

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 MON - SAT FROM 11-16

SNACKS

***BEETROOTS** ALMONDS AND ORANGE (N) **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, GREEN PEAS,
PARMESAN, MUSTARD VINAIGRETTE AND CHIVES
(SN,M,E) **198**

MUSSELS IN 'BASQUE' CIDER FROM LERVIG, WHEY
AND CHIPOTLE AIOLI **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 OUR HOMEMADE MALT RYE

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

BEEF TARTAR, WITH CAPERS AND HORSERADISH
(SN,E,SU,M,G)

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

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

CHICKEN SALAD FROM HOVELSRUD, KALE AND
MUSTARD (SN,SU,G,M)

NORRØNA HERRING FROM HAUGESUND, POTATO
MAYONNAISE, CRESS AND RED ONION
(F,SL,SN,SU,M,G,E)

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

MAIN COURSES

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

«BLACK» ANGUS BURGER 160G WITH CHEDDAR,
CARAMELIZED ONION, HOUSE BBQ SAUCE AND BACON
(M,G,S,F,SL,SU) **198** W/FRIES **230**

ENTRECÔTE 250G, PREMIUM GRADE NORWEGIAN
ENTRECÔTE, ONION RINGS, HERB BUTTER, FRIED
PADRONS (G,M,SL,S,E) **395**

SIDE ORDERS

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

KALE LEMON VINAIGRETTE, SHALLOTS (G,M) **55**
BAKED HANASAND TOMATOES ALMONDS AND
BROWN 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**

CHIPOTLE AIOLI (SN,E,SL) **30**

MAYONNAISE (SN,E,SL) **20**

CHEESE

ASSORTED CHEESE PLATTER QUINCE AND CRISPY
FRUIT BREAD (M,G) **160**

DESSERT

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

«GO IS» TODAYS SELECTION GELATO, ICECREAMS
AND SORBET FROM OUR GELATERIA, WITH AN OAT
COOKIE (M,E,N,G) **140**

MATBAREN WINE AND DRINK

SPARKLING

NATURAL EQUILIBRI FUNAMBUL (XAREL-LO, MACABEO, PARELLADA) CAVA, SPAIN. 2016 **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. 2018 **120/595**
VILLA WOLF RIESLING DRY (RIESLING) PFALZ, GERMANY. 2018 **125/625**
BADENHORST SECATEURS (CHENIN BLANC), SWARTLAND, SOUTH AFRICA. 2018 **135/675**
ROCHE DE BELLENE BOURGOGNE BLANC (CHARDONNAY) BURGUNDY, FRANCE. 2017 **150/750**
VACHERON (SAUVIGNON BLANC) SANCERRE, FRANCE. 2018 **180/930**
NIKOLAIHOF IM WEINGEBIRGE (GRÜNER VELTLINER) WACHAU, AUSTRIA. 2016 **185/925**

RED WINE

HUSETS RØDVIN 99/499
JP BRUN L'ANCIEN (GAMAY) BEAUJOLAIS, FRANCE. 2018 **135/690**
HEINRICH (BLAUFRÄNKISCH) BURGENLAND, AUSTRIA. 2016 **135/690**
CUNE RESERVA (TEMPRANILLO) RIOJA, SPAIN. 2015 **145/735**
LUIGI RIGHETTI VALPOLICELLA CLASSICO (CORVINA, RONDINELLA) VENETO, ITALY. 2016 **145/735**
OCCHIPINTI SP68 (FRAPPATO, NERO D'AVOLA) TERRE SICILIANE, ITALY. 2018 **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, HARSLEVELÜ) TOKAJI, HUNGARY. 2017 **115**
FAGAYRA MAURY ROUGE (GRENACHE) ROUSSILLON, FRANCE. 2016 **125**

BEER/CIDER

LERVIG PILS 40CL **89**
LERVIG GALAXY CITRA FLICKER, PALE ALE 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 JUICE 33/75CL **59/120**
SPARKLING APPLE JUICE FROM GRØNVIK GÅRD **59/225**
KIVIKS SPARKLING ELDERFLOWER WINE **59/225**
BEER FROM **63**
SOFT DRINKS 33CL **44**
PUREZZA SPARKLING WATER **48**

