

ALLERGY NOTICE

Gluten = (G)
Fish = (F)
Sesame seeds = (SF)
Egg = (E)
Soy = (S)
Shellfish = (SK)
Nuts = (N)
Sulfites = (SF)
Sellery = (SL)
Mustard = (SN)
Molluscs = (B)
Milk & Lactose = (M)
Lupin = (L)

KARIN CARLANDER LINEN NAPKINS 2 PCS NOK 195,-



NOW YOU CAN PURCHASE THE LINEN NAPKINS FROM
RENAA:MATBAREN

EACH PRODCUT IS HAND-WOVEN AND INSPIRED BY JAPANESE
AND NORDIC DESIGN TRADITIONS - AND BASED ON
SUSTAINABILITY, MULTIFUNCTIONALITY AND A MIX-AND-
MATCH COLOUR PALATE

SASHIKO TABLE NAPKINS ARE INSPIRED BY JAPANESE ALL-
OVER STITCHING ON MULTIPLE LAYERS OF COTTON CLOTHS

THE TABLE NAPKIN IN ORGANIC LINEN IS WOVEN WITH WHITE
SELVEDGES THAT ADD AN ARTISTIC EDGE TO THE COLOUR
LICHEN.

THE COLOUR IS INSPIRED BY THE GREY/GREEN LICHEN
GROWING ON TREES AND ROCKS IN THE NORDIC COUNTRY'S;
AN OBVIOUS COLOUR FOR RENAA AS WE WORK WITH
PRODUCTS FROM THE NORDIC NATURE

MATBAREN LUNCH, SERVED FROM 11-16

SNACKS

«PICKLES» AND DIP, MARINATED, PICKLED AND
PRESERVED VEGETABLES AND HERBS FROM OUR CELLAR*
(SF,M,SL) 89

OLIVES «BELLE DE CERIGNOLA» ECOLOGICAL
SAUSAGE FROM ASK AND FRESH CHEESE FROM
STAVANGER YSTERI* (M,SU,SL) 89

APPETIZERS

MIMOSA SALAD WITH EGG BABY GEM LETUCE,
HARICOTS VERT, PEAS, LOCAL CHEESE FROM JÆREN,
MUSTARD VINAIGRETTE AND CHIVES* (SN,M,E) 198

MUSSELS IN CIDER HARDANGER CIDER, WHEY AND
CURRY MAYONNAISE 185 W/FRIES (B,E,M,SN,G) 220

CURED MEAT & CHARCUTERIE PLATTER CURED
SPECIALITIES FROM "HERE AND THERE" (SL,SU)
1/2 180 1/1 250

* Vegetarian or easily adapted to vegetarians,
please ask your waiter

SMØRREBRØD

OUR DANISH INSPIRED OPEN-FACED SANDWICHES ARE
MADE WITH OUT HOMEMADE MALT RYE

CHOOSE FROM THESE OPEN FACED SANDWICHES.
MINIMUM 2 PC.2 PC 180 / 3 PC 240

BEEF TARTAR, WITH MUSTARD AND CRISPY MALT
(SN,E,SU,M,G)

FRESH LOCAL SHRIMPS AND EGG (SK,E,SN,SU,M,G)

FRIED COD, TARRAGON AND PICKLED ONION
(E,SN,SU,F,M,G)

SALAD WITH CHICKEN FROM HOLTE GÅRD, KALE
AND MUSTARD (SN,SU,G,M)

MATJES-HERRING FROM HAUGESUND, POTATOE
MAYONNAISE, CRESS AND RED ONION
(F,SL,SN,SU,M,G,E)

«STEAK SANDWICH», CRISPY AND SOFT ONIONS
AND TARRAGON DRESSING (E,SN,SU,G,M)

MAIN COURSES

TURBOT ON THE BONE GRILLED, WITH CABBAGE
AND LEEK (F,M,S,N,G) 390

«BLACK» ANGUS BURGER HOMEMADE 150G WITH
CHEDDAR, CARAMELIZED ONION, HOUSE BBQ SC, BACON
(M,G,S,F,SL,SU) 198 W/FRIES 230

ENTRECÔTE 250 GRAMS, HANDPICKED NORWEGIAN
ENTRECÔTE, CREAMED KALE, ONION RINGS, MAITRE
D'HOTEL BUTTER, BEEF MARROW (G,M,SL,S,E) 395

