

LUNSMENY

FREM TIL 16.30 MAN-TOR
FREM TIL 16.00 FRE-LØR

TOFUBOLLE 225,-

Sopp, ris, kimchi, agurk, sesammajones, vårløk, koriander og friterte nudler
(*Soya, egg, sulfitt, sesam, sennep, lupin*)

POKEBOLLE 245,-

Rå laks, ris, kimchi, agurk, sesammajones, vårløk, koriander
og friterte nudler
(*Fisk, soya, egg, sulfitt, sesam, sennep, lupin*)

KYLLINGSALAT 255,-

Fritert og panert kylling, hjertesalat, bacon, krutonger og parmesandressing
Vegetaralternativ med syltet artisjokkhjerter
(*Gluten, hvete, melk, egg, sulfitt, sennep, fisk*)

KLIPPFISKSMØRBRØD 255,-

Ristet focaccia, oliven, paprika, kapers, løk, ruccula og dillsaus.
+ kr. 45 for fries
(*Fisk, sulfitt, gluten fra hvete i brødet*)

STORFEBURGER 285,-

Medium stekt i hallens brød, salat, løk, tomat,
estragonmajonessylteagurk, og fries

(*Egg, melk, sulfitt, sennep, gluten fra hvete i brødet(glutenfritt brød +15,-)*)

TOMATISERT FISKEGRYTE 325,-

Rød og hvit fisk, fennikel, sukkererter, chili, poteter.
Serveres med brød og aioli
(*Fisk, egg, sulfitt, sennep, lupin, gluten fra hvete i brødet*)

DESSERT

MELKESJOKOLADE 35,-

5 små biter fransk Valrhona melkesjokolade
(*Melk*)

MATHALLENS OSTEKAKE 95,-

Bakt ostekake med vanilje, rømmelokk og kjeksbunn. Bær saus
(*Melk, egg, gluten, hvete, havre*)

PLOMMESORBET 95,-

Plommekompott og sitronmarengs

MATHALLENS STORE MENY

KR. 1.090,-

KVELDSMENYENE TILGJENGELIG FRA 17.00

MÅ BESTILLES FØR 21.00

SASHIMI AV LAKS

Vårløk, reddik, sjøsprøtt, koriander, wasabi, ponzu og appelsinvinagrette
(*Fisk, egg, sulfitt, gluten, hvete*)

QUINOA PUCK 185,-

Selleri, sopp, brunet smør med chili og ertekarsevinagrette
(*Melk, selleri, sulfitt*)

MISO-SKREI

Gulrot, sukkererter, purreløk og smørsaus med miso
(*Fisk, melk, lupin, sennep, sulfitt*)

ANDETERRIN

Sikori, jordskokk og kyllingjus
(*Melk, sennep, selleri, sulfitt*)

MØRBRAD AV REINSDYR

Selleri, beter, sopp og soppsaus
(*Melk, selleri, sulfitt*)

AKEVITTPOSJERT PÆRE

Vaniljeiskrem, karamellsaus, fritert pekan og krystallisert sjokolade
(*Melk, egg*)



VI FORESLÅR GJERNE DRIKKE TIL ALLE RETTENE

4 RETTERS MENY
KR. 895,-

SASHIMI AV LAKS

Vårløk, reddik, sjøsprøtt, koriander, wasabi, ponzu og appelsinvinagrette
(*Fisk, egg, sulfitt, gluten, hvete*)

MISO-SKREI

Gulrot, sukkerterter, purreløk og smørsaus med miso
(*Fisk, melk, lupin, sennep, sulfitt*)

MØRBRAD AV REINSDYR

Selleri, beter, sopp og soppasaus
(*Melk, selleri, sulfitt*)

SJOKOLADE & BLÅBÆR

Sjokoladekrem, blåbærkompott, sjokoladeiskrem og havreflarn
(*Egg, melk, gluten, havre*)



VI FORESLÅR GJERNE DRIKKE TIL MENYEN

SMÅTT

QUINOA PUCK 185,-

Selleri, sopp, brunet smør med chili og ertekarsevinagrette
(*Melk, selleri, sulfitt*)

SILD 185,-

Løk, dill, pepperrot, gravet egg, rug og brunet smør
(*Fisk, egg, melk, gluten, rug, hvete, sulfitt*)

SASHIMI AV LAKS 195,-

Vårlokk, reddik, sjøsprøtt, koriander, wasabi, ponzo og appelsinvinagrette
(*Fisk, egg, sulfitt, gluten, hvete*)

ANDETERRIN 210,-

Sikori, jordskokk og kyllingjus
(*Melk, sennek, selleri, sulfitt*)

MISO-SKREI 235,-

Gulrot, sukkerterter, purreløk og smørsaus med miso
(*Fisk, melk, lupin, sennek, sulfitt*)

STORT

BLOMKÅL & ROMANESCO 385,-

Bakt romanesco, blomkålkrem, løk, solsikkefrø, parmesan og urtevinagrette
(*Melk, sulfitt*)

SKREI OG KÅL 395,-

Karve, kål, røkt hval og sennepsmørsaus
(*Fisk, melk, sennek, sulfitt*)

LANGTIDSBAKT HØYRYGG AV OKSE 395,-

Potatkrem, selleri, sukkerterter, gulrot, sennepsfrø og rødvinssaus
(*Melk, selleri, lupin, sennek, sulfitt*)

SØTT

OSTEFAT 210,-

3 biter forskjellig ost, fruktbrød, karamelliserte nøtter og marmelade
(*Melk, egg, gluten, hvete, mandler, hasselnøtter, valnøtter, sulfitt*)

AKEVITTPOSJERT PÆRE 195,-

Vaniljeiskrem, karamellsaus, fritert pekan og krystallisert sjokolade
(*Melk, egg*)

