

SEASIDE

lounge and foodbar

Serveres i Seaside

VILLKVEITE CRUDO

sitron olivenolje, ristede pinjekjerner,
blodappelsin, endive og urter
(fisk, pinjekjerner)

215,-

BURGER AV HØYRYGG*

cheddar, syltede agurker, karamellisert løk,
brioche, bbq-saus og isbergssalat
(hvete, egg, melk)

*Vegansk alternativ: *Naturli Burger*

245,-

Friterte poteter 65,-

PULLED PORK TACOS*

guacamole, syltet løk, grillet ananas, pico de
gallo og maistortillas
(melk)

*Vegansk alternativ: *med pulled bbq
østersopp*

95,- (1 stk.)

185,- (2 stk.)

FRITERT TORSKETUNGER*

med kimchi-dipp
(hvete, egg, fisk)

*Vegansk alternativ: *fritert blomkål*

175,-

CÆSARSALAT

grillet kyllingbryst fra Stange gård, sprø bacon,
Holtefjell ost og krutonger
(sulfitt, melk, gluten, fisk)

255,-

LAKS CONFIT

avokadokrem, kapers, nori og soya dressing
(fisk, sulfitt, hvete, sesam)

225,-

BUDDHA BOWL

norsk quinoa, marinerte kikerter, coleslaw, avocado,
ristet gresskar og gresskarfrø
(sennep)

215,-

RUBEN SANDWICH

roastbiff, bergkäse ost, kål og sennepsdressing
(hvete, melk, egg, sulfitt)

195,-

Sott

PETIT FOURS

dagens petit fours, spør din servitør
(melk, gluten)

75,-

Snacks & Cocktails

Castelvetro oliven	49,-	Chillinøtter	50,-
Wasabi chips	65,-	Nachos + guacamole	65,-
Peanøtter	50,-		

Signature Cocktails

BANYA 175,-

Vodka / Eucaliptus / Birch

A light refreshing highball inspired by our sauna experience.

PABLO SPRITZ 175,-

Fino Sherry / Mango / Fennel / Gentiane / Soda

A spritzer for art galleries, tribute to the artworks on the walls of our hotel.

ROSE SAUVAGE 175,-

Gin / Roses / Cremant

A delicate and elegant aperitif.

Classic Cocktails

GIN & TONIC

Tanqueray 155,-

Jinzu 185,-

Bombay Premier Cru 195,-

NEGRONI

Tanqueray Gin / Sweet Vermouth /

Campari

165,-

JOHN COLLINS

Tanqueray Gin / Lemon / Soda

165,-

OLD FASHIONED

Bulleit Bourbon / Sugar / Bitters

165,-

WHISKEY SOUR

Bulleit Bourbon / Lemon / Sugar / Bitters

165,-

MARGARITA

Patron Silver / Triple Sec / Lime

165,-

AMARETTO SOUR

Amaretto / Bourbon / Lemon / Sugar

165,-

IRISH MAID

Whiskey / Lavender / Cucumber / Soda

165,-

Øl, vin & mineralvann

MUSSERENDE

Anna Spinato Prosecco Brut	135,- / 625,-
Dopff Irion Cremant de Alsace	155,- / 725,-
Gruet Champagne Brut	195,- / 995,-

HVITVIN

Claude Val - Husets Hvitvin	135,- / 625,-
Georg Breuer, Riesling Sauvage	165,- / 795,-
Louis Moreau, Chablis	175,- / 825,-
David Sautereau Sancerre	185,- / 895,-
2018 Cailbourdin, Le Cris Pouilly Fumé	- / 995,-

RØDVIN

Povero Giovane Barbera d'Alba	135,- / 625,-
Torre del Falasco, Valpolicella Ripasso	145,- / 725,-
Chateau Lamothe-Vincent, Bordeaux	165,- / 795,-
Niepoort, Vertente, Douro	165,- / 795,-

ROSÉ

Rabl, Zweigelt Rosé	135,- / 625,-
Château L'Arnaude Rosé	- / 795,-

PREMIUM FATØL

Estrella Damm (0,33l) - 105,-
Estrella Damm (0,4l) - 125,-
Snuble Juice Session Pale Ale (0,4l) - 125,-

LOKALT FATØL fra Larvik Mikrobryggeri

Svennerskum Pils - 145,-
Gyldenløve Pale ale - 145,-

FLASKEØL (0,33l)

Budweiser Budvar - 120,-
Erdinger Hefe - 125,-
Erdinger Dunkel - 125,-
Duvel - 160,-
Liefmans Fruitesse - 115,-
Kopparberg Pære - 125,-
Kopparberg Jordbær/Lime - 125,-
Ginger Joe - 110,-

ALKOHOLFRITT

Martini Floreale / Vibrante & Tonic - 95,-
Ginger Joe Alcohol Free - 85,-
Estrella Damm 0% - 85,-
Erdinger 0% - 95,-
Big Drop IPA 0% - 95,-

MINERALVANN

Coca-Cola / Zero - 65,-
Fanta / Sprite - 65,-
Farris / Eplemost - 65,-