

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

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. 195,-

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. 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. 145,-

KREMET FISK- OG SKALLDYRSUPPE

med reker, krepsehøler, blåskjell og laks.

FISH AND SHELLFISH SOUP

creamed soup with shrimps, crayfish, mussels and salmon.

Kr. 145,-

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. 165,-

EGGERØRE & BACON

med ovnstekte poteter og salat.

SCRAMBLED EGGS & BACON

with roasted potatoes and salad.

Kr. 165,-

BIFF SALAT

Limousin ytrefilet, parmesan, pinjekjerner, serveres med urtedressing.

BEEF SALAT

Limousin sirloin, parmesan, pinenuts served with herbal dressing.

Kr. 165,-

HUSETS SALAT

med reker, krepsehøler, røkt ørret, egg og gressløkdressing.

SALAD OF THE HOUSE

with shrimp, crayfish, smoked trout, eggs and chive dressing.

Kr. 165,-

LIMOUSIN KALV ENTRECÔTE

serveres med pommes bistro, grønnsaker og béarnaise.

LIMOUSIN VEAL ENTRECÔTE

served with pommes bistro, vegetables and béarnaise.

Kr. 315,-

FORRETTER STARTERS

RØKT ØRRET CARPACCIO

med frisk salat, kapers, reker og egg.

THIN SLICES OF SMOKED TROUT

with fresh salad, capers,
shrimps and egg.

Kr. 128,-

PARMASKINKE MED CANTALOUPE MELON

med parmesan og olivenolje.

PARMA HAM AND CANTALOUPE MELON

with parmesan and olive oil.

Kr. 145,-

GRILLEDE KONGEREKER

frisk salat og mangosalsa.

GRILLED KING PRAWNS

fresh salad and mango salsa.

Kr. 125,-

MIX SALAT

med urteolje og balsamicoglace.

MIXED SALAD

with herb oil and balsamic glaze.

Kr. 98,-

SMÅRETTER SMALL COURSES

KREMET FISK OG SKALLDYRSUPPE

med reker, krepsehaler,
blåskjell og laks.

FISH AND SHELLFISH SOUP

creamed soup with shrimp,
crayfish, mussels and salmon.

Kr. 145,-

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. 165,-

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. 195,-

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. 145,-

HOVEDRETTER MAIN COURSES

SURF ON THE EDGE

Oksefilet garnert med kongereker og ferskvannskreps, serveres med peppersaus.

SURF ON THE EDGE

Beef tenderloin garnished with king prawns and freshwater crayfish, served with a pepper sauce.

Kr. 395,-

VILLSVINFILET

med bacon og tyttebær, serveres med viltsaus.

FILET OF WILD BOAR

with bacon and lingon berries, served with game sauce.

Kr. 295,-

LAMMEFILET

med urter og hvitløkssaus.

FILET OF LAMB

with herbs and garlic sauce.

Kr. 255,-

GRILLET KYLLINGFILET

serveres med aioli og urtesaus.

GRILLED CHICKEN FILET

served with aioli and herb sauce.

Kr. 225,-

OVNSBAKT LAKS

med sprøstekt parmaskinke, oliven og gressløksmør.

OVEN ROASTED SALMON

with crispy fried parma ham, olives and chive butter.

Kr. 225,-

GRILLEDE KONGEREKER

på spyd med frisk salat og gressløkdipp.

GRILLED KING PRAWNS

with crispy salad chive dip.

Kr. 225,-

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. 415,-
300 gr. Kr. 515,-

LIMOUSIN KALV YTREFILET LIMOUSIN VEAL SIRLOIN

200 gr. Kr. 325,-
300 gr. Kr. 425,-

LIMOUSIN KALV ENTRECÔTE LIMOUSIN VEAL ENTRECÔTE

200 gr. Kr. 315,-
300 gr. Kr. 395,-

MIX LIMOUSIN GRILLSPYD

med marinert entrecôte,
indrefilet og ytrefilet.

MIX LIMOUSIN BROCHETTE

with marinated entrecôte,
tenderloin and sirloin.

Kr. 345,-

NORSK OKSE INDREFILET NORWEGIAN BEEF TENDERLOIN

200 gr. Kr. 345,-
300 gr. Kr. 445,-

SAUSER:

Béarnaise, pepper og cognacsaus
serveres ved siden av.

