

STARTERS

MAIN
COURSE



Snorrebuda

MAT+VIN

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At Snorrebuda, we spice up your life with our unique food concepts. Only the best quality and flavours will do. Here, you're seen and served to your needs.



The icon indicates our best wine suggestions for the dishes.


Have a pleasant meal!
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135

Pan-fried Scallops

Cauliflower puree, bacon-infused nut butter, herb salad with pomegranate.

MILK, MOLLUSKS


 Delane Crémant de Bourgogne Blanc de Noirs (*)

435

BBQ Ribeye Steak

Charcoal grilled. Seasonal vegetables, sautéed mushrooms, cold-whisked béarnaise sauce and french fries.

MILK, CELERY, EGG


 Valpantena Torre del Falasco Ripasso della Valpolicella (*)

135

Fried Scampi

Confit chili & garlic aioli, stone oven-baked bread.

MILK, SHELLFISH, GLUTEN (WHEAT), EGG, MUSTARD


 Brocard Chablis (*)

395

Venison

Seasonal root vegetables, mushrooms, reduced venison broth with red wine and thyme, potato purée.

MILK, CELERY, SULPHITES

 Castillo de Molina Gran Reserva Pinot Noir (*)

425

Baked «klippfisk»

Oven-baked «Klippfisk» from Nordmøre, seasonal vegetables, pickled pearl onions, bacon fat, potato purée.

CELERY, MILK, FISH


 Periquita Reserva (*)

130

Autumn Salad

Pan-seared duck, roasted beets, goat cheese, toasted walnuts, baked pears, honey & mustard vinaigrette.

MILK, NUTS (WALNUTS), MUSTARD, EGG, LUPIN


 Castillo de Molina Gran Reserva Chardonnay (*)

289

Hamburger

Short ribs & brisket beef patty, pickled red onions, tomato, lettuce, cheddar, bacon. Served with fries, onion rings and chili mayonnaise.

SULPHITES, MILK, GLUTEN (WHEAT), EGG


 Gnarly Head Zinfandel (*)

335

Portas do mar

Our signature bacalao with «Klippfisk» from Nordmøre. Potato purée, Kalamata Olives, fried bacon and chorizo, mustard topping. Served with stone oven-baked bread and aioli.

GLUTEN (WHEAT), MILK, MUSTARD, EGG, FISH


 Neef-Emmich Riesling Feinherb (*)

135

Creamy Shellfish Soup

Crab, scallops, shrimp and julienne vegetables, stone oven-baked bread.

MILK, SHELLFISH, MOLLUSKS, GLUTEN (WHEAT), CELERY


 Brocard Chablis (*)

395

Braised Lamb Shank

Seasonal vegetables, pickled pearl onions, potato purée, reduced lamb broth with red wine, apple and mustard.

MILK, SULPHITES, MUSTARD


 Borgogno Barbera D'Alba (*)

395

Monkfish

Seasonal vegetables, cauliflower purée, pomegranate seeds, oven-baked potatoes, cold-whisked hollandaise sauce with herb oil.

CELERY, MILK, EGG, FISH

 Castillo de Molina Gran Reserva Pinot Noir (*)

DESSERT



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129

**Chocolate
Crème Brûlée**

Sea buckthorn coulis, seasonal berries

MILK, EGG


 Graham's 10 Years Old Tawny (*)

125

Pearcurd

Raspberry coulis, lime and mint granite, Italian meringue.

MILK, SULPHITES, EGG


 Royal Tokaji Late Harvest (*)

105

Ice Cream

Cherry, cookies & vanilla ice cream with marinated berries.

MILK, EGG, GLUTEN (WHEAT), NUTS (HAZELNUTS), SOY

 Royal Tokaji Late Harvest (*)

DRY - AGING

Dry-aging of meat is a conservation method that goes back a long time.

The dry-aging process leaves a protective crust on the surface of the meat, and the moisture is extracted, which deepens the flavour and aroma. Our dry-aging cabinet has an optimal climate for dry-aging, with the perfect balance between temperature and humidity.

This storage method also makes the meat more tender and enhances the Millard reaction that occurs when we grill the meat on our Kopa charcoal grill. This fills Snorrebuda with a delightful aroma - and gives you a unique culinary experience.

snorrebuda.no

WINE

Red Wine



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Ramon Bilbao Edición Limitada		-/745
Rioja, Spain (*)		
Borgogno Barbera D'Alba		-/869
Piedmont, Italy (*)		
Gnarly Head Zinfandel	139/680	
California, USA (*)		
Valpantena Torre del Falasco Ripasso	149/725	
Veneto, Italy (*)		
Barone Montalto Rosso	135/595	
Sicily, Italy (*)		
Periquita Reserva		-/669
Terras do Sado, Portugal (*)		
Elisabetta Brunetti Rosso	1200	
Tuscany, Italy (*)		
Le Marze Rosso	1375	
Tuscany, Italy (*)		
Castillo de Molina	150/750	
Gran Reserva Pinot Noir		
Valle Central, Chile (*)		

White Wine



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Neef-Emmich Riesling Fine herb		-/789
Rhienhessen, Germany (*)		
Brocard Chablis		-/875
Bourgogne, France (*)		
Barone Montalto Bianco	135/595	
Sicily, Italy (*)		
Sella & Mosca Vermentino di Gallura Superiore		-/955
Sardinia, Italy (*)		
Mud House Sauvignon Blanc	139/630	
Marlborough, New Zealand (*)		
Rabl Grüner Veltliner Langenlois	149/725	
Niederösterreich, Austria (*)		
Elisabetta Aulo Bianco		-/710
Tuscany, Italy (*)		
Le Marze Bianco		-/925
Tuscany, Italy (*)		
Castillo de Molina	150/750	
Gran Reserva Chardonnay		
Valle Central, Chile (*)		

Rosè Wine



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Colombelle Rosé	125/595
Côtes de Gascogne, Frankrike (*)	

Sparkling



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Anna Spinato Prosecco Brut	-/699
Italy (*)	
Segura Viudas Brut Reserva Cava	119/675
Spain (*)	
Delane Crémant de Bourgogne Blanc de Noirs	-/850
Bourgogne, France (*)	

Dessert Wine



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Royal Tokaji Late Harvest	109/850
Tokaj, Hungary (*)	
Kopