

Menu

BREAKFAST (served from 11am-1pm)

Egg & bacon with fried potatoes

Eggs Benedict with 2 poached eggs, smashed avocado, sesame, red onion, pomegranate, freshly sliced parma ham, hollandaise sauce & buttered bread

Eggs Royale with 2 poached eggs, salmon, smashed avocado, sesame, red onion, pomegranate, hollandaise sauce & butter-fried bread

Smashed avocado with 2 poached eggs, sesame, red onion, pomegranate, hollandaise sauce & butter-fried bread

Club Sandwich avocado, bacon, chicken, jarlsberg cheese, boney mustard dressing, tomato, bell pepper & fries

SANDWICHES (served from 11am-4pm)

Shrimp Sandwich

Skagen Sandwich

Chicken sandwich with kimchi, grilled chicken, sesame, chili, teriyaki sauce, cherry tomato, red onion & avocado

Steak Sandwich with beef of tenderloin strips, balsamic glaze, caramelized onions, cherry tomatoes, mushrooms & béarnaise sauce

SALADS (served from 11am)

Chicken Salad with grilled chicken breast, cavatappi pasta, pine nuts, parmesan, red onion, bell pepper, cucumber & green pesto

Cæsar Salad Romano salad, bacon, chicken, croutons, parmesan & caesar dressing

Steak Salad with beef of tenderloin strips, shredded cucumber, salad mix, caramelized onion, sun-dried tomato, grapes, walnut, balsamic glaze, pomegranate & avocado

Asian Shellfish Salad with scampi, scallops, fried salmon, cucumber, avocado, sugar snap peas, spring onions, carrot, coriander, chili, sesame seeds, teriyaki sauce & chili sauce

PASTA & RISOTTO (served from 11am)

Chicken Tagliatelle with shredded chicken, cream sauce, peppers, mushrooms, arugula & parmesan

Shellfish Tagliatelle with shrimp, mussels, crayfish tails & creamy tomato sauce

Risotto with porcini mushrooms, parsley & truffle oil served in a homemade parmesan basket

Salads & Pasta dishes can be served with bread & butter if desired.

SNACKS (served from 11am)

Large Greenland prawns 400/600 grams served with bread & mayonnaise

From Italy With Love with freshly sliced parma ham, freshly sliced fennel salami, olives, creamy burrata, focaccia, aioli, green pesto & cheese-filled peppers

BURGERS (served from 11am)

Havariets Burger honey mustard dressing, parmesan, cheddar, bacon, sun-dried cherry tomato, cucumber, red onion compote & fries

Vegan Burger with beef tomato, red onion, avocado, mango, crispy lettuce, vegan cheese, sweet chili sauce & salt-baked amadine potatoes

Havariets Spicy Burger with fried mushrooms, chili mayonnaise, caramelized fried onions, bacon, jarlsberg cheese & fries

Add béarnaise dip, chili mayonnaise dip or aioli dip

LUNCH (served from 11am)

Fisk & Shellfish Soup creamy fish soup with shrimp, crayfish, mussels, salmon & cod

Steamed Mussels in creamy tomato sauce with chili, herbs & french fries (+ aioli NOK 37)

Pokebowl with salmon, sesame soy, crispy salad, rice, cucumber, avocado, mango, chili, radish, spring onion, sesame seeds & chili jam. (Can be made vegan 269,-)

Sliced Sirloin Steak with salad, fries & bearnaise sauce

Curry Mango chicken, onion, bell pepper, aromatic mushrooms, sugar snap peas, cashews, chili & rice (Can be made vegetarian-vegan 269,-)

Flaguette with beef tenderloin strips, salad, feta cheese & red pesto

WAITING DRINK

Tommasi Filadora Prosecco, glass

Frozen Strawberry Daiquiri

STARTERS (served from 2pm)

Scampi Pil Pil minced in olive oil, lemon, garlic & chili

Carpaccio of beef with arugula, parmesan, pine nuts, vinaigrette & lemon

Fisk & Shellfish Soup creamy fish soup with shrimp, crayfish, mussels, salmon & cod

Parma Ham freshly sliced with creamy burrata, tasty Spanish beefsteak tomatoes, cherry tomatoes & creamy balsamic

MAIN DISHES MEAT (served from 2pm)

Pepper steak tenderloin 180g salt-baked amadine potatoes, seasonal vegetables & pepper sauce

Beef Tenderloin 180g with salt-baked amadine potatoes, seasonal vegetables & béarnaise

Havariets Provencale 180g with beef tenderloin, provencal potatoes & seasonal vegetables

Entrecote 300g with fries, tomato salad & béarnaise

Grilled Chicken Skewer 250g marinated in grill marinade, coleslaw, rice, peppermint, parsley, olive oil, chili & lemon. Served with tzatziki.