SJOKOLADE & BLÅBÆR 195,-

Sjokoladekrem, blåbærkompott, sjokoladeiskrem og havreflarn
(*Egg, melk, gluten, havre*)

LUNCH MENU

UNTIL 16.30 MAN - THU
UNTIL 16.00 FRI - SAT

TOFU BOWL 225,-

Mushrooms, rice, kimchi, cucumber, sesam mayonnaise, spring onions, coriander and fried noodles
(*Soya, eggs, sulphit, sesam, mustard, lupin*)

POKE BOWL 245,-

Raw salmon, rice, kimchi, cucumber, sesam mayonnaise, spring onions, coriander and fried noodles
(*Fish, soya, eggs, sulphit, sesam, mustard, lupin*)

CRISPY CHICKEN SALAD 255,-

Romansco salad, bacon, crutons and parmesan dressing
(*Gluten, wheat, milk, eggs, sulphit, mustard, fish*)

"KLIPPFISK" SANDWICH 255,-

Toasted focaccia, olives, bell pepper, capers, onions, ruccula and dill sauce
+ NOK 45,- for fries
(*Fish, sulphit, gluten from wheat in the bread*)

BEEF BURGER 285,-

Medium done in brioche bread with onions, tomatoes, tarragon mayonnaise, lettuce and pommes frites
(*Milk, eggs, sulphit, mustard, gluten from wheat in the bread (gluten free bread +15,-)*)

BOUILLABAISSE 325,-

Red and white fish, fennel, snap peas, chili, potatoes.
Served with ailoi and bread
(*Fish, eggs, sulphit, mustard, gluten from wheat in the bread*)

DESSERTS

MILK CHOCOLATE 35,-

5 small pieces of french Valrhona milk chocolate
(*Milk*)

CHEESE CAKE 95,-

Baked cheese cake with sour cream lid, cookie base and berry sauce
(*Milk, eggs, gluten, wheat, oats*)

PLUM SORBET 95,-

Plum compote and lemon meringeu

MATHALLENS 3 HOURS MENU
KR. 1.090,-

EVENING MENUS AVAILABLE FROM 17.00

CAN BE ORDERED BEFORE 21.00

SASHIMI OF SALMON

Spring onion, raddish, sea-crunch, wasabi, coriander and orange vinagrette
(*Fish, eggs, gluten, wheat, sulphit*)

QUINOA PUCK

Celeriac, brown butter with chili and watercress
(*Milk, selleriac, sulphit*)

MISO "SKREI"-COD

Carrot, snap-peas, leak and miso butter sauce
(*Fish, milk, lupin, sulphit*)

DUCK TERRINE

Endive, jerusalem artichoke and juice from chicken
(*Milk, mustard, celeriac, sulphit*)

SIRLOIN TIP OF REINDEER

Celeriac, beets, mushrooms and mushroom sauce
(*Milk, celeriac, sulphit*)

AQUAVIT POACHED PEAR

Vanilla ice-cream, caramel sauce, fried pecan nuts and caramelized chocolate
(*Milk, eggs*)



WE CAN RECOMMEND DRINKS TO ALL THE DISHES

4 COURSE MENU

KR. 895,-

SASHIMI OF SALMON

Spring onion, raddish, sea-crunch, wasabi, coriander and orange vinagrette
(*Fish, eggs, gluten, wheat, sulphit*)

MISO "SKREI"-COD

Carrot, snap-peas, leak and miso butter sauce
(*Fish, milk, lupin, sulphit*)

SIRLOIN TIP OF REINDEER

Celeriac, beets, mushrooms and mushroom sauce
(*Milk, celeriac, sulphit*)

CHOCOLATE & BLUEBERRY

Chocolate cream, blueberry compote, chocolate ice-cream and oat biscuits
(*Eggs, milk, gluten, oats*)



WE CAN RECOMMEND DRINKS TO ALL THE DISHES

STARTERS

QUINOA PUCK 185,-

Celeriac, brown butter with chili and watercress
(Milk, selleriac, sulphit)

HERRING 185,-

Onion, dill, horseradish sour cream, eggs, rye and brown butter
(Fish, eggs, milk, gluten, rye, wheat, sulphit)

SASHIMI OF SALMON 195,-

Spring onion, radish, sea-crunch, wasabi, coriander and orange vinagrette
(Fish, eggs, gluten, wheat, sulphit)

DUCK TERRINE 210,-

Endive, jerusalem artichoke and juice from chicken
(Milk, mustard, celeriac, sulphit)

MISO "SKREI"-COD 235,-

Carrot, snap-peas, leak and miso butter sauce
(Fish, milk, lupin, sulphit)

MAINS

CAULIFLOWER & ROMANESCO 385,-

Onion, sunflower seeds, parmesan and herb vinagrette
(Milk, celeriac, sulphit)

"SKREI" COD & CABBAGE 395,-

Caraway, cabbage, smoked whale and butter sauce with mustard
(Fish, milk, mustard, sulphit)

SLOWROASTED BEEF CHUCK 395,-

Potato cream, celeriac, carrot, mustard seeds, flowercress, redwine sauce
(Milk, celeriac, msutard, lupin, sulphit)

SWEETS

CHEESE PLATE 210,-

3 different cheeses, fruit bread, caramell nuts and jam
(Milk, eggs, gluten, wheat, almonds, hazelnuts, walnuts, sulphit)

AQUAVIT POACHED PEAR 195,-

Vanilla ice-cream, caramel sauce, fried pecan nuts and caramelized chocolate
(Milk, eggs)

CHOCOLATE & BLUEBERRY 195,-

Chocolate cream, blueberry compote, chocolate ice-cream and oat biscuits
(Eggs, milk, gluten, oats)