COFFEE AND TEA

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

BDRINKS

BOMBAY 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 MON - SAT FROM 16 AND ON SUNDAY ALL DAY

SNACKS

***BEETROOTS** ALMONDS AND ORANGE (N) **89**
***PICKLES»** AND DIP, MARINATED, PICKLED AND PRESERVED VEGETABLES AND HERBS FROM OUR CELLAR (SF,M,SL) **89**
***PADRON CHILLI** SEA SALT AND DULSE (E,SU) **120**
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**
SALTED COD BLACK OLIVE AND GRILLED SOURDOUGH BREAD (M,E,G,F) **98**

OYSTERS, DAILY SELECTION MIGNONETTE WITH SHALLOTS AND VINEGAR (B,SU) **DAILY PRICE**

APPETIZERS

***SOURDOUGH «FLAMICHE»** REBLOCHON CHEESE, ONION, SOUR CREAM FROM RØROS AND BACON (M,G) **189**
***MIMOSA SALAD WITH EGG** BABY GEM, GREEN PEAS, PARMESAN, MUSTARD VINAIGRETTE AND CHIVES (SN,M,E) **198**
***CAVATELLI** PORTOBELLO AND BACON (G,E,M) **189**
***PUMPKIN SOUP** PARMESAN, HONEY, SAGE AND A SOURDOUGH TOAST WITH FRESH CHEESE AND CURED HAM (M,G) **189**
MUSSELS IN CIDER FROM HARDANGER, WHEY AND CHIPOTLE AIOLI **185** W/FRIES (B,E,M,SN,G) **220**

OUR WOODBOARDS

ASSORTED SEAFOOD FROM ROGALAND SMOKED SHRIMPS, SMOKED XO SALMON AND EEL FROM MIKAEL (SK,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** BAKED IN A TAJINE WITH VADOUVAN CURRY, YOGHURT, QUINOA & KALE* (M,SL,SN) **180**
***CAULIFLOWER** FRIED IN BUTTER, SOURDOUGH BREAD, MUSHROOMS, WHEY, LEMON AND HORSE RADDISH* (L,G,SN) **210**
HAKE AND RAMSON SPRING ONION, GREEN PEAS AND LEMON (F,M) **249**
TURBOT ON THE BONE GRILLED, WITH CAPER BUTTER AND LEEK (F,M,S,N,G) **390**
«BLACK» ANGUS BURGER 160G WITH CHEDDAR, CARAMELIZED ONION, HOUSE BBQ SAUCE AND BACON (M,G,S,F,SL,SU) **198** W/FRIES **230**
FNTRFCÔTE 250G. PREMIUM GRADE NORWEGIAN

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 950 | 2P 560**
(NOTE:40-50 MIN)

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

SIDE ORDERS

GREEN SALAD BUTTERMILK VINAIGRETTE AND SHALLOTS (G,M) **55**
KALE LEMON VINAIGRETTE, SHALLOTS (G,M) **55**
BAKED HANASAND TOMATOES ALMONDS AND BROWN 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**
CHIPOTLE AIOLI (SN,E,SL) **30**
MAYONNAISE (SN,E,SL) **20**

CHEESE

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

DESSERT

YUZU TART CITRUS COMPOTE AND VERBENA (E,G,M,N) **140**
«GO IS» TODAYS SELECTION GELATO, ICECREAMS AND SORBET FROM OUR GELATERIA, WITH AN OAT COOKIE (M,E,N,G) **140**
RENAA'S CHOCOLATE CAKE, LIQUORICE GELATO AND RASPBERRIES (E,M,G) **140**
NORWEGIAN PEAR BAKED WITH ALMONDS AND PISTACHIO GELATO (N,M,E,G) **140**

FOR CHILDREN WE CAN SERVE 1/2 PORTIONS OF ALL DISHES

SEE THE BLACKBOARD FOR TODAY'S SPECIALITIES