIVES 65

OYSTERS NATURAL 3 pcs. 145

OYSTERS SIGNATURE 3 pcs. 165

CROQUETTES 3 pcs. 95

CAVIAR 595

*30 g Oscietra caviar, chips, sour cream, chives*

TARTAR 145

*baked tomatoes, truffle cream, 'Vesterhavs' cheese*

POMMES FRITES 75

*with mayo*

## MAINS

CHEESE BURGER 185

*with pommes frites and mayo*

CAESAR SALAD 139

*(add chicken 50 kr.)*

CLUB SANDWICH 165

*with chips*

TRUFFLE PASTA 235

*with oyster mushrooms, truffle cream, fresh truffle*

RIBEYE STEAK 295

*with pommes frites & maitre hotel butter*

*(add salad 59 kr.)*

CHICKEN SUPREME 245

*with pommes frites & mayo*

*(add salad 59 kr.)*

## DESSERTS

GATEAU MARCEL 145

BUTTERMILK ICE CREAM 75

*with oat crumble*

PISTACHIO ICE CREAM 75

*with olive oil*

FRENCH CHEESE 135

*with compote & crispbread*

*For allergies ask your waiter*

## APERITIF

NV Spumante, Brut, BoscoViticulatori, Veneto,  
Italy 90 / 450

NV Cava Corpinnat, Brut Reserva, Castelloig,  
Catalonia, Spain 100 / 500

NV Premier Cru, Brut, Locret Lauchaud,  
Champagne, France 160 / 800

## WHITE

2024 Riesling, Pfalz, Germany 100 / 500

2024 Petit Chablis, Burgundy, France  
110 / 550

2024 Bourgogne blanc, Burgundy, France  
165 / 825

2024 Sancerre, Loire, France  
125 / 625

## ROSE

2024 Cabernet franc, Loire, France 85 / 425

## RED

2023 Nebbiolo, Piedmont, Italy 150 / 750

2022 Pinot Noir, Burgundy, France 135 / 675

2021 Morgon, Beaujolais, France 115 / 575

2020 Merlot, Bordeaux, France 100 / 500

## DRAFT BEER

Carlsberg Pilsner, Tuborg Classic, Jacobsen  
Yakima IPA, 40 cl. 75

## SOFT DRINKS

San Pellegrino, still or sparkling, 0,7 cl 49

Coca Cola, Coca Cola Zero, Fanta 40

Home made ice tea 45