

CLASSIC  
COCKTAILS  
220,-

GIMLET

Bombay Gin, Lime, Simple Syrup

PENICILLIN

Monkey Shoulder Smokey,  
Honey, Ginger, Lemon

BIJOU

Green Chartreuse, Sweet Vermouth,  
Plymouth Gin, Orange Bitters

LAST WORD

Green Chartreuse, Bombay Gin,  
Maraschino Liqueur, Lime

PISCO SOUR

Pisco, Lemon, Simple Syrup, Egg White

MOCKTAILS  
140,-

FALSA PALOMA

ZESTY - REFRESHING - AROMATIC

Paragon Cordial, Lime,  
Mandarin & Bergamot Soda, Spice Mix

LINGON ROYALE

BRIGHT - TART - FRUITY

Lingonberry Shrub, Orange,  
Chamomile Sparkling Tea

BOMAN  
SPECIALS  
220,-

FIREFOX

TANGY - VIBRANT - FRUITY

Plantation 3 Stars White Rum, Mango,  
Strawberry, Lime, Ginger Beer

BEURRE & BÆR

TART - FRUITY - SILKY

Braastad Vs Cognac, Brown Butter, Lingonberry,  
Orange, Chamomile Sparkling Tea

THE ELDER

FLORAL - SMOKEY - FRESH

Plantation 3 Stars White Rum, Ojo de Tigre Mezcal,  
St. Germain, Lime

PALOMA NARANJA

SHARP - HERBAL - ZESTY

Jose Cuervo Tradicional Silver Tequila, Paragon Cordial,  
Lime, Mandarin & Bergamot Soda, Spice Mix

