



RESTAURANT

etbl. 1928

JUSTISEN

Møllergata 15

BAR & BAKGÅRD



JULEMENY / CHRISTMAS MENU 525 Kr

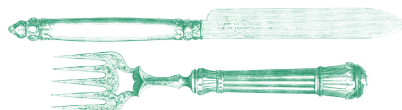
FORRETTER / STARTERS

AKEVITTGRAVET LAKS AQUAVIT CURED SALMON

Syltet agurk / Pepperrotmousse / Rugbrødchips / Lakserogn /
Sennepsdressing / Sitrus
Pickled cucumber / Horseradish mousse / Ryebread chips /
Salmon roe / Citrus / Mustard dressing
Allergener: Gluten / Fisk / Laktose, melkeprotein / Sennep

RISTEDE KASTANJER & EPLESUPPE ROASTED CHESTNUT & APPLE SOUP

Allergener: Nøtter / Laktose, melkeprotein / Selleri



HOVEDRETTER / MAIN COURSES

OVNSBAKT TORSK ROASTED COD

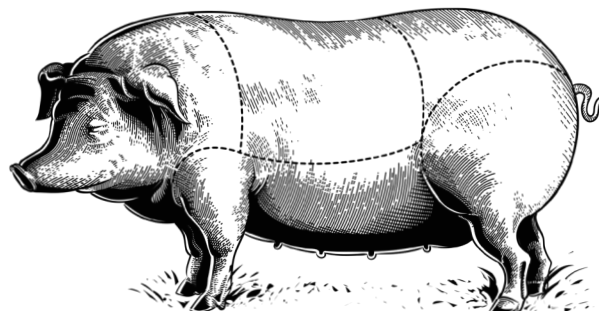
Ovnsbakt torsk / Hvitløkspotetpuré / Ovnsbakt rosenkål /
Bacon- og løksaus
Roasted cod / Garlic mashed potatoes /
Roasted Brussel sprouts / Bacon and onion sauce
Allergener: Fisk / Laktose, melkeprotein / Sennep / Sulfitt

GLØGGLASERT RIBBE GLÖGG GLAZED PORK RIBS

Braiseret rødkål / Sellerirot- og eplepuré / Svinesjy
Braised red cabbage / Celeriac and apple purée / Pork gravy
Allergener: Laktose, melkeprotein / Sennep / Selleri / Sulfitt

TARTE TATIN MED ROTGRØNNSAKER ROOT VEGETABLE TARTE TATIN

Serveres med Madeirasaus med sopp
Served with Madeira sauce with mushrooms
Allergener: Gluten / Egg / Laktose, melkeprotein / Selleri



DESSERT / DESSERTS

PANNA COTTA MED KARDEMOMME CARDAMOM PANNA COTTA

Serveres med multekompost
Served with cloudberry compote
Allergener: Laktose, melkeprotein



ÅPNINGSTIDER RESTAURANT

Tirsdag til torsdag 16:00 - 22:00

Fredag og lørdag 16:00 - 22:30

Bordreservasjon: restaurant@justisen.no

www.justisen.no

All allergies and menu alterations will be accommodated for where possible.