

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

**BEETROOTS** ALMONDS AND PUMPKIN SEED PURÉ\*  
(SL) **89**

**«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 JEREN,  
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

**HAKE** SPRING ONION, GREEN PEAS AND LEMON (F,M)  
**249**

**«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. 2015 **120/595**  
**LAHERTE** ULTRADITION (PINOT NOIR, MEUNIER, CHARDONNAY) CHAMPAGNE, FRANCE. NV **195/995**  
**EDEL CIDER FROM HARDANGER** 75CL **89/445**

WHITE WINE

**HUSETS HVITVIN** 99/499  
**JO LANDRON** LA LOUVETRIE (MELON DE BOURGOGNE) MUSCADET SÈVRE ET MAINE, FRANCE. 2017 **120/595**  
**VILLA WOLF** RIESLING DRY (RIESLING) PFALZ, GERMANY. 2017 **125/625**  
**BADENHORST** SECATEURS (CHENIN BLANC), SWARTLAND, SOUTH AFRICA. 2017 **135/675**  
**ROCHE DE BELLENE** BOURGOGNE BLANC (CHARDONNAY) BURGUNDY, FRANCE. 2017 **150/750**  
**VACHERON** (SAUVIGNON BLANC) SANCERRE, FRANCE. 2017 **180/930**  
**NIKOLAIHOF** IM WEINGEBIRGE (GRÜNER VELTLINER) WACHAU, AUSTRIA. 2016 **185/925**

RED WINE

**HUSETS RØDVIN** 99/499  
**LUIGI RIGHETTI** VALPOLICELLA CLASSICO (CORVINA, RONDINELLA) VENETO, ITALY. 2017 **120/595**  
**JP BRUN** L'ANCIEN (GAMAY) BEAUJOLAIS, FRANCE. 2017 **135/690**  
**HEINRICH** (BLAUFRANKISH) BURGENLAND, AUSTRIA. 2016 **135/690**  
**CUNE** RESERVA (TEMPRANILLO) RIOJA, SPAIN. 2014 **145/735**  
**OCCHIPINTI** SP68 (FRAPPATO, NERO D'AVOLA) TERRE SICILIANE, ITALY. 2017 **155/795**  
**HUBER-VERDEREAU** (PINOT NOIR) BOURGOGNE, FRANCE. 2017 **170/875**  
**CLOS DU JAUGUEYRON** PETIT JAUG (CAB. SAUVIGNON, MERLOT) MARGAUX, BORDEAUX, FRANKRIKE. 2015 **225/1125**

DESSERT WINE

**OREMUS** LATE HARVEST (FURMINT, MUSCAT, HARSLEVELU) TOKAJI, HUNGARY. 2016 **115**  
**FAGAYRA** MAURY ROUGE (GRENACHE) ROUSSILLON, FRANCE. 2016 **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

**BEETROOTS** ALMONDS AND PUMPKIN SEED PURÉ\* (SL) **89**  
**«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

**SOURDOUGH «FLAMICHE»** REBLOCHON CHEESE, ONION, SOUR CREAM FROM RØROS AND BLACK TRUFFLE\* (M,G) **169**  
**SALAD «GOURMAND»** DUCK LIVER, BABY GEM LETTUCE, PEAS, LOCAL CHEESE FROM JÆREN, MUSTARD VINAIGRETTE AND CHIVES\* (SN,M,E) **210**  
**CAVATELLI «FUNGHI»** PORTOBELLO, 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**  
**CAULIFLOWER** FRIED IN BUTTER, SOURDOUGH BREAD, WHEY, LEMON AND HORSE RADDISH\* (L,G,SN) **210**  
**BAKED CELERIAC** POTATO, PARMESAN AND TRUFFLE\* (M) **220**  
**HAKE** SPRING ONION, GREEN PEAS AND LEMON (F,M) **249**  
**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 BROWNE 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 BROWNE 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) **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**