SIDE ORDERS

GREEN SALAD BUTTERMILK VINAIGRETTE,
SHALLOTS AND GARLIC CRUMBS (G,M) 55

KALE LEMON VINAIGRETTE, SHALLOTS AND GARLIC
CRUMBS (G,M) 55

BAKED TOMATOES, ALMONDS AND BROWNED
BUTTER (N,M) 70

BEETROOTS SALTBAKED AND PICKLED, PUMPKIN
SEEDS AND MUSTARD (SN,SU) 70

OVEN BAKED POTATOES WITH ROSEMARY (M) 60

BOILED POTATOES WITH HERBS (M) 60

FRENCH FRIES WITH ROSEMARY AND PARMESAN 70

FRENCH FRIES (G) 60

CURRY AIOLI (SN,E,SL) 30

MAYONNAISE (SN,E,SL) 20

CHEESE

ASSORTED CHEESE PLATTER QUINCE AND CRISPY
BREAD WITH CARAWAY (M,G) 160

DESSERT

RENAA'S CHOCOLATE CAKE, LIQUORICE GELATO
AND RASBERRIES (E,M) 140

MATBAREN WINE AND DRINK

SPARKLING

NATURAL EQUILIBRI FUNAMBUL (XAREL-LO, MACABEO, PARELLADA) CAVA, SPAIN. NV **120/595**
TAITTINGER BRUT RESERVE (PINOT NOIR, MEUNIER, CHARDONNAY) CHAMPAGNE, FRANCE. NV **195/995**
EDEL CIDER FROM HARDANGER 75CL **89/445**

WHITE WINE

RENAA'S WHITE WINE **99/499**
JO LANDRON LA LOUVETRIE (MELON DE BOURGOGNE) MUSCADET SÈVRE ET MAINE, FRANCE. 2016 **120/595**
VILLA WOLF RIESLING DRY (RIESLING) PFALZ, GERMANY. 2016 **125/625**
BADENHORST SECATEURS (CHENIN BLANC), SWARTLAND, SOUTH AFRICA. 2017 **130/650**
BORGEOT BOURGOGNE (CHARDONNAY) BURGUND, FRANCE. 2016 **165/820**
GREYWACKE (SAUVIGNON BLANC) MARLBOROUGH, NEW ZEALAND. 2016 **175/870**
NIKOLAIHOF IM WEINGEBIRGE (GRÜNER VELTLINER) WACHAU, AUSTRIA. 2016 **185/925**
ROCHE DE BELLENE MEURSAULT VIEILLES VIGNES (CHARDONNAY) BURGUNDY, FRANCE. 2015 **260/1315**

RED WINE

RENAA'S RED WINE **99/499**
LUIGI RIGHETTI VALPOLICELLA CLASSICO (CORVINA, RONDINELLA) VENETO, ITALY. 2016 **120/595**
JP BRUN L'ANCIEN (GAMAY) BEAUJOLAIS, FRANCE. 2016 **130/655**
HEINRICH (BLAUFRANKISH) BURGENLAND, AUSTRIA. 2015 **130/655**
CUNE RESERVA (TEMPRANILLO) RIOJA, SPAIN. 2013 **145/735**
OCCHIPINTI SP68 (FRAPPATO, NERO D'AVOLA) TERRE SICILIANE, ITALY. 2016 **155/780**
HUBER-VERDEREAU (PINOT NOIR) BURGUNDY, FRANCE. 2016 **165/820**
CLOS DU JAUGUEYRON HAUT-MEDOC (CABERNET SAUVIGNON, MERLOT) BORDEAUX, FRANCE. 2015 **190/965**
LUIGI PIRA BAROLO SERRALUNGA (NEBBIOLO) PIEMONTE, ITALY. 2014 **220/1105**

DESSERT WINE

OREMUS LATE HARVEST (FURMINT, MUSCAT, HARSLEVELU) TOKAJI, HUNGARY. 2015 **115**
FAGAYRA MAURY ROUGE (GRENACHE) ROUSSILLON, FRANCE. 2015 **125**

BEER/CIDER

LERVIG PILS 40CL **89**
LUCKY JACK 40CL **99**
WE HAVE A WIDE SELECTION OF BEER PR. BOTTLE, ASK THE WAITER FROM **110**

NON-ALCOHOLIC

JUICE FROM ULLANDHAUG 33CL **57**
RENAA'S APPLE CIDER 33/75CL **59/120**
GRØNVIK SPARKLING APPLE JUICE **74/155**
KIVIKS ELDERFLOWER WINE **62/129**
ORBÆK GINGER ALE **110**
BEER FROM **63**
STILL WATER 33CL **44**
PUREZZA SPARKLING **48**

COFFEE AND TEA

AMERICANO **36**
ESPRESSO **34**
MACCHIATO **39**
CORTADO **39**
CAPPUCINO **44**
CAFFE LATTE **48**
HOT CHOCOLATE **49**
TEA **36**

BDRINKS

TANQUERAY GIN & TONIC **135**
HENDRICKS GIN & TONIC **155**
APEROL SPRITZ **125**
MOSCOW MULE **145**
LINIE AQUAVIT **125**
COGNAC PARK VSOP **125**
GRAPPA **125**
IRISH COFFEE **140**