PLUM N' PEARS

SILKY - FRUITY - HERBAL

London No3 Gin, Plums, Pears, Rosemary,  
Lime, Cacao Bitters

MINT CONDITION

REFRESHING - FRUITY - HERBAL

London No3 Gin, Hendrick's Gin, Yuzu, Peppermint

SAVOURY FASHIONED

MOUTHFUL - SAVOURY - SWEET

Brugal 1888 Dark Rum, Salty Caramel,  
Port Wine, Bitters

STARMELITA

FRESH - FRUITY - SMOKEY

Ojo de Tigre Mezcal, Cointreau, Lemon Balm,  
Banana, Starfruit

## ALL DAY

## GRILLED FOCACCIA 95,-

Daily Condiments

**ALLERGENS: EGGS, WHEAT, SULPHITE**

## AVOCADO TOAST 255,-

Tomato, Coriander, Lime, Cream Cheese

**ALLERGENS: MILK, WHEAT, SESAME**


## BOMAN'S CHICKEN CAESAR SALAD 295,-

Chicken Breast, Bacon, Herb Crumbs

**ALLERGENS: EGGS, MILK, SULPHITE, WHEAT, FISH**

## "THE GREEN SALAD" 265,-

Grilled Zucchini, Avocado, Fresh Herbs &amp; Pistachio

**ALLERGENS: NUTS, SULPHITE**
 Add Buffalo  
Mozzarella 55,-

## TOAST SKAGEN 315,-

Horseradish, Lemon, Vendace Roe, Dill &amp; Toast

**ALLERGENS: SHELLFISH, FISH, MILK, SULPHITE, WHEAT, EGG**

## GRILLED CHEESEBURGER 335,-

House Mayo, Cheddar Cheese, Pickles &amp; French Fries

**ALLERGENS: EGGS, MILK, SULPHITE, WHEAT, FISH**

## PLANT-BASED BURGER 325,-

House Mayo, Cheddar Cheese, Pickles &amp; French Fries

**ALLERGENS: EGGS, MILK, SULPHITE, WHEAT, FISH**

## STEAK TARTARE 345,-

Capers, Mustard Seeds, Bread Crisp &amp; French Fries

**ALLERGENS: EGGS, MUSTARD, SULPHITE, WHEAT, FISH**

## LØYROM FROM KALIX (30G) 395,-

Red Onion, Sour Cream &amp; Toast

**ALLERGENS: WHEAT, MILK, FISH**

## SPANISH OLIVES 85,-

**ALLERGENS: NONE**

## BOMAN NUTS 70,-

**ALLERGENS: PEANUTS, ALMONDS, PECANS,****HAZELNUTS, PISTACHIOS**

## CRISPS 60,-

Seasalt or Spanish Chilli &amp; Parsley

**ALLERGENS: PEANUTS, MILK**

## BISCOTTI 20,-

**ALLERGENS: EGGS, PISTACHIOS, ALMONDS, WHEAT**MACAROONS &  
CHOCOLATE TRUFFLES 125,-**ALLERGENS: ASK YOUR WAITER**SINGLE MALT  
WHISKY 4 CL

Cragganmore 12Y	129,-
Glenmorangie Original	129,-
Glenkinchie 12Y	129,-
Laphroaig 10Y	139,-
Caol Ila 12Y	139,-
Oban 14Y	139,-
Talisker 10Y	139,-
Ardbeg	149,-
Glenrothes 12y	155,-
Nikka Whisky Miyagikyo	159,-
Macallan 12Y Double Cask	169,-
Glenmorangie Ruban	169,-
Glenmorangie Lasanta 12Y	169,-
Lagavulin 16Y	179,-
Glenmorangie 18Y	240,-
Highland Park 18y	345,-
Glenmorangie Signet	425,-
Macallan Rare Cask	680,-
Macallan 18Y Double Cask	695,-
Highland Park 25y	1125,-
Glenrothes 25y	1500,-
Macallan M Decanter	5500,-

## WHISKEY &amp; BOURBON

Naked Malt	119,-
Jack Daniel's	119,-
Tullamore Dew	119,-
Johnnie Walker Black Label	119,-
Jim Beam Rye / Bourbon	119,-
Jameson	119,-
Sazerac Rye	129,-
Jameson Black Barrel	129,-
Jack Daniel's Single Barrel	155,-

## BRANDY &amp; COGNAC

Braastad VS	119,-
Braastad VSOP	125,-
Pettersen XO	129,-
Renault Carte Noire	135,-
Martell VSOP	145,-
Braastad XO	149,-
Remy Martin VSOP	149,-
Braastad XO Superior	185,-
Leopold Gourmel Age des Fleurs	219,-
Martell Cordon Bleu	239,-
Martell XO	269,-
Baron Otard XO	289,-
Remy Martin XO	315,-
Hennessy XO	355,-
Hennessy Paradis	1990,-

## CALVADOS

Boulard Grand Solage	129,-
Boulard XO	179,-

## ARMAGNAC

Château de Pellehaut	235,-
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## GRAPPA

Grappa Barbaresco	149,-
Grappa Barbaresco Aged	169,-

## AQUAVIT

Simers Taffel	142,-
Gammel Opland	142,-
Løitens Linie	142,-
OHD Akevitt	157,-
Gilde Non Plus Ultra	175,-

## VODKA 4 CL

Koskenkorva	119,-
Ketel One	135,-
Grey Goose	145,-
Belvedere	145,-
Grey Goose Altius	365,-

## GIN

Bombay Sapphire	125,-
Bombay Sapphire Pressé	130,-
Tanqueray	130,-
Plymouth	140,-
Vidda	140,-
Harahorn Small Batch	140,-
Harahorn Pink	140,-
Skagerrak	150,-
Bareksten	150,-
Tanqueray No.10	150,-
No.3 London Dry Gin	150,-
Monkey 47	160,-
Hendrick's	160,-
Drumshanbo Gunpowder Irish	160,-

