



BRASSERIE NINA

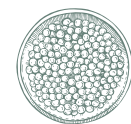
A LA CARTE

CAESAR SALAD Bacon, parmesan, croutons and caesar dressing Add chicken for 95,- L,F,Sp,G(wheat),Su,E	265,-
PANZANELLA ✓ Cucumber, olives, tomato, parsley, mozzarella, croutons and balsamico Su,M,G(wheat)	245,-
BEEF TARTAR Capers, shallots, crispy sourdough bread and dijon mustard Sp,Su,L,G(wheat)	265,-
BLUEFIN TUNA TARTAR Avocado, wakame and soy F,G(wheat),Se,So	345,-
SHELLFISH SOUP Mussels and scallops L,S,C,B	325,-
MOULES FRITES Mussels, fries and aioli S,L,E,Su	325,-
AVOCADO TOAST ✓ Parma ham, poached egg, olive oil and chili flakes Lobster, olive oil and chili flakes G(wheat),E,S	285,- 495,-
LOBSTER TAGLIOLINI Engø's homemade taglioni with lobster and lemon butter G(wheat),S,M	425,-



BURRATA

- Broccoli and orange 265,- ✓
L
- Oscietra caviar 15g 695,-
F
- Tomato and balsamico 265,- ✓
L,Su



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OYSTERS 6 pcs. 395,- | 12 pcs. 785,-
Lemon
B,Su

SHELLFISH PLATTER (min. 2 pers) 1 045,- pp.

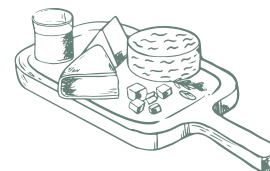
Oysters, shrimps, langoustine, crab claws, scallops, bread and lemon mayo

| Add Oscietra caviar and sour cream 30 g for 995,-
S,Su,F,M,G(wheat),B

ENGØ RECOMMENDS RUINART BRUT 1 955,-

ANTIPASTI PLATTER 295,-

Cheese, mortadella, salami, parma ham, olives, grilled vegetables, olive bread and olive oil
Su,G(wheat)



SIDE ORDERS

- ✓ Olive bread and olive oil G(hvete) 65,-
- ✓ Grilled salad with chili mayo and herbs E,Su,L 95,-
- ✓ Skewers with mushrooms, paprika and onion Su 95,-
- ✓ Grilled potatoes with aioli E,Sp 85,-
- ✓ Engø's fries with aioli L,E,Su 75,-
- ✓ Crispy kale 65,-
- ✓ Red coleslaw with pomegranate L 75,-
- ✓ Green salad 75,-
- ✓ Bearnaise sauce L,E,Su 65,-
- ✓ Lemon mayo E 65,-
- ✓ Aioli E,Su 65,-

KIDS MENU 215,-

- Penne Bolognese ✓
G(wheat)
- Mini burger with fries
G(wheat),L
- Hotdogs and fries

ICE CREAM 95,-

- Vanilla or chocolate
E,L
- Strawberry sorbet



FROM THE GRILL

SCALLOPS Two scallops served in the shell with herb butter S,E,L	205,-
LANGOUSTINE Chili and garlic S	395,- per 300g
WHOLE TURBOT Antiboise sauce F,Su	2 pers 995,- (half) 4 pers 1 795,- (whole)
WHOLE DORADE (1-2 pers) Tomato- and arugula salad F	425,-
TAGLIATA DI MANZO Beef (150g), arugula, parmesan, lemon and olive oil F,Su	295,-
SHORT RIBS (300g) Green salad and homemade barbeque sauce E,Su,Sp	445,-
IBERICO SECRETO (200g) Red coleslaw with pomegranate L	425,-
TOURNEDOS (200g) Skewers with vegetables and bearnaise sauce L,E,Su	495,-
ENGØ BURGER Brioche, tomato, grilled red onions, pickles, bacon, cheddar, chili mayo and fries G(wheat),E,L,Sp,Su	325,-

DESSERTS 195,-

- Classic Brillat-Savarin cheese served Bourgogne style
G(wheat),L
- Key Lime Pie
G(wheat),E,L
- Norwegian strawberries with Engø's vanilla ice cream
L,E,G(wheat)
- Sgroppino (Limesorbet with Prosecco)
Su
- Grilled pineapple with lime- and mint foam
L,E,G(wheat)



✓ = vegetarian / can be made vegetarian

G = Gluten, S = Shellfish, E = Egg, F = Fish, P = Peanuts, So = Soy, L = Lactose, N = Nuts, C = Celery, Sp = Mustard, Se = Sesame, Su = Sulfite, Lu = Lupine, B = Molluscs, M = Milk