

YVETTE

Champagne lounge

Lounge MENU

CHAMPAGNE ET CAVIAR

One bottle of **Taittinger Brut Réserve** (0.75l),
paired with **Oscietra Imperial Caviar** (10g)
or **Huso Gold Imperial Caviar** (10g),
served with salted potato chips.

Allergens: 2, 7

1295,-



CAVIAR

Oscietra Imperial *ou* Huso Gold

Servert med mini crêpes, rødløk, crème fraîche og dill.
// Served with mini crêpes, red onion, crème fraîche and dill.

Allergens: 3, 5 (hvete / wheat), 7, 8

	10g	30g	50g
Oscietra Imperial Caviar	430,-	845,-	1285,-
Huso Gold Imperial Caviar	430,-	845,-	1285,-

RECOMMENDED PAIRING:
Taittinger Brut Réserve 210,- / 995,-



Chips et Caviar

Servert med salte potetchips. // Served with salted potato chips.

Allergens: 7

	10g	30g	50g
Oscietra Imperial Caviar	330,-	745,-	1195,-
Huso Gold Imperial Caviar	330,-	745,-	1195,-

RECOMMENDED PAIRING:
Taittinger Brut Réserve 210,- / 995,-

Utvalget av kaviar avhenger av tilgjengelighet.
// Caviar selection subject to availability.

CHAMPAGNE

Rosé

TAITTINGER PRESTIGE ROSÉ ..... 240,- / 1100,-

BESSERAT DE BELLEFON BRUT ROSE.....1600,-

TAITTINGER NOCTURNE ROSÉ 1900,-

BOLLINGER ROSÉ.....1900,-

BOLLINGER LA GRANDE ANNÉE 2014.....3700,-

BOLLINGER LA GRANDE ANNÉE 2012 4000,-

BRUNO PAILLARD PREMIÈRE CUVÉE ROSÉ 1600,-

MAILLY ROSÉ GC.....1500,-

DE SOUSA PETITE MOUSSÉ ROSÉ 1370,-

GASTON RÉVOLTE ROSÉ ÉLÉGANTINE.....1300,-

PIERRE GIMONNET ROSÉ DE BLANCS 1400,-

HENRIOT MILLESIME 2015 2300,-

Fresh & Elegant

TAITTINGER BRUT MILLÉSIME 2015.....1900,-

BELLAFON CUVEE DES MOINES BLANC DES BLANCS.....1800,-

A.R. LENOBLE LES AVENTURES BDB GC 2250,-

DIEBOLT-VALLOIS BDB NV..... 1400,-

GUY CHARLEMAGNE MESNILLESIME GC 2012..... 2000,-

MARIE-COURTIN EFFLORESCENCE 2015 1350,-

ROBERT MONCUIT VOZEMIEUX BDB GC 2011 2100,-

CLANDESTIN BOREAL BRUT NATURE.....2300,-

CLANDESTIN AUSTRAL BRUT NATURE 2300,-

BONNET-PANSION PERPETUELLE EXTRA BRUT.....1350,-

Merk: Vi tar forbehold om prisfeil som følge av tekniske problemer, og retten til å korrigere feilaktige priser. // Note: We reserve the right to correct pricing errors caused by technical issues.