MAIN DISHES FISH (served from 2pm)

Arctic Char Fillet pan-fried with creme fraiche sauce, cucumber salad, broccolini, salt-baked amadine potatoes & soybeans

Grilled Seabass with grilled peppers, pimientos de padron, gremolata & salt-baked amadine potatoes

DESSERTS (served from 11am)

Ice Cream Platter with fresh berries

Apple cake with vanilla ice cream

Homemade chocolate delice with salted caramel, peanuts & caramel ice cream

Creme Brulèe with raspberry sorbet

DESSERT DRINK

Espresso Martini

Raspberry Mojito

CHILDREN'S MENU (served from 11am)

Children's burger with salad, dressing & fries

Chicken nuggets with salad & fries

Sausages with fries

Beef strips of tenderloin with fries and béarnaise

Allergens

Kr 235,- (1,3,15,16)

Kr 259,- (1,3,7,11,15,16)

Kr 249,- (1,3,4,7,11,15,16)

Kr 229,- (1,3,7,11,15,16)

Kr 299,- (1,3,7,10,15,16)

Kr 239,- (1,2,3,15,16)

Kr 259,- (1,2,3,7,15,16)

Kr 249,- (1,6,11,15,16)

Kr 309,- (1,3,7,10,15,16)

Kr 299,- (1,7,8,15)

Kr 299,- (1,3,7,10,15,16)

Kr 325,- (8,9,12)

Kr 389,- (1,2,3,6,11,12,14,15,16)

Kr 299,- (1,3,7,15)

Kr 329,- (1,2,3,7,15)

Kr 349,- (7,12)

Kr 349,- / 479,- (1,2,3,15,16)

Kr 379,- (1,3,7,10,15)

Kr 329,- (1,3,7,10,15)

Kr 299,- (1)

Kr 329,- (1,3,7,15)

Kr 37,-

Kr 299,- (1,2,4,7,11,12,14,15)

Kr 319,- (1,4,7,12,14)

Kr 319,- (1,3,4,6,11,15)

Kr 329,- (3,7,10)

Kr 325,- (7,8)

Kr 339,- (1,7,15,16)

Kr 167,-

Kr 195,-

Kr 225,- (1,2,11,15)

Kr 239,- (7,8)

Kr 215,- (1,2,4,7,11,12,14,15)

Kr 249,- (7,12)

Kr 499,- (7,12)

Kr 499,- (3,7,10)

Kr 499,- (7,12)

Kr 569,- (3,7,10)

Kr 349,- (7)

Kr 449,- (1,4,6,7,15)

Kr 469,- (4)

Kr 165,- (3,7)

Kr 179,- (1,3,7,15)

Kr 199,- (3,5,7,8)

Kr 209,- (3,7)

Kr 195,-

Kr 195,-

Kr 149,- (1,3,7,10,15)

Kr 149,- (1,3,10,15)

Kr 149,-

Kr 209,- (3,7,10)



HEAVY METAL

Food

ALLERGENS

- | | | |
|--------------|------------------|--------------|
| 1. Gluten | 7. Milk | 13. Lupin |
| 2. Shellfish | 8. Nuts | 14. Molluscs |
| 3. Egg | 9. Celery | 15. Wheat |
| 4. Soya | 10. Mustard | 16. Barley |
| 5. Peanuts | 11. Sesame Seeds | 17. Rye |
| 6. Soya | 12. Sulphite | 18. Oat |

All dishes marked with



can be made gluten free
- Please inform your waiter!





HAVARIET

Drinks

Is there anything at all we can do to help?

Please ask one of our skilled waitors. As for now - bon appétit!

Did you know that you can also visit us on the internet? At Havariet.no you will always find updated menu and other curiosities.

