

the **EDGE**

MENY
MENU

the
EDGE

THE EDGE AS

**Bordbestilling / reservation :+ 47 22839090
post@theedgerestaurant.no**

www.theedgerestaurant.no

LUNSI MENY LUNCH MENU

12.00 – 15.00

THE EDGE'S CÆSAR SALAT

med salat, parmesan, strimlet paprika, brødkrutonger, kylling, bacon og cæsardressing.

THE EDGE'S CAESAR SALAD

with salad, parmesan, bell pepper, croutons, chicken, bacon and caesar dressing.

Kr. 175,-

BIFF SANDWICH

med okse indrefilet, snacktomat, asparges og aromasopp, toppet med béarnaise.

BEEF SANDWICH

with beef tenderloin, snack tomatoes, asparagus and aroma mushrooms, topped with béarnaise.

Kr. 215,-

SANDWICH A LA SKAGEN

med krepsehøler, reker, rødløk, majones og røkt ørret.

SANDWICH A LA SKAGEN

with shrimp, crawfish, red onion, mayonnaise and smoked trout.

Kr. 165,-

KREMET FISK- OG SKALLDYRSUPPE

med reker, krepsehøler, blåskjell og laks.

FISH AND SHELLFISH SOUP

creamed soup with shrimps, crayfish, mussels and salmon.

Kr. 155,-

BLÅSKJELL

dampet med hvitvin og fløte, chili, hvitløk og friske urter.

STEAMED MUSSELS

with white wine and cream, chili pepper, garlic and fresh herbs.

Kr. 155,-

SERRANOSKINKE & ASPARGES

med balsamico

SERRANO HAM & FRESH ASPARAGUS

with balsamico.

Kr. 175,-

EGGERØRE & BACON

med ovnstekte poteter og salat.

SCRAMBLED EGGS & BACON

with roasted potatoes and salad.

Kr. 175,-

LIMOUSIN

KALV ENTRECÔTE

serveres med pommes bistro, grønnsaker og béarnaise.

LIMOUSIN

VEAL ENTRECÔTE

served with pommes bistro, vegetables and béarnaise.

Kr. 345,-

FORRETTER STARTERS

GRILLEDE KONGEREKER

med mangosalsa, chilli og frisk salat.

GRILLED KING PRAWNS

with mango salsa, chili and fresh salad.

Kr. 135,-

LAKSETARTAR

med soyagele , pinjekjerner og pepperrotkrem

SALMON TARTAR

With soy gel, pine nuts and horseradish cream

Kr. 145,-

RØKT ØRRET

med frisk salat, kapers, reker og egg.

SMOKED TROUT

with fresh salad, capers, shrimps and egg.

Kr. 135,-

SERRANOSKINKE &

FRESH ASPARGES

med balsamico.

SERRANO HAM &

FRESH ASPARAGUS

with balsamico.

Kr. 175,-

CAPRESE

Mozzarellakuler med tomat,
pesto og balsamico.

CAPRESE

Mozzarella with tomato, pesto
and balsamico.

Kr. 110,-

MIX SALAT

med urteolje og balsamicoglace.

MIXED SALAD

with herb oil and balsamic glaze.

Kr. 95,-

SMÅRETTER SMALL COURSES

THE EDGE'S CÆSAR SALAT

med salat, parmesan, strimlet paprika, brødkrutonger, kylling, bacon og cæsardressing.

THE EDGE'S CAESAR SALAD

with salad, parmesan, bell pepper, croutons, chicken, bacon and caesar dressing.

Kr. 175,-

BIFF SANDWICH

med okse indrefilet, snacktomat, asparges og aromasopp, toppet med béarnaise.

BEEF SANDWICH

with beef tenderloin, snack tomato, asparagus and aroma mushrooms, topped with béarnaise.

Kr. 215,-

BLÅSKJELL

dampet med hvitvin og fløte, chili, hvitløk og friske urter.

STEAMED MUSSELS

with white wine and cream, chili pepper, garlic and fresh herbs.

Kr. 155,-

HOVEDRETTER MAIN COURSES

HJORTEMEDALJONGER

med selleripuré, sopp, pære
og ripsgele. Serveres med viltsjy.

VENISON MEDALLIONS

with celery root purée, mushroom,
pear and red currant jelly.
Served with game sauce.

Kr. 425,-

OVNSBAKT LAKS

med sprøstekt serranoskinke, oliven
og gressløksmør.

OVEN ROASTED SALMON

with crispy fried serrano ham, olives
and chive butter.

Kr. 250,-

GRILLEDE KONGEREKER

på spyd med frisk salat
og gressløkdipp.

GRILLED KING PRAWNS

with crispy salad
and chive dip.

Kr. 259,-

EDGES PEPPERBIFF

NORSK OKSE INDREFILET

EDGE'S PEPPER TENDERLOIN

NORWEGIAN BEEF TENDERLOIN

200 gr Kr. 395,-

300 gr Kr. 495,-

Alle hovedretter serveres med dagens grønnsaker og valgfrie poteter.
All main courses served with garnish of the day and potatoes of your choice.