CHAMPAGNE

Fruity & Charming

TAITTINGER BRUT RÉSERVE ..... 210,- / 995,-

TAITTINGER PRÉLUDE GC 1850,-

TAITTINGER FOLIES DE LA MARQUETTERIE 2000,-

BOLLINGER SPECIAL CUVÉE 1500,-

ALEXANDRE LAMBLOT INTUITION NATURE 1200,-

AYALA BRUT MAJEUR 1200,-

BESSERAT DE BELLEFON TRIPLE B BRUT NATURE 1750,-

BRUNO PAILLARD BDN GRAND CRU 2350,-

FRANCOISE BEDEL ENTRE CIEL & TERRE 1750,-

DE SOUSA CUVÉE 3A GC 1950,-

VOUETTE & SORBÉE FIDÈLE 2100,-

VOUETTE & SORBÉE BLANC D'ARGILE 2450,-

GASTON REVOLTE 3ÈME PINOT NOIR 1650,-

GASTON REVOLTE CUVÉE HÉLÈNE 1800,-

MAISON BONVALET ÉPOPÉE 1300,-

PHILIPPE GONET TER BLANC 1400,-

BELLAFON CUVEE DES MOINES BLEU 1300,-

GOUNEL LASSSALE LE HAUT BELAI 1900,-

CLANDESTIN LES PASSAGERS 2600,-

CHAMPAGNE

Prestige & Rare

TAITTINGER COMTES BDB 2013 ..... 595,- / 2900,-

TAITTINGER COMTES BDB 2012 4200,-

TAITTINGER COMTES BDB 2011 6300,-

TAITTINGER COMTES BDB 2007 6500,-

TAITTINGER COMTES BDB 2008 7200,-

BOLLINGER LA GRANDE ANNÉE 2014 3000,-

BOLLINGER LA GRANDE ANNÉE 2015 3850,-

BOLLINGER LA GRANDE ANNÉE 2012 3300,-

BOLLINGER LA GRANDE ANNÉE 2007 4200,-

KRUG GRANDE CUVÉE 5350,-

LANSON CLOS LANSON 2006 4400,-

LOUIS ROEDERER CRISTAL 2014 6550,-

MOËT & CHANDON DOM PÉRIGNON 2013 5250,-

MOËT & CHANDON DOM PÉRIGNON 2010 5700,-

RUNIART BDB 2100,-

SALON BDB MESNIL 2012 ..... 15 000,-

VEUVE CLICQUOT LA GRANDE DAME 1998 5000,-

ALFRED GRATIEN BRUT MILLESIME 1999 4800,-

ALFRED GRATIEN BRUT MILLESIME 1998 4900,-

ALFRED GRATIEN BRUT MILLESIME 1997 4800,-

CHAMPAGNE

Rich & Gastronomic

BOLLINGER PNVZ19 2200,-

BOLLINGER B13 2560,-

BOLLINGER PNTX17 2700,-

BOLLINGER 007 MILLÉSIME 2011 3900,-

ALVES DE SOUSA CAUDALIES GC 2010 3800,-

FRANCOISE BEDEL AME DE TERRE MLM 2008 2000,-

PIERRE GIMONNET OENOPHILE 2018 1900,-

RH COUTIER CUVÉE HENRY III 1700,-

HENRIOT L'INATTENDUE 2016 2500,-

BELLAFON CUVEE DES MOINES BLANC DES NOIRS 1700,-

BELLAFON CUVEE DES MOINES MILLESIME 2013 2450,-

GEOFFROY EMPREINTE BRUT 2017 1650,-

HENRIOT BRUT MILLESIME 2014 2000,-

GUY CHARLEMAGNE COULMETS GRAND CRU 2016 1900,-

GUY CHARLEMAGNE MILLESIME GRAND CRU 2012 2000,-

Other sizes

BELLEFON BESSERAT DES MOINES BLEU BRUT 2400,-

VOUETTE & SORBÉE BLANC D'ARGILE MAGNIUM (1.5 L) 5150,-

BOLLINGER R.D. 2002 MAGNUM 5900,-

BOLLINGER R.D. 1999 MAGNUM 6300,-

BOLLINGER SPECIAL CUVÉE DOUBLE MAGNUM 7900,-

BOLLINGER SPECIAL CUVÉE MAGNUM 3400,-

GEOFFROY TERRE DE CHAMPAGNE 2006 6250,-



APÉRITIF

APEROL SPRITZ **189,-**
Aperol | Crémant | Soda water
Bitter-sweet, citrusy, light, sparkling

ST. GERMAIN SPRITZ **189,-**
Crémant | Elderflower liqueur | Mint | Soda water
Floral, fresh, minty, light

BIÈRES

7 FJELL SÉDUCTION 4.7% **109,-**
30CL Tap *Allergen: 5 (bygg / barley)*

7 FJELL SMÅTØS 4.7% **119,-**
30CL Tap *(GLUTENFRI / GLUTEN-FREE)*

7 FJELL DRYL'AN IPA 4.7% **119,-**
30CL Tap *Allergen: 5 (bygg / barley)*

ALCOHOL-FREE

PERONI NASTRO AZZURRO 0% **89,-**
33CL Bottle *Allergen: 5 (hvete)*

LA TRAPPE EPOC 0% **119,-**
33CL Bottle

CIDRES

AGA HUMLEPUNG ROSÉ APPLE CIDER 5% **149,-**
33CL Bottle

ALCOHOL-FREE

AGA SIDERI HUMLESUS **79,-**
33CL Bottle

VIN ROUGE

VIN ROUGE DE L'HÔTEL ..... 135,- / 625,-
Languedoc-Roussillon – Red Blend

ROCHE DE BELLENE BOURGOGNE ROUGE ..... 185,- / 850,-
Burgundy - Pinot Noir

CHÂTEAU SAINTE-MARGUERITE ..... 235,- / 950,-
Bordeaux - Cabernet Sauvignon, Merlot

