

# OLYMPEN

OSLO • 1899

## SUMMER MENU

(Tuesday–Sunday 15:00–22:00)

### STARTERS

#### HAM AND CHEESE PLATE (N/M/G)

Cured ham, dried lamb leg, Comte cheese, olives, nuts, honey, bread and alioli. (For 2 pers.) **kr 298**

#### BBQ CHICKEN WINGS (SE)

(6 pcs). **kr 156**

#### BEEF TARTAR (E/G/SU)

With egg yolk, caper, red onion, pickled cucumber and black garlic mayo. **kr 198**

#### GRILLED AUBERGINE (SF/SE/SO)

With ginger miso glaze, roasted sesame seeds. Served with salad Vegan. **kr 165**

### SALAD

#### TEMPURA SCAMPI SALAD (G/P/SK/SO/SF)

With avocado, mango, herbs and chili mayo. **kr 228**

### MAINS

#### MOULES FRITES (M/E)

In green lemongrass chili sauce, fries and aioli. **kr 289**

#### REINDEER SHANK (SU/SE/M)

With sweet potato puree, seasonal root vegetables, asparagus, lingonberry and red wine sauce. **kr 358**

#### ENTRECÔTE BÉARNAISE (E/M)

With green beans, caramelized red onion and mini potatoes. **kr 338**

#### GRILLED SALMON (P/F/B)

With asparagus, king oyster mushrooms, thai chili sauce and nori rice cake. **kr 328**

#### LOMPA BURGER (G/M/SE/SU/E)

Beef burger with cheddar, coleslaw, BBQ sauce, caramelized onion in wine and potato fries. Vegetarian/vegan/gluten free options. **kr 278**

#### CRISPY DUCK (G/SO/SF/L)

With vegetables, herbs, hoisin sauce and thin pancakes. **kr 338**

### DESSERT

#### BROWN CHEESE ICE CREAM (M/E) **kr 88**

#### SJOKOLADEFONDANT (M/G/E)

With cherry compote and vanilla ice cream. **kr 148**

#### RASPBERRY MOUSSE CAKE (M)

With sorbet. **kr 128**

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#### ALLERGENS

Gluten (G), Milk (M), Egg (E), Soy (SO), Nuts (N), Peanuts (P), Lupin (L), Celery (S), Mustard (SE), Sesame (SF), Sulfites (SU), Shellfisk (SK), Fish (F), Mussels (B)

We adapt for children, allergies and other needs.