GRILLRETTER FROM THE GRILL



LIMOUSIN KALV INDREFILET LIMOUSIN VEAL TENDERLOIN

200 gr. Kr. 455,-

300 gr. Kr. 565,-

LIMOUSIN KALV YTREFILET LIMOUSIN VEAL SIRLOIN

200 gr. Kr. 365,-

300 gr. Kr. 475,-

LIMOUSIN KALV ENTRECÔTE LIMOUSIN VEAL ENTRECÔTE

200 gr. Kr. 345,-

300 gr. Kr. 455,-

MIX LIMOUSIN GRILLSPYD

med marinert entrecôte,
indrefilet og ytrefilet.

MIX LIMOUSIN BROCHETTE

with marinated entrecôte,
tenderloin and sirloin.

Kr. 379,-

SAUSER:

Béarnaise, peppersaus og fløtesaus
serveres ved siden av.

POTETER:

Ovnsstekt, fløtegratinert,
pommes frites.

SAUCES:

Béarnaise, pepper sauce and
cream sauce served apart.

POTATOES:

Roasted, gratinated,
french fries.

Til alle biffretter serveres grillet mais, snacktomat, asparges, aromasopp og valgfrie poteter.
All dishes are served with grilled corn, small tomatoes, asparagus, aroma mushroom and potatoes of your choice.

DESSERTER DESSERTS

SJOKOLADE FONDANT

med bringebærcoulis
og vaniljeis.

CHOCOLATE FONDANT

with raspberry coulis and
vanilla ice cream.

Kr. 115,-

CRÈME BRÛLÉE

CRÈME BRÛLÉE

Kr. 115,-

BJØRNEBÆR

MARINERT I COINTREAU

med vaniljeis.

BLACKBERRIES

MARINATED IN COINTREAU

with vanilla ice cream.

Kr. 115,-

SORBET

med rom & litt bær

SORBET

with rum & berries

Kr. 95,-

VANILJEIS

med marengs, jordbær, sjokolade-
balsamico og kvernet
grønn pepper.

VANILLA ICE CREAM

with meringue, strawberries, chocolate
balsamic and grinded
green pepper.

Kr. 115,-

BELGISKE TRØFLER

BELGIAN TRUFFLES

Kr. 80,-

ROQUEFORT

med fikenbalsamico og Melba toast.

ROQUEFORT

with fig balsamico and Melba toast.

Kr. 115,-

ESPRESSO-TINI

med Kahlua, Baileys og Cointreau.

ESPRESSO-TINI

with Kahlua, Baileys and Cointreau.

Kr. 145,-

VINMENY WINE MENU

	gl.	1/2	1/1
CHAMPAGNE & MUSSERENDE / SPARKLING WINES			
Bonnet Launois Brut Reserve, Champagne, Frankrike	125,-		695,-
Prosecco di Valdobbiadene, Ca´ Bertaldo, Veneto, Italia			450,-
Moët & Chandon Brut Impérial, Champagne, Frankrike			995,-
Moët & Chandon Rosé Vintage, Champagne, Frankrike			1045,-
Dom Perignon Vintage, Champagne, Frankrike			1895,-
Krüg Brut Grand Cuvée, Champagne, Frankrike			2350,-
Cristal Louis Roederer, Champagne, Frankrike			3550,-

HVITE VINER / WHITE WINES

Huset hvite / House white	95,-	205,-	395,-
Soave Classico San Michele Ca´ Rugato, Veneto, Italia			410,-
Unico Chardonney Terre de Chieti, Abruzzo, Italia			550,-
Were Dreams Jermann, Friuli – Venezia – Giulia, Italia			1050,-
Chablis Defaix, Burgund, Frankrike	125,-	325,-	595,-
La Terre des Anges Sancerre Dom. Laporte, Loire, Frankrike	125,-	325,-	595,-
Chassagne-Montrachet Pot Bois, Domaine Lamy – Pillot, Burgund, Frankrike			945,-
Clara Lua Château Miraval, Provence, Frankrike			695,-
Trocken Riesling Weingut Wittmann, Rheinessen, Tyskland			495,-
Riesling Terrassen Loimer, Kamptal, Østerrike			680,-
Terras Gauda Bodegas terras Gauda, Galicia, Spania			595,-

