

momenta

RESTAURANT & COCKTAILBAR

SNACK MENU

PROFITEROLES

Med sort trøffel, parmesan creme og coppa
With black truffles, parmesan cream and coppa

55,- per piece

RAMON PEÑA

Ramón Peña konserves med ristet surdej og grillet citron creme
Ramón Peña served with toasted sourdough and grilled lemon cream

185,- pr. piece

Choose between:

MUSLING I ESCABECHE / MUSSELS IN ESCABECHE

MAKREL I OLIVEN OLIE MED CITRON / MACKEREL IN OLIVE OIL WITH LEMON

KAMMUSLING I PIKANT TOMAT / SCALLOP IN SPICY TOMATO SAUCE

OLIVEN MARINERET I LAURBÆR OG CITRON /
LEMON & BAY LEAF MARINATED OLIVES

55,-

KARTOFFEL CHIPS MED SHIITAKE OG ÆBLEEDDIKE PULVER /
POTATO CHIPS WITH SHIITAKE AND APPLE CIDER VINEGAR POWDER

55,-

RØDE DRUER MARINERET I CITRON VERBENA, KIMCHI OG YUZU
RED GRAPES MARINATED IN LEMON VERBENA, KIMCHI, AND YUZU

45,-

CHEESY TRUFFLE FRIES

65,-

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COCKTAILS

THE CLASSICS:

ESPRESSO MARTINI - Vodka, espresso, kahlua, sugar	140,-
NEGRONI - Gin, campari, sweet vermouth	149,-
WHITE NEGRONI - Gin, Suze, Lillet Blanc	149,-
BRAMBLE - Gin, lemon, sugar, blackberry liqueur / syrup	149,-
WHISKEY SOUR - Bourbon, lemon, sugar, egg white	135,-
SPICY MARGARITA - MANGO STYLE - Tequila, frisk lime, mango, chili	149,-
BOULEVARDIER - Bourbon, campari, sweet vermouth	169,-
CLOVER CLUB - Gin, raspberry, lemon, sugar, egg white	145,-
FASHION PASSION - Vodka, lime and passion	135,-

SIGNATUR COCKTAILS:

YUZU SMOKE - Mezcal, grape- & yuzu-cordial, dry vermouth, one drop of salt water	149,-
BOTANICAL BLOSSOM Gin, elderflower, fresh lime, green apple, light soda	139,-
OLD FASHIONED - Bourbon, honey, orange peel, bitter	155,-
APERITIF: FRENCH 75 - Gin, lemon, sugar, champagne.	135,-

HOUSE COCKTAILS:

GIN TONIC	140,-
APEROL	140,-