POTETER:

Ovnsstekt, fløtegratinert,
pommes frites.

SAUCES:

Béarnaise, pepper and cognac
sauce served apart.

POTATOES:

Roasted, gratinated,
french fries.

Til alle biffretter serveres grillet mais, snacktomat, asparges, aromasopp og valgfrie poteter.

All dishes 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. 105,-

CRÈME BRÛLÉE DUO

Smak av vanilje og smak av appelsin.

CRÈME BRÛLÉE DUO

Taste of vanilla and taste of orange.

Kr 105,-

DAGENS SORBET

med jordbær og rom.

TODAY`S SORBET

with strawberry and rom.

Kr. 105,-

THE EDGE'S

Pære overraskelse.

THE EDGE'S

Pear surprise.

Kr. 105,-

VANILJEIS

med marengs, jordbær,
sjokoladebalsamico og
kvernet grønn pepper.

VANILLA ICE CREAM

with meringue, strawberries
and chocolate balsamic
grinded green pepper.

Kr. 105,-

ROQUEFORT

med fikenbalsamico og
Melba toast.

ROQUEFORT

with fig balsamico and
Melba toast.

Kr. 105,-

VINMENY WINE MENU

	gl.	1/2	1/1
CHAMPAGNE & MUSSERENDE / SPARKLING WINES			
Prosecco di Valdobbiadene , Ca' Bertaldo, Veneto, Italia	85,-		395,-
Lahèrte Brut Tradition NV , Champagne, Frankrike			595,-
Brut Premier Crü Charles Mignon , Champagne, Frankrike			850,-
Brut Rosé Charles Mignon , Champagne, Frankrike			850,-
Moët & Chandon Brut Impérial , Champagne, Frankrike			1 045,-
Dom Perignon Vintage 2000 , Champagne, Frankrike			1 895,-

HVITE VINER / WHITE WINES

Collio Pinot Grigio 2008 , Livon, Friuli, Italia	89,-	285,-	450,-
Soave Classico San Michele 2009 Ca' Rugato, Veneto, Italia	82,-	175,-	345,-
Capitel Foscario 2008 Roberto Anselmi, Veneto, Italia			495,-
Petit Chablis 2008/2009 Defaix, Burgund, Frankrike	105,-	265,-	420,-
Chablis 2008 Defaix, Burgund, Frankrike			475,-
Chablis 1 Cru Côte de Lechet 2008 Defaix, Burgund, Frankrike			595,-
Sylvaner Vieilles Vignes 2008/2009 , Alsace, Frankrike			485,-
La Terre des Anges Sancerre 2008 Laporte, Loire, Frankrike			495,-
Macon Villages Hommage 2008 André Trénel, Burgund, Frankrike			475,-
Chassagne-Montrachet 2006 Dancer, Burgund, Frankrike			925,-
Clara Lua 2008 Château Miraval, Provence, Frankrike			665,-
100 Hügel Riesling Trocken 2008/2009 Wittmann, Rheinhessen, Tyskland			395,-
Riesling Terrassen 2007 Loimer, Kamptal, Østerrike			595,-

