

Welcome to

N Ø K K E N



Lunch served until 17:00.

Dinner served from 17:00 to 22:00.

Children's food is any dish we have on menu - half size, half price.

The Restaurant is inspired by one of Norway's most famous and creative painter. Theodor Kittelsen was his name. Theodor Kittelsen moved to Christiania (from 1897 Oslo) in 1874 17 years old to study art at Wilhem Von Hannos school of art. When he first came he moved into this building Leirfallsgata 6, we're not sure at what floor though. It's was a simple kind of hostel with small apartments at that time, Now better known as Nøkken Restaurant. Nøkken is the painting as seen above and it is one of his more known paintings.

Theodor has given face or image to a lot of Norwegian fairytales from the good old days. To this day his paintings are used to explain what trolls look like and how characters in tales are. To mention a few of his more famous paintings Sjøtrollet, Skogtrollet, Svartedauden, Kjerring med hodet under armen, Askeladden, trollet and Nøkken.

Allergens are marked with a number under each dish: 1 Gluten, 2 Shellfish, 3 Egg, 4 Fish, 5 Peanuts, 6 Soy, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulfur Dioxid, 13 Lupine and 14 Molluscs 15 Sulphite



Nøkken is a kind of troll that lives in lakes and rivers all over Norway.

Nøkken may transform himself to a horse to lure humans back his home, the waters to drown and eat them.

Nøkken may as well transform to a handsome young man with a violin or a beautiful woman, so he can lure them to his home, the waters so he can drown and eat them.

If you get unlucky and fall under his spell, the way to save yourself is to call out his name «Nøkken» and he will crawl back to his waters as the monster he is.

Be careful when you cross the fairytale bridge or walk along Akerselva at night, he might be in the waters calling for you.



S O D A & C O F F E E

1 1 : 3 0 – 1 7 : 0 0

B E V E R A G E S

Mineral water Pepsi, Pepsi Max, Solo or 7up.	42,-
Goslings Ginger Beer	54,-
Orange or apple juice	48,-
Coconut water	55,-
Frigard Raspberry Lemonade	55,-

C O F F E E A N D T E A

Espresso	27/33,-
Americano	28/33,-
Cortado	33/38,-
Cappuccino	37/42,-
Macchiato	31/37,-
Caffé latte	43/48,-
Caffé moccha	49/55,-
Coffee of the day	32,-
Refill coffee	15,-
Chai latte	48,-
Tea	36,-
Hot chocolate	43,-

LUNCH

11:30 – 17:00

Scrambled eggs

Warm scrambled eggs sprinkled with chives. Served on grilled rye bread with green salad.

80,-

With cured ham.

Allergens: 1(rye), 3, 7.

125,-

Fish soup

Creamed fish soup with Pollock, mussels and vegetables

Allergens: 1(wheat), 2, 4, 7, 9

150,-

Liver pâté

Nøkken's homemade liver pâté.

Served with mushrooms, bacon and beetroots on grilled rye bread.

Allergens: 1(rye),3,7,10

155,-

Stew of the Day

Always a stew in season, ask your waiter.

Allergens: ask you waiter

175,-

Herring

Served on grilled rye bread with horseradish, sour cream from Røros, warm potatoes and beetroots.

Allergens: 1(rye), 3, 7.

145,-

Winter salad

With salt-baked beets, celery, carrots, gratinated goat's cheese and walnut vinaigrette, topped with roasted walnuts.

Allergens: 7, 8, 9,10

160,-

LUNCH

11:30 – 17:00

Mussels

165,-

Mussels cooked in white wine, served with fried potatoes and aioli.

Allergens: 3, 10, 14.

Vegetarian burger

Made from traditional Norwegian organic rye, onions and herbs. Served with grilled celery root, tartare sauce, a side salad and fried potatoes

140,-

Allergens: 1(rye), 3, 7, 10.

Nøkken burger

175,-

Burger made of minced rib roast and short rib, grilled and gratinated with Høvding Sverre. Served with coleslaw, salad and fried potatoes

Allergens: 1(wheat), 3, 7, 10

Add grilled dry-salted bacon from Idsøe butcher in Stavanger

25,-

DESSERTS AND CAKES

11:30 – 17:00

Displayed on the counter we have a selection of today's cakes made by our own pastry chef. Ask your waiter for details.

42,-

Allergies: Your waiter will also be able to give you information on the ingredients.

Ice Cream and Sorbèt

85,-

With pastry

Allergen: 1(wheat), 3, 7

Dinner

17:00 – 22:00

Small Nøkk

King crab and cucumber

#

Fillet of beef, bonemarrow and green beans

#

Chocolate and amaretto

295,-

Allergens: 2, 3, 7, 8 (hazel)

Between nøkk

King crab and cucumber

#

Cod tongue, lemon and capers

#

Beets and goat cheese

#

Fillet of beef, bonemarrow and green beans

#

Chocolate and amaretto

395,-

Allergens: 2, 3, 4, 8, (hazel), 9, 12

Full Nøkk

King crab and cucumber

#

Cod tongue, lemon and capers

#

Beets and goat cheese

#

Cured reindeer and Blueberry

#

Pollock and onion

#

Fillet of beef, bonemarrow and green beans

#

«Råblå». Bluecheese and pear

#

Chocolate and amaretto

495,-

Allergens: 2, 3, 4, 7, 8, (hazel), 9, 12

Wine and beer menu.