gl. 1/2 1/1

RØDE VINER / RED WINES

Husets røde / House red	95,-	205,-	395,-
Barbera d'Alba Annunziata , Rocche Costemagna, Piemonte , Italia			525,-
Ripasso Superiore 2008/2009 Acinatico, S. Accordini, Veneto, Italia			595,-
Nittardi Chianti Classico 2008 Casanuova di Nittardi, Toscana, Italia	139,-	375,-	675,-
Vino Nobile di Montepulciano 2008 Polizano, Toscana, Italia			695,-
Ad Astra 2008 Fattoria Nittardi, Toscana, Italia			725,-
Brunello di Montalcino 2006, Col d'Orci, Toscana, Italia			940,-
Testamatta di Bibbi Graetz 2007, Toscana, Italia			1295,-
Gattinara 2006 Travalgini, Piemonte, Italia			610,-
Barbaresco Serraboella 2007, Fontanabianca, Piemonte, Italia			895,-
Barolo la Volta 2007 Cabutto, Piemonte, Italia			920,-
Santa Cecilia 2007 Planeta, Sicilia, Italia			820,-
Amarone Della Valpolicella Classico Acinatico 2007 S. Accordini, Veneto, Italia			890,-
Gigondas 2006 Château de Saint-Cosme, Rhône Sø, Frankrike			745,-
Miraval 2005 Château Miraval, Provence, Frankrike			695,-
Vignelaure 2003 Château Miraval, Provence, Frankrike			755,-
La Serre Grand Crü Classé 2005, Château La Serre, St. Émilion, Bordeaux, Frankrike			990,-
Château Gazin 1999, Pomerol, Bordeaux, Frankrike			1190,-
Château Pichon-Longueville Baron AOC Pauillac 2005, Bordeaux, Frankrike			2250,-

gl. 1/2 1/1

ROSÉ VINER / ROSÉ WINES

The Edge Château Paradis Magnum, Provence, Frankrike	115,-	1050,-
Rosaura Feudi di San Gregorio, Campagna, Italia		490,-
Pink Floyd Château Miraval, Provence, Frankrike		695,-

ALKOHOLFRIE VINER / NON-ALCOHOLIC WINES

Rødvin/hvitvin, red wine/white wine	75,-	149,-	255,-
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DESSERTVIN / SWEET WINE

	gl.	fl.
Recioto Della Valpolicella Acinatico 2007 Accordini, Veneto, Italia	140,-	790,-
Passito 2008 Planeta, Scicilia, Italia		775,-
Aszú 5 Puttonyos 2006 Royal Tokaji, Ungarn	145,-	815,-
L'or de Miraval 2005 Château Miraval, Provence, Frankrike		980,-

APÉRITIF & LIKØR

Martini Bianco	66,-	Kir	98,-
Martini Rosso	66,-	Kir Royal	129,-
Martini Rosé	66,-	Noval Unfiltered LBV	75,-
Dry Martini Cocktail	109,-	Baileys	68,-
Campari Bitter	68,-	Gin Tonic	129,-
Vodka on Ice	65,-	Drambuie	94,-
Tio Pepe	75,-	Cointreau	92,-
Fernando de Castilla Antique Oloroso	85,-	St. Halvard	95,-
Bristol Cream	70,-	Grand Marnier	99,-

ØL / BEER

Kronenburg 1664	68,-
Carlsberg	62,-
Stella Artois	78,-
Munkholm / Non alcoholic beer	55,-

MINERALVANN MINERAL WATER

Diverse mineralvann	42,-
Appelsinjuice/Tranbærjuice	42,-
Ringi gårdspresset eplemost	49,-/125,-
S.Pellegino 75 cl. fl.	85,-
Acqua Panna 75 cl. fl.	79,-
Iste / Ice tea (50 cl.)	65,-

KAFFE & TE COFFEE & TEA

Presskaffe / Pressed Coffee	42,-
Presskanne 2 personer	79,-
Presskanne 4 personer	142,-
Cappuccino	39,-
Kaffe Latte	44,-
Americano	42,-
Espresso	33,-
Kaffe / Coffee	36,-
Te / Tea	42,-

BAR

Bache-Gabrielsen Classic V.S.O.P.	75,-
Bache-Gabrielsen Classic X.O. Fine Champagne	105,-
Bache-Gabrielsen Sérénité Grande Champagne	125,-
BG Vintage 1973 Petite Champagne Single Estate	155,-
Bache-Gabrielsen Hors d'Age, Grande Champagne	225,-
Martell Cordon Bleu	155,-
Frapin Special Johannes Malling	85,-
Otard V.S.O.P.	98,-
Otard X.O.	215,-
Hennessy X.O.	195,-
Courvosier X.O.	205,-
Calvados Vénérable Groult	125,-
Calvados Cour de Lion	98,-
Grappa Jacobo Poli Vespaiolo	89,-
Jacobo Poli Arzente Brandy	105,-
Ch De Tariquet 1988 Bas - Armagnac	125,-
Ballantine's Scotch whisky	75,-
Jack Daniels Single Barrel	99,-
Jameson	98,-
Glenmorangie - The original	105,-
Bombay Sapphire London Dry	86,-
Goldon Cock	76,-
Smirnoff, Red Vodka	65,-
Absolut Vodka	65,-
Silver Tequila	75,-
Bacardi	75,-
Captain Morgan Spiced Gold	95,-
Fernet Branca	86,-
Gammel Dansk Bitter Dram	75,-
Gammel Opland	92,-
Akevitt	75,-
Jägermeister	84,-
Samboca	78,-
Pernod	88,-
Long drinks	129,-
Irish Coffee	129,-