Follow us at på [facebook.com/havariet](https://www.facebook.com/havariet)



RED WINE

	Glass 15cl	Glass 25cl	Bottle	Allergens
Tommasi Bardolino, Italy	Kr 149,-	Kr 248,-	Kr 629,-	(12)
Pinha Ribeiro Santo, Portugal			Kr 659,-	(12)
Giacosa Fratelli Barbera, Italy	Kr 166,-	Kr 277,-	Kr 669,-	(12)
Stonewood Pinot Noir, USA	Kr 174,-	Kr 292,-	Kr 729,-	(12)
Tommasi Valpolicella, Italy	Kr 174,-	Kr 292,-	Kr 729,-	(12)
Paternoster Synthesi Aglianico Del Vulture, Italy			Kr 759,-	(12)
Skouras Saint George, Greece			Kr 769,-	(12)
Villa Poggio Salvi Chianti, Italy			Kr 779,-	(12)
Marques De Valparaiso Roble, Spain			Kr 785,-	(12)
Olivier Ravoire Côtes Du Rhône, France			Kr 785,-	(12)
Kloof Street Syrah, South-Africa			Kr 799,-	(12)
Casiano Rosso di Montalcionio, Italy			Kr 889,-	(12)
Tommasi Valpolicella Classico Ripasso, Italy	Kr 213,-	Kr 355,-	Kr 959,-	(12)
Gustave Lorentz Pinot Noir, France	Kr 213,-	Kr 355,-	Kr 959,-	(12)
Vietti Tre Vigne Barbera D'alba, Italy			Kr 1049,-	(12)
La Chevre Noir Pinot Noir, France			Kr 1069,-	(12)
Marques De Vargas Reserva, Spain			Kr 1099,-	(12)
Tommasi Amarone Della Valpolicella Classico, Italy	Kr 320,-	Kr 534,-	Kr 1379,-	(12)
Vietti Barolo Castiglione, Italy			Kr 1899,-	(12)
Pio Cesare Barolo, Italy			Kr 1969,-	(12)
Tommasi Riserva Ca' Florian Amarone 2013, Italy			Kr 2299,-	(12)

WHITE WINE

Tommasi Custoza, Italy	Kr 149,-	Kr 248,-	Kr 629,-	(12)
Pinha Ribeiro Santo Branco, Portugal			Kr 659,-	(12)
Tommasi Pinot Grigio, Italy			Kr 709,-	(12)
Hessenstein Riesling Feinherb, Germany	Kr 180,-	Kr 300,-	Kr 735,-	(12)
Gustave Lorentz Riesling Reserve, France	Kr 180,-	Kr 300,-	Kr 735,-	(12)
Skouras Assyrtiko, Greece			Kr 739,-	(12)
Paternoster Vulcanico Falanghina, Italy			Kr 769,-	(12)
Kloof Street Chenin Blanc, South-Africa			Kr 799,-	(12)
Tommasi Lugana, Italy	Kr 213,-	Kr 355,-	Kr 799,-	(12)
Barossa Chardonnay, Australia	Kr 213,-	Kr 355,-	Kr 799,-	(12)
Josef Dockner Gruner Veltliner, Austria			Kr 869,-	(12)
Brocard Petit Chablis, France			Kr 889,-	(12)
Cannonball Chardonnay, USA			Kr 899,-	(12)
Patrice Moreux Pouilly-fume, France			Kr 939,-	(12)
La Chevre Noir Chardonnay, France			Kr 959,-	(12)
Chablis Domaine Le Verger, France	Kr 229,-	Kr 382,-	Kr 979,-	(12)
Patrice Moreux Sancerre, France	Kr 229,-	Kr 382,-	Kr 979,-	(12)
Tommasi Lugana Riserva, Italy			Kr 1049,-	(12)
Chablis Premier Cru Vau-Ligneau, France			Kr 1399,-	(12)
Pio Cesare Piodilei Chardonnay, Italy			Kr 1479,-	(12)

ROSÉ

Domaine Robert, France	Kr 149,-	Kr 248,-	Kr 629,-	(12)
Gustave Lorentz Pinot Noir Rose, France			Kr 765,-	(12)
Ultimate Provence, France	Kr 209,-	Kr 349,-	Kr 889,-	(12)

DESSERT WINE

Royal Tokaj Late Harvest 6 cl			Kr 152,-	(12)
Tommasi Recioto 6 cl			Kr 180,-	(12)

NON-ALCOHOLIC WINE

Non-alcoholic red wine / white wine		Kr 119,-	Kr 495,-	(12)
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CHAMPAGNE / SPARKLING