## RUM

Plantation Original Dark	119,-
Plantation 3 Stars	119,-
Diplomatico Planas Blanco	155,-
Brugal 1888	155,-
Ron Zacapa 23	155,-
Diplomatico Reserva Exclusiva	160,-
Brugal Coleccion Visionaria	200,-
Ron Zacapa XO	255,-
Brugal Maestro	520,-

## BITTERS

Campari	95,-
Underberger 2CL	99,-
Gammel Dansk	99,-
Jägermeister	105,-
Fernet Branca	120,-

## TEQUILA & MEZCAL

Jose Cuervo Tradicional Silver	125,-
Jose Cuervo Tradicional Reposado	125,-
Don Julio Blanco	125,-
Don Julio Añejo	135,-
Ojo de Tigre	139,-
Patrón el Cielo	325,-

## LIQUEURS

Amaretto	109,-
Bailey's	109,-
St. Hallvard	109,-
Galliano Espresso	119,-
Cointreau	119,-
DOM Bénédicte	119,-
Sambuca	120,-
Drambuie	129,-
Grand Marnier	129,-

## VARIOUS SPIRITS

Bokma Oude Friesche Genever	90,-
Cocchi Extra Dry	99,-
Cocchi Dopo Teatro	109,-
Cocchi Aperitivo Americano Bianco	109,-
Pernod	109,-
Ricard Pastis	109,-
Green Chartreuse	139,-

## LUNCH

**SERVED MONDAY - SATURDAY 11-16**

### OMELETTE 265,-

Aged Jarlsberg Cheese, Green Salad & Tomatoes

**ALLERGENS: EGGS, MILK, SULPHITE, MUSTARD**

### EGGS BENEDICT 265,-

Poached Eggs, Smoked Ham, Spinach & Hollandaise

**ALLERGENS: EGGS, MILK, WHEAT, SULPHITE**

### EGGS CONTINENTAL 265,-

Poached Eggs, Smoked Salmon from "Kloster Laks", Spinach & Hollandaise

**ALLERGENS: EGGS, FISH, MILK, WHEAT, SULPHITE**

## EVENING

### 3 OR 6 OYSTERS 180,- / 360,-

Lemon, Red Wine Vinegar, Shallots

**ALLERGENS: MOLLUSCS, SULPHITE**

### SALTED CUCUMBER 95,-

Sour Cream & Honey (Perfect with vodka!)

**ALLERGENS: SULPHITE, MILK**

### ENDIVE 95,-

Sesame Dip & Sumac

**ALLERGENS: MILK, SESAME**

### SPANISH ANCHOVIES 135,-

Grilled Bell Pepper & Parmesan

**ALLERGENS: FISH, SULPHITE, WHEAT, MILK**

### PATA NEGRA HAM 245,-

Croissant & Comte Cheese

**ALLERGENS: MILK, WHEAT, EGG, NUTS**

### COLD CUTS & CHEESE 345,-

Served with Focaccia

**ALLERGENS: ALMONDS, SULPHITE, MILK, EGG, WHEAT**

### HAMACHI CRUDO 285,-

Green Gazpacho, Cucumber, Avocado & Apple

**ALLERGENS: FISH, EGG, SULPHITE, SOY**

### "GILDA" SKEWER 45,- PER PIECE

Olives, Anchovies & Chili

**ALLERGENS: SULPHITE, FISH**

### ANTONIUS OSCIETRA CAVIAR 1399,-

(50g) Served with Waffles, Red Onion & Sour Cream

**ALLERGENS: FISH, MILK, WHEAT**

**SERVED 16-22**

## WINES BY THE GLASS

### BUBBLES

Pol Roger Brut Réserve Non Vintage	245,-
Torre dei Vescovi Prosecco, Brut	125,-
Crémant de Bourgogne	145,-

### ROSÉ WINE

Domaine Horgelus, Gascogne	120,-
M de Minuty, Côtes de Provence	160,-

### WHITE WINE

Theatercaféen Blanc Côtes du Rhône	155,-
Soave Torre dei Vescovi	128,-
Böcking Riesling	159,-
Riesling Vieilles Vignes, Jean-Marc Bernhard	160,-
Sancerre Les Panseillots	217,-
Chablis, Lamblin & Fils	218,-
Bourgogne Chardonnay, Les Dindes	227,-

