

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

OYSTERS

DAVID HERVÉ
After access

Fine de Claire, Boudeuse

40,- per piece

Ronce, Idéale, Speciale, Royal

45,- per piece

Secrète

55,- per piece

MAISON GILLADEAU

Gillardeau

45,- per piece

STORMØSTERS

Medium

40,- per piece

ADD-ONS

Addons for Oysters

Caramelized Lemon

Vinagrette

Kr 10,- per piece

Aquarie`s Tabasco

Kr 10,- per piece

CAVIAR

ANTONIUS

SIBERIAN

50g/25/12,5g

1250,- / 625,- / 315,-

OSCIETRA

50g/25g/12,5

1500,- / 750,- / 375,-

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,-

KVARØY SALMON

F,S

CEVICHE

F

GYOZA

F,SK,L,G,SO

LANGOUSTINE

SK,F,S

TODAY'S FISH

F,B,L,SU

COCONUT & TROPICAL FRUITS

L,G,E,SO

ALLERGENS:

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

WINE PAIRING – NOK 950,-

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SMALL COURSES

CEVICHE

Passionfruit, Mango, Chili

[NOK225]

F

LANGOUSTINE

Pac Choy, Apple, Coconut

[NOK225]

SK,F,S

KVARØYSALMON

Chili, Herbs

[NOK185]

F,L

TODAY`SFISH

Broccolini, Mussels, Onion

[NOK325]

F,B,L,SU

GYOZA

Shimeji, Burre blanc, Togarashi

[NOK225]

F,SK,L,G,SO

COCONUT & TROPICAL FRUITS

Pineapple, Coconut Ice cream

[NOK170]

L,G,E,SO

LANGOUSTINE

Gratinated, Herbs, Crudit 

[NOK325]

SK,G,L

LOBSTER

Slider, Dirty Fries

[NOK495]

SK,G,L

ALLERGENS:

Shellfish: SK Fish: F Nuts: N

Gluten: G Mollucs: B Sesame: S

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