DOMAINE DU COLOMBIER CROZES-HERMITAGE ..... 235,- / 950,-
Rhône - Syrah

Yvette sélection

JULES DESJOURNEYS CHENAS NI TROP PEU 2023 1200,-
Beaujolais - Gamay

MIKULSKI POMMARD 2022 1950,-
Burgundy - Pinot noir

CHATEAU BATAILLEY 2018 2100,-
Bordeaux - Cabernet Sauvignon, Merlot

VIN ROSÉ

VIN ROSE DE L' HOTEL ..... 135,- / 625,-
Languedoc - Grenache

CHÂTEAU DE PAMPELONNE 180/800,-
Provence – Carignan, Cinsault, Grenache, Mourvèdre, Syrah

VINS DE DESSERT

LIONS DE SUDUIRAUT SAUTERNE ..... 155,- / 1300,-
Bordeaux - Sauvignon Blanc, Sémillon

HUGEL VENDANGES TARDIVES ..... 240,- / 950,-
Alsace - Gewurztraminer

MAS AMIEL VINTAGE 2023 ..... 120,- / 1100,-
France, Roussillon - Maury

VIN BLANC

VIN BLANC DE L'HÔTEL ..... 135,- / 625,-
Languedoc-Roussillon – White Blend

LA CHABLISIENNE LA SEREINE .....180,- / 800,-
Chablis – Chardonnay

ROCHE DE BELLENE BOURGOGNE BLANC ..... 185,- / 850,-
Burgundy – Chardonnay

ZIND H. RIESLING "CLOS HAUSERER.....250,- / 1000,-
Alsace – Riesling

DOMAINE VACHERON SANCERRE..... 250,- / 1100,-
Val de Loire – Sauvignon Blanc

Yvette sélection

FRANCOIS MIKULSKI BOURGOGNE 2023.....1200,-
Burgundy - Chardonnay

JULES DESJOURNEYS POUILLY-FUISSE 2022 V.C.....1700,-
Burgundy - Chardonnay

SAOUMA CHATEAUNEUF-DU-PAPE MAGIS 2022.....2200,-
Rhône - Bourboulenc, Clairette, Grenache Blanc, Roussanne

SPARKLING

MIKULSKI BOURGOGNE BRUT .....200,- / 950,-
Burgundy - Chardonnay, Aligoté, Pinot Noir, Gamay

EVREMOND CLASSIC CUVÉE.....1450,-
Kent (United Kingdom) - Chardonnay, Pinot Noir, Pinot Meunier

Spør oss om utvidet liste.
// Ask us for for extended list.



Merk: De fleste av vinene våre inneholder tilsatte sulfitter som konserveringsmiddel. Spør personalet vårt hvis du har noen allergier eller intoleranser. // Note: Most of our wines contain added sulfites as a preservative. Please ask our staff if you have any allergies or intolerances.

GIN & TONIC

FEDDIE NINE SISTERS | NORWAY.....215,-

FEDDIE NINE SISTERS GRAPEFRUIT | NORWAY.....215,-

LE GIN DE CHRISTIAN DROUIN | FRANCE.....215,-

CITADELLE | FRANCE.....215,-

ROKU GIN | JAPAN.....215,-

BAREKSTEN BOTANICAL GIN | NORWAY.....215,-

MONKEY 47 | GERMANY.....215,-

HENDRICK'S | SCOTLAND.....215,-

ANOTHER HENDRICK'S | SCOTLAND.....215,-

PINK ROYAL BY BAREKSTEN | NORWAY.....215,-

HARAHORN PINK GIN | NORWAY.....215,-

MOCKTAILS

ODÉON..... 129,-
Coconut | Hibiscus | Lemon | Pineapple
Tropical, floral, fresh, fruity

CONCORDE..... 129,-
Mango | Lemon | Pink grapefruit soda
Fruity, tropical, citrusy, sparkling

BASTILLE..... 129,-
Passion fruit | Elderflower syrup | Lemon | Ginger beer
Tropical, floral, zesty, spicy