### RED WINE

Theatercaféen Rouge Côtes du Rhône	149,-
Villa Antinori	153,-
Viña Izadi Reserva	165,-
Viviani Valpolicella	170,-
Château de Sègriès	172,-
Barbera d'Alba	192,-
Hautes Côte de Nuits	257,-

### BEER & CIDER

Hansa Draft 0,4 L	125,-
Heineken	125,-
Hansa Lite Gluten-free	125,-
Birra Moretti	130,-
Sol	130,-
Nøgne Ø Brown Ale	135,-
7 Fjell Småtøs American Blond	155,-
NOAM	165,-
Brewdog Punk IPA Gluten-free	175,-
Bulmers Original	179,-
Weihenstephaner	180,-
7 Fjell Ulrikken DIPA	185,-
Lime Infused Ale, Non Alcoholic	69,-
Clausthaler, Non Alcoholic	69,-

### JUICES & MINERAL WATER

Mineral Water & Soda	69,-
San Pellegrino	69,-/105,-/139,-
Juices	69,-
Apple Juice Ringi	119,-/195,-
Freshly Squeezed Orange Juice	69,-
Yuzu Lemonade	89,-
Raspberry Lemonade 0,30l	99,-
Kombucha	119,-

### COFFEE & TEA

Coffee	69,-
Caffe Latte Single/Double	55,-/60,-
Cappuccino Single/Double	55,-/60,-
Espresso Single/Double	49,-/54,-
Selection of Tea	69,-

## WINES BY THE BOTTLE

### CHAMPAGNE

Pol Roger Brut Réserve Non Vintage	1470,-
Moët & Chandon, Brut Impérial	1595,-
Moët & Chandon, Brut Impérial, Rosé	1650,-
Bollinger Special Cuveé	1795,-
Pol Roger Blanc de Blancs 2015	1995,-
Ruinart Blanc de Blancs	2350,-
Dom Perignon 2015	5850,-
Krug Grande Cuvée	5900,-

### SPARKLING WINE

Torre dei Vescovi Prosecco, Brut	750,-
Crémant de Bourgogne	875,-
Herbert Hall Brut Rosé 2018	1440,-
Herbert Hall Brut 2018	1550,-

### ROSÉ WINE

Domaine Horgelus 2023, Gascogne	565,-
M de Minuty 2023, Côtes de Provence	800,-

### WHITE WINES

Theatercaféen Blanc Côtes du Rhône	735,-
Soave Torre dei Vescovi 2022, Cantine Vitevis	625,-
Böcking Riesling 2022, Weingut Richard Böcking	795,-
Riesling Vieilles Vignes 2022, Jean-Marc Bernhard	795,-
Chablis, Lamblin & Fils 2023	1080,-
Bourgogne Chardonnay Les Dindes 2021, Antoine Olivier	1135,-
Sancerre Les Panseillots 2022, Caves Prieur	1085,-
Mâcon Villages 2022, Domaine de Créts	1085,-

### RED WINES

Theatercaféen Rouge Côtes du Rhône	735,-
Villa Antinori 2022	765,-
Morgon Coeur de Granit 2022	760,-
Viña Izadi Reserva 2020	825,-
Viviani Valpolicella 2022, Cantina Viviani	850,-
Château de Sègriès 2022	860,-
Barbera d'Alba 2022, Viberti	960,-
Hautes Côte de Nuits 2022	1285,-
Château Coutet 2020	1310,-
Barbaresco 2020	1395,-
Brunello di Montalcino 2019, Uccelliera	1795,-
Chambolle- Musigny Vieilles Vignes 2021, Domaine Lignier Michelot	1995,-