Tommasi Filodora Prosecco, gl.	Kr 167,- (12)	Gustave Lorentz Crémant d'Alsace Brut	Kr 839,- (12)
Tommasi Filodora Prosecco	Kr 699,- (12)	Gustave Lorentz Crémant Rosé	Kr 899,- (12)
Mionetto Prosecco	Kr 659,- (12)	Ruinart Brut	Kr 1649,- (12)
Hola! Cava, Spain	Kr 599,- (12)	Ruinart Blanc de Blancs	Kr 1849,- (12)
Moët & Chandon	Kr 1399,- (12)	Dom Pérignon Vintage Blanc	Kr 4399,- (12)
Moët & Chandon Imperial Rosé	Kr 1499,- (12)		
Moët & Chandon Ice Imperial	Kr 1599,- (12)		

COGNAC

Bache Gabrielsen VSOP	Kr 183,-	Martell Noblige	Kr 209,-	Leyrat XO Elite	Kr 293,-
Bache Gabrielsen XO	Kr 237,-	Baron Otard XO	Kr 275,-	Leyrat Fine VS	Kr 183,-
De Luze Vs	Kr 183,-	Hennessy XO	Kr 275,-	Single Estate	

LIQUEUR

Tia Maria	Kr 142,-	Baileys	Kr 125,- (7)	Xantè	Kr 152,-
Drambuie	Kr 152,-	Kahlua	Kr 142,-	Amaro Di Angostura	Kr 152,-
St. Hallvard	Kr 152,-	Cointreau	Kr 152,-	Patròn XO Cafe	Kr 176,-
				Luxardo Triplum	Kr 142,- (7)

COFFEE

Coffee / Tea	Kr 54,-	Macciato	Kr 61,- (7)	Americano	Kr 59,-
Cappuccino	Kr 71,- (7)	Cafe au lait	Kr 69,- (7)	Cocoa with cream	Kr 71,- (7)
Double latte	Kr 71,- (7)	Latte	Kr 68,- (7)	Cortado	Kr 61,- (7)
Espresso	Kr 59,-	Cafe Mocca	Kr 71,- (7)	Irish Coffee	Kr 182,- (7)
				Various Coffee Tastes	Kr 13,-

SOFT DRINKS

Soda 0,33l	Kr 70,-	Cult	Kr 84,-
Soda 0,5l	Kr 82,-	MER (Juice Box)	Kr 56,-
Soda glass bottle	Kr 79,-	San Pellegrino 0,5l	Kr 89,-
Farris 0,33l	Kr 79,-	San Pellegrino Limonate 0,2l	Kr 57,-
Farris Lime 0,33l	Kr 79,-	San Pellegrino Aranciata 0,2l	Kr 67,-

BEER / CIDER

Hansa 0,5l	Kr 132,- (16)	Smirnoff Ice 0,275l	Kr 149,-
Hansa Lite 0,5l (Gluten Free)	Kr 138,- (16)	Smirnoff Ice Raspberry 0,275l	Kr 149,-
Hansa 0,33l	Kr 107,- (16)	Nøgne Ø Blond Ale 0,33l	Kr 143,- (15,16)
Hansa Mango IPA 0,5l	Kr 153,- (15,16)	Nøgne Ø Brown Ale 0,33l	Kr 143,- (15,16)
Heineken bottle	Kr 129,- (16)	Nøgne Ø Premium Lager 0,33l	Kr 149,- (15,16)
Sol	Kr 129,- (16)	Nøgne Ø Fatøl 0,5l boks	Kr 153,- (15,16)
Ginger Joe	Kr 133,-	Nøgne Ø Two Captains IPA 0,33l	Kr 165,- (15,16)
Weihenstephaner Hveteøl 0,5l	Kr 181,- (16)	Nøgne Ø 4885 Blanc 0,5l	Kr 165,- (15,16)
Bulmers Cider 0,5l	Kr 177,- (12)	Nøgne Ø Stripped Craft 0,33l	Kr 102,- (15,16)
Bulmers Red Berries & Lime	Kr 177,- (12)	Hansa 0% 0,5l	Kr 99,- (16)
Grevens Pæreceder (Sugar free)	Kr 133,- (12)	Weihenstephaner alkoholfri 0,5l	Kr 119,- (15,16)
		Clausthaler 0,33l	Kr 92,- (15)

SNACKS

Various Nuts	Kr 70,-
Olives	Kr 78,-
Nachips with sour cream, salsa and guacamole	Kr 142,-