BOISSONS SANS ALCOOL

AGA SIDERI APPLE JUICE 33CL.....75,-

COCA COLA /COCA COLA ZERO 33CL.....69,-

SPRITE / FANTA 33CL.....69,-

PERRIER SPARKLING WATER 33CL / 75CL..... 49,- / 79,-

WHISKY & BOURBON

Feddie Single Malt Whisky 160,-

Lagavulin 16 189,-

Monkey Shoulder 139,-

Glenfiddich Single Malt 12 Yo 159,-

Glenmorangie Signet 589,-

Buffalo Trace 129,-

The Macallan Double Cask 12 Yo 189,-

Glenmorangie Lasanta 12 Yo 199,-

Bulleit 95 Rye 159,-

Maker's Mark Kentucky Straight Bourbon 149,-

COGNAC & ARMAGNAC

Remy Martin VSOP 169,-

Martell Cordon Bleu 329,-

Dartigalongue Bas Armagnac X.o 229,-

Cognac Park X.o 299,-

Cognac Park V.s.o.p 199,-

Rémy Martin X.o 375,-

Rémy Martin 1738 Accord Royal 179,-

Hennessy X.o 425,-

Remy Martin Louis Xiii 2 Cl 1700,-

Kjøkkenet stenger 22:00
Kitchen closes at 22:00

MENU

propositions !



Nyt rettene hver for seg, eller sett sammen flere og del med hverandre. *//Enjoy each dish on its own, or choose several to share around the table.*

PLANCHE DE CHARCUTERIE **569,-**
Variasjon av norske og franske oster og skinker, crostini og chutney.
// A variety of Norwegian and French cheeses and hams, crostini and chutney.
Allergen: 2, 3, 5 (hvete / wheat)

SOMMELIER'S PAIRING:
Mikulski - Crémant de Bourgogne Brut 200,- / 950,-

MONT D'OR **699,-**
Ovnsbakt Mont d'or med syltede grønnsaker og pommes frites.
// Baked Mont d'or served with a variation of pickles and pommes frites.
Allergen: 2, 3, 5 (hvete / wheat)

SOMMELIER'S PAIRING:
Zind-Humbrecht - Clos Häusere 250,- / 1000,-



PLATEAU DE FROMAGES **399,-**
Norske og franske oster servert med hjemmelaget chutney.
// Norwegian and French cheeses served with homemade chutney.
Allergen: 3, 5 (hvete / wheat)

SOMMELIER'S PAIRING:
Domaine de Colombier - Crozes Hermitage 235,- / 950,-

	10g	30g	50g
CAVIAR OSCIETRA	**430,-**	**/ 845,-**	**/ 1285,-**

10, 30 eller 50 gram med Oscietra Imperial-kaviar eller Huso Gold-kaviar, minicrêpes, rødløk, crème fraîche og dill.
// 10, 30 or 50 grams of Oscietra Imperial caviar or Huso Gold caviar, mini crêpes, red onion, crème fraîche and dill. *Allergen: 3, 5 (hvete / wheat), 7, 8*

SOMMELIER'S PAIRING:
Taittinger Brut Réserve 210,- / 995,-



POMMES FRITES **99,-**
Brunet smør og fines herbes. *// Brown butter and fines herbes.*
Allergen: 3

SOMMELIER'S PAIRING:
Roche de Bellene - Bourgogne Blanc 185,- / 850,-

POMMES FRITES AU FROMAGE **199,-**
Serveres med luftig ostekrem. *// Served with airy cheese sauce.*
Allergen: 3

SOMMELIER'S PAIRING:
Roche de Bellene - Bourgogne Blanc 185,- / 850,-

TATAKI DE BOEUF.....279,-
Lettgrillet ytrefilet fra Axel Andersen med blomkarse, fermentert jalapeno og sprø løk. *// Lightly grilled sirloin from Axel Andersen with nasturtium,*
fermented jalapeno and crispy onion. *Allergen: 2, 5 (bygg / barley)*

SOMMELIER'S PAIRING:
Roche de Bellene - Bourgogne Rouge 185,- / 850,-

TARTARE DE CERF 279,-
Hjort fra Haugen Gardsmat med estragonis, saltede chips, syltet løk og reddik, konfiterte sjalottløk, oksegarum fra b.culture og estragonolje.
// Venison from Haugen Gardsmat with tarragon ice cream, salted chips, pickled onion, pickled radish, confit shallot, beef garum from b.culture and aromatic tarragon oil. *Allergens: 2, 3, 5 (barley), 8*