Small nøkk 195,- Between nøkk 295,- Full nøkk 455,-

D I N N E R

1 7: 0 0 – 2 2: 0 0

Main courses

T-Bone steak

For 2 people. Served with garlic cream, bordelaise sauce, green beans and ovenbaked potatoes

475,-

Allergens: 7

Plukkfisk

Potatoes and onions is pan fried golden in butter. Smoked Haddock and Pollock is added and mixed with sour cream. Served with flatbread, boiled egg and pickled vegetables

195,-

Allergens: 1 (wheat) 3, 4, 7

Cauliflower

Butterfried Cauliflower. Served with challots, truffelsauce and hash brown potatoes

195,-

Allergens: 7

Nøkkenburger

Burger made of minced rib roast and short rib, grilled and gratinated with Høvding Sverre. Served with coleslaw, salad and fried potatoes

235,-

Allergens: 1, 3, 7, 10

Add grilled dry-salted bacon from Idsøe

25,-

DESSERTS

17:00 – 22:00

Bananasplit

Baked banana stuffed with chocolate. Served with ice cream and whipped cream

Allergens: 1, 3, 7

110,-

Apple tart

Caramelised apples on puff pastry. Served with calvados sirup and vanilla ice cream

Allergens: 1(wheat) 3, 5, 7

115,-

Chocolate

Chocolate terrine with amarettomousse. Served with almond ice cream

Allergens: 3, 7, 8

125,-

Ice cream and sorbèt

With crunchy pastry

Allergen: 1(wheat), 3, 7

85,-

RED WINE

11:30 – 00:30

	GLASS	BOTTLE
Husets røde Vento di Mare Nero D'Avola <i>Cantina Ermes 2015. Sicily, Italy.</i> <i>Allergens: 15</i>	89,-	425,-
Biurko Gorri Arbanta <i>Tempranillo 2014. Rioja, Spain.</i> <i>Allergens: 15</i>	99,-	480,-
Bourgogne Rouge <i>Benjamin Leroux 2014. France.</i> <i>Allergens: 15</i>		847,-
Cébène Belles Lurette <i>Domaine de Cébène 2014. France.</i> <i>Allergens: 15</i>		723,-
Chemarin Nicolas P'tit Grobis <i>Beaujolais Villages 2014. France.</i> <i>Allergens: 15</i>	110,-	549,-
Castellare Di Castellina <i>Chianti Classico 2014. Italy.</i> <i>Allergens: 15</i>		611,-
Barbera D'Alba <i>G.D. Vajra Piemonte 2013. Italy</i> <i>Allergens: 15</i>	126,-	615,-

WHITE WINE

11:30 – 00:30

	GLASS	BOTTLE
Husets hvite Chateau de la Jaubertie <i>Sauvignon Blanc 2015. France</i> <i>Allergens: 15</i>	89,-	458,-
A. Christmann <i>Trocken Riesling 2014. Germany</i> <i>Allergens: 15</i>	89,-	458,-
Gustavshof Kalkstein <i>Trocken Riesling 2014. Germany</i> <i>Allergens: 15</i>		492,-
Bacharacher <i>Degustation Riesling 2014. Germany</i> <i>Allergens: 15</i>	125,-	651,-
Italo Cescon <i>Pinot Grigio 2014. Italy</i> <i>Allergens: 15</i>	95,-	476,-
Bourgogne Blanc Les Chataigniers <i>Hubert Lamy 2011. France</i> <i>Allergens: 15</i>		782,-
Valcerasa Etna Bianco <i>2013. Sicilia, Italy</i> <i>Allergens: 15</i>		823,-
Domaine Serge Laloue <i>Sancerre 2014. Thauvenay, France</i> <i>Allergens: 15</i>	134,-	670,-
Musc E Maine Sur Lie Le TarSevre <i>Vignerons De Nature 2015 Loire. France</i> <i>Allergens: 15</i>	101,-	492,-

SPARKLING WINE,

ROSÉ WINE, CIDER & BEER

11:30–00:30

SPARKLING WINE

GLASS BOTTLE

Zonin Prosecco

89,- 435,-

Casa Vinicola. Italy

Allergens: 15

Champagne Henry-Gouet

645,-

Poilvert-Jacques. France

Allergens: 15

ROSÉ WINE

Zweigelt Pink

89,- 438,-

Trocken 2014. Austria

Allergens: 15

CIDER

Maeloc Sidra Seca

89,-

Spain.

BEER

0,25 0,50

Frydenlund Lager

41,- 82,-

Microbrewery draft

We have a selection of draft beer that changes by the season, ask your waiter or take a look at the beer menu

BEER – GLUTEN FREE

0,33 0,70

Vagebond pale ale

99,-

Brewdog.

DRINKS

13:00–00:30

Aperol Spritz Aperol in beautiful harmony with prosecco, tasty as an aperitivo	102,-
Gin Tonic The Classic served with lime	112,-
Cuba Libre Made with cuban rum and american coke	112,-
Dark & Stormy Made with Gosling rum and gingerbeer from the Bermuda triangle	118,-
Horses Neck A lemonpeel to make the neck, bourbon at the bottom, filled up with ginger beer	118,-
Moscow Mule Vodka and ginger beer, fresh and tasty every night	112,-
White Russian Vodka, Kahlua with a cream topping, sweet as a desert itself	118,-
Mimosa Breafastdrink with orange juice and prosecco, fits with absolutely everything	102,-

You may as well ask for other drinks..