

Aquarie



The heirloom we are sharing with you.

Aquarie is a restaurant for those who love seafood. We promise to deliver the best produce Norway has to offer. From our beautiful coastline, we will provide the best seafood our country has to offer, made with love and passion. In addition to our great food, we recommend trying our wine-pairing to help compliment the experience.

We wish you a wonderful dining experience.

Don't get fishy

Welcomme!

Aquarie



Snacks

CAVIAR

CASPIAN TRADITION

ROYAL SELECT 50g

1250,-

OSCIETRA 50g

1500,-

OSCIETRA 12,5g

395,-

SVELE

150,-

OYSTERS

DAVID HERVÉ

After access

Fine de Claire

40,- pr pcs

Ronce

45,- pr pcs

Boudeuse

40,- pr pcs

Speciale

45,- pr pcs

Royale

45,- pr pcs

Gillardeau

45,- pr pcs

Secrète

55,- pr pcs

Idéale

45,- pr pcs

ADD-ONS

Addons for Oysters

Caramelized lemon
vinagrette

Kr 40,-

ALLERGENS:

Shellfish: SK Fish: F Nuts: N
Gluten: G Mollucs: B Sesame: S
Eggs: E Laktose: L Mustard: SM Soy: SO

Aquarie



FULL CATCH

6-course set menu

– NOK – 950, –

CROQUETTE

F;L;G;E

GYOZA

SK,L,G

TARTAR

SK,L,FS

RISOTTO

ADD ON LANGOUSTINE 185, –

SK,G,L

TODAY`S FISH

F,L

CHOCOLATE & ROSMARY

L,G,N

ALLERGENS:

Shellfish: SK Fish: F Nuts: N

Gluten: G Mollucs: B Sesame: S

Eggs: E Laktose: L Mustard: SM Soy: SO

WINE PAIRING – NOK 950,-

Aquarie



SMALL COURSES

CROQUETTE

Smoked haddock, Bonito flakes

[NOK 155]

F;L;G;E

GYOZA

*Crab from Hitra, beach crab sauce,
Fennel*

[NOK 190]

SK,L,G

TARTAR

Lemongrass, Tapioca

[NOK 220]

SK,L,E,S

RISOTTO

Mussels, safran, spring onion

ADD ON LANGOUSTINE 185,-

[NOK 220]

SK,G,L

TODAY'S FISH

Variation off Mushroom

[NOK 275]

F,L

CHOCOLATE & ROSMARY

chocolate mousse, cranberry, nuts

[NOK 185]

L,N,E

ALLERGENS:

Shellfish: SK Fish: F Nuts: N

Gluten: G Mollucs: B Sesame: S

Eggs: E Laktose: L Mustard: SM Soy: SO