SOMMELIER'S PAIRING:
Roche de Bellene - Bourgogne Blanc 185,- / 850,-

TARTARE DE BOEUF.....279,-
50% Wagyu fra Nyyyt, syltet rødløk, kapersolje, nøttesmør-emulsjon og urtesalat. *// 50% Wagyu from Nyyyt, pickled red onion, caper oil, brown butter emulsion and herb salad.* *Allergen: 2, 5 (bygg / barley), 8*

SOMMELIER'S PAIRING:
Roche de Bellene Bourgogne Blanc 185,- / 850,-



TARTE FLAMBÉE AU JAMBON CUIT 279,-
HJEMMELAGET SKINKE AV SVINENAKKE, Jørnsberg ost, crème fraîche, sprø bayonneskinke. *// HOUSE-MADE PORK NECK, Jørnsberg cheese, crème fraîche and crispy Bayonne ham.* *Allergen: 2, 3, 5 (hvete / wheat)*

SOMMELIER'S PAIRING:
Domaine Du Colombier Crozes-Hermitage 235,- / 950,-

TARTE FLAMBÉE AUX CHAMPIGNONS.....279,-
VARIASJON PÅ SOPP fra Hella sopperi, crème fraîche og Høvding Sverre ost *// MUSHROOMS from Hella Sopperi, crème fraîche and Høvding Sverre cheese.* *Allergen: 2, 3, 5 (hvete / wheat)*

SOMMELIER'S PAIRING:
Zind H. Riesling Clos Hauserer 250,- / 1000,-



TARTE FLAMBÉE AU SAUCISSON 279,-
SKIFER SPEKEPØLSE fra Nyyyt, Steezy hot sauce, Fana ost og fines herbes. *// SKIFER SAUSAGE from Nyyyt, Steezy hot sauce, Fana cheese and fines herbes.* *Allergen: 2, 3, 5 (hvete / wheat)*

SOMMELIER'S PAIRING:
Chateau Sainte-Marguerite 235,- / 950,-

Tarte Flambée er en tradisjonell rett fra Alsace i Frankrike. Den minner om en tynn pizza og serveres med deilig topping. Dessverre kan den ikke lages glutenfri. *Tarte Flambée is a traditional dish from Alsace in France. It resembles a thin pizza and is served with a delicious topping. Unfortunately, this dish cannot be made gluten-free.*

Desserts

POIRE AU VIN ROUGE 189,-
Rødvinspochert pære med sort pepperis, pekannøtter og feuilletine. *// Red wine-poached pears with black pepper ice cream, pecans and feuilletine.* *Allergen: 2, 3, 4 (pekan / pecan), 5 (hvete / wheat), 8*

RECOMMENDED PAIRING:
Mas Amiel - Maury Vintage 120,- / 1100,-

CRÈME BRÛLÉE 189,-
Klassisk fransk dessert av vaniljekrem med et karamellisert sukkerlokk. Serveres med kandisert ananas og ananassorbet. *// A classic French dessert of vanilla custard topped with a layer of caramelised sugar. Served with candied pineapple and pineapple sorbet.* *Allergen: 3, 8*

SOMMELIER'S PAIRING:
Lions de Suduiraut - Sauternes 155,- / 1300,-

GÂTEAU AUX MARRONS 189,-
Kastanjekake med jordskokkis og amaretto-glasur. *// Chestnut cake with Jerusalem artichoke ice cream and amaretto glaze.*
Allergen: 2, 3, 5 (hvete / wheat), 8

SOMMELIER'S PAIRING:
Mas Amiel - Maury Vintage 120,- / 1100,-



"Il y a toujours de la place pour le dessert"

Allergen:
1. Selleri /Celery 2. Sulfitter/Sulphites 3. Melk/Milk 4. Nøtter/Nuts 5. Gluten
6. Bløtdyr/Molluscs 7. Fisk /Fish 8. Egg 9. Skalldyr/Shellfish 10. Sennep/Mustard

Have you visited us yet?

BAR BELLE
COCKTAIL | CHAMPAGNE

Bar Belle - 4th floor

At the top of the hotel, you'll find Bar Belle, a discreet speakeasy where you can escape the everyday life and enjoy signature cocktails in an intimate, mysterious atmosphere.

Ask your waiter/host for access.

Tuesday - Saturday:
Open from 18:00

We hope to see you soon!

YVETTE

Champagne lounge

CHARMANTE

SKOSTREDET HÔTEL