

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

Welcome!

Aquarie



Snacks

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,-

Aquarie`s Tabasco

Kr 40,-

CAVIAR

CASPIAN TRADITION

ROYAL SELECT 50g

1250,-

OSCIETRA 50g

1500,-

OSCIETRA 12,5g

395,-

Aquarie



FULL CATCH ***6-course set menu*** ***– NOK – 950,-***

RAW SHRIMPS

E,SK

PULPO

B,E,G

SCALLOPS

SK,L

GNOCCHI

F,G,E,L,SK

POLLOCK

F,L,N

“SVELE“ & BROWN CHEESE

G,E,L,N

ALLERGENS:

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

WINE PAIRING – NOK 950,-

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SMALL COURSES

RAW SHRIMPS

Herb sauce, Schrimp mayo.

[NOK 195]

E,SK

SCALLOPS

burre blanc, chanterelle.

[NOK 225]

SK,L

PULPO

fermented garlic mayo, pear.

[NOK 220]

B,E,G

POLLOCK

Leek, hazelnut, Løyrom

[NOK 275]

F,L,N

GNOCCHI

*Mackerel, pumpkin, Jerusalem
artichoke*

[NOK 285]

F,G,E,L,SK

“SVELE” & BROWN CHEESE

Morels, brown cheese ice cream.

[NOK 185]

G,E,L,N

LANGOUSTINE

Hollandaise, Red Pepper Powder.

[NOK 315]

SK,E

[NOK 495]

SK,G

ALLERGENS:

Shellfish: SK Fish: F Nuts: N

Gluten: G Molluscs: B Sesame: S

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