MATBAREN DINNER, SERVED FROM 16PM

SNACKS

«PICKLES» AND DIP, MARINATED, PICKLED AND PRESERVED VEGETABLES AND HERBS FROM OUR CELLAR* (SU,M,SL) **89**
CRISPY PORK SKIN, WITH BAKED GARLIC EMULSION AND VINEGAR (E,SU,SN) **120**
OLIVES «BELLE DE CERIGNOLA» ECOLOGICAL SAUSAGE FROM ASK AND FRESH CHEESE FROM STAVANGER YSTERI* (M,SL,SU) **89**
OYSTERS «TSARKAYA» MIGNONETTE AND RYE BREAD (B,SU) **49 PR PC**
SALTED COD BOLINHOS WITH TOASTED YEAST EMULSION (M,E,G,F) **49 PR PC**

APPETIZERS

SALAD 'GOURMAND' DUCK LIVER, BABY GEM LETTUCE, PEAS, LOCAL CHEESE FROM JÆREN, MUSTARD VINAIGRETTE AND CHIVES* (SN,M,E) **210**
CAVATELLI "FUNGHI" PORTOBELLO, PORCINI, BLACK TRUFFLE AND BACON (G,E,M) **159**
MUSSELS IN CIDER HARDANGER CIDER, WHEY AND CURRY MAYONNAISE **185** W/FRIES (B,E,M,SN,G) **220**
SCALLOPS FROM HITRA AND HALIBUT MARINATED IN ELDERFLOWER VINAIGRETTE WITH DRIED BONITO, DILL AND RYE (SK,F,G,E,SU,SN,S) **220**
CURED MEAT & CHARCUTERIE PLATTER CURED SPECIALITIES FROM "HERE AND THERE" (SL,SU) **1/2 180 1/1 250**

* Vegetarian or easily adapted to vegetarians, please ask your waiter

MAIN COURSE

RAINBOW CARROTS FROM VANG BAKED IN A TAJINE WITH VADOUVAN CURRY, YOGHURT, QUINOA & KALE* (M,SL,SN) **180**
TURBOT ON THE BONE GRILLED, WITH CABBAGE AND LEEK (F,M,S,N,G) **390**
«BLACK» ANGUS BURGER HOMEMADE 150G WITH CHEDDAR, CARAMELIZED ONION, HOUSE BBQ SAUCE, BACON (M,G,S,F,SL,SU) **198** W/FRIES **230**
ENTRECÔTE 250 GRAMS, HANDPICKED NORWEGIAN ENTRECÔTE, CREAMED KALE, ONION RINGS, MAITRE D'HOTEL BUTTER, BEEF MARROW (G,M,SL,S,E) **395**

MATBARENS' EVEN BIGGER PLATES...
FOR 2 OR MORE

LAMB SHOULDER UMAMIPASTE, SALAD WITH GRILLED ONIONS AND OVEN BAKED POTATOES (G,S,M,SU) **3-4P 895 | 2P 495**
(NOTE:40-50 MIN)

BBQ COD TAIL BBQ SAUCE WITH MISO, PRUNES AND BROWNED BUTTER, TURNIP CREAM AND EGG (S,F,M,SU,E,G) **2P 595** (NOTE:30-40 MIN)

SIDE ORDERS

GREEN SALAD BUTTERMILK VINAIGRETTE, SHALLOTS AND GARLIC CRUMBS (G,M) **55**
KALE LEMON VINAIGRETTE, SHALLOTS AND GARLIC CRUMBS (G,M) **55**
BAKED TOMATOES, ALMONDS AND BROWNED BUTTER (N,M) **70**
BETROOTS SALTBAKED AND PICKLED, PUMPKIN SEEDS AND MUSTARD (SN,SU) **70**
OVEN BAKED POTATOES WITH ROSEMARY (M) **60**
BOILED POTATOES WITH HERBS (M) **60**
FRENCH FRIES WITH ROSEMARY AND PARMESAN **70**
FRENCH FRIES (G) **60**
CURRY AIOLI (SN,E,SL) **30**
MAYONNAISE (SN,E,SL) **20**

CHEESE

ASSORTED CHEESE PLATTER QUINCE AND CRISPY BREAD WITH CARAWAY (M,G) **189**

DESSERT

CARROT «CAKE» ORANGE, WHITE CHOCOLATE CREAM AND WARM SPICE (E,G,M) **120**
«GO IS» TODAYS SELECTION GELATO, ICECREAMS AND SORBET FROM OUR GELATERIA, WITH A NUT BISCOTTI (M,E,N,G) **140**
RENAA'S CHOCOLATE CAKE, LIQUORICE GELATO AND RASPBERRIES (E,M,G) **140**
POACHED PEAR FRANGIPANE WITH PISTACHIO GELATO (N,M,E,G) **140**

FOR CHILDREN WE CAN SERVE 1/2 PORTIONS OF ALL DISHES EXCEPT THE SHARING PLATES AND THE ENTRECOTE

FISH, MEAT OR 4 COURSE MENU OF TODAY,
SEE THE BLACKBOARD