gl. 1/2 1/1

RØDE VINER / RED WINES

Barbera Kroara 2009 Vinchio-Vaglio Serra, Piemonte, Italia	78,-	205,-	395,-
Valpolicella Classico 2009, S. Accordini, Veneto, Italia			435,-
Ripasso Superiore 2007 Acinatico, S. Accordini, Veneto, Italia			495,-
Rosso di Montepulciano 2007 Polizano, Toscana, Italia			495,-
Vino Nobile di Montepulciano 2007 Polizano, Toscana, Italia			525,-
Langhe Rosso 2007/2008 Vajra, Piemonte, Italia			420,-
Brolio Chianti Classico 2007 Barone Ricasoli, Toscana, Italia	125,-	275,-	495,-
Barolo Prunotto 2005, Piemonte, Italia			749,-
Amarone Della Valpolicella Classico Acinatico 2005 S. Accordini, Veneto, Italia			865,-
Côtes du Rhône 2008 Dom de Mourchon, Rhône Sør, Frankrike	98,-	250,-	415,-
Gigondas 2006 Château de Saint-Cosme, Rhône Sør, Frankrike			685,-
Saint Joseph Offerus 2007 J.L Chaves Selection, Rhône Nord, Frankrike			675,-
L'Oratoire 2003 Domaine de l'Hermitage, Bandol, Frankrike			890,-
Miraval 2005 Château Miraval, Provence, Frankrike			665,-
Vignelaure 2003 Château Miraval, Provence, Frankrike			715,-
Vignelaure 2000 Magnum Château Miraval, Provence, Frankrike			1190,-
Château Potensac AOC Médoc 2004 Delon Fils, Bordeaux, Frankrike			749,-
Château Pichon Longueville Baron AOC Pauillac 2002, Bordeaux, Frankrike			1299,-
Clos de Torribas Reserva 2003 Pinord, Penedès, Spania	90,-	215,-	395,-
Vi de Poble 2005 Terroir al Limit, Priorat, Spania			825,-
Valbuena no 5 2004 Vega Sicilia, Ribera del Duero, Spania			1945,-
Quinta dos Roques 2006 Daô, Portugal			449,-

gl. 1/2 1/1

ROSÉ VINER / ROSÉ WINES

The Edge Château Paradis 2009 Magnum, Provence, Frankrike	95,-		995,-
Ros'aura 2008 Feudi di San Gregorio, Campagna, Italia	90,-	205,-	395,-
Sancerre Rosé 2009 Prieur, Loire, Frankrike			525,-
Pink Floyd 2009 Château Miraval, Provence, Frankrike			665,-
Pink Floyd Rose Jerombe 2008 (300 cl) Château Miraval, Provence, Frankrike			2340,-

ALKOHOLFRIE VINER / NON-ALCOHOLIC WINES

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

gl. fl.

Moscato d'asti 2008 (75 cl) Suoi, Piemonte, Italia	75,-	355,-
Recioto Della Valpolicella Acinatico 2005 Accordini, Veneto, Italia	82,-	580,-
Cuvée Beerenauslese 2006 Kracher, Neusiedlersee, Østerrike	79,-	475,-
Aszú 5 Puttonyos 2005/2006 Royal Tokaji, Ungarn	89,-	675,-
Lór de Miraval 2005 Château Miraval, Provence, Frankrike	120,-	980,-

APÉRITIF & LIKØR

Martini Bianco	66,-	Kir	98,-
Martini Rosso	66,-	Kir Royal	125,-
Martini Rosé	66,-	Noval Unfiltered LBV	75,-
Dry Martini Cocktail	109,-	Baileys	68,-
Campari Bitter	68,-	Gin Tonic	98,-
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

Ringnes, 40 cl. Fat Norge / Norway	66,-
Hoegaarden / Stella Artois / Corona	76,-
Somersby pear cider/pærecider	76,-
Munkholm / Non alcoholic beer	55,-

MINERALVANN

MINERAL WATER

Diverse mineralvann	42,-
Appelsinjuice	42,-
Ringi gårdspresset eplemost	49,-/125,-
S.Pellegrino gl.	39,-
S.Pellegrino 75 cl. fl.	85,-
Acqua Panna 75 cl. fl.	79,-

KAFFE & TE

COFFEE & TEA

Presskaffe / Pressed Coffee	42,-
Presskanne 2 personer	79,-
Presskanne 4 personer	142,-
Cappuccino	39,-
Kaffe Latte	44,-
Espresso single / dobbel	29,-/33,-
Kaffe / Coffee	36,-
Te / Tea	42,-
Iste fersken / Ice tea peach (50 cl.)	65,-

BAR

Bache-Gabrielsen Classic V.S.O.P.	75,-
Bache-Gabrielsen Classic X.O. Fine Champagne	98,-
Martell Cordon Bleu	135,-
Frapin Special Johannes Malling	85,-
Frapin Château Fontpinot 1986	135,-
Otard V.S.O.P.	98,-
Otard X.O.	159,-
Hennessy X.O.	148,-
Courvosier X.O.	155,-
Calvados Vénérable Groult	125,-
Calvados Cour de Lion	98,-
Grappa Jacobo Poli Vespaiolo	89,-
Jacobo Poli Arzente Brandy	85,-
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	76,-
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	125,-
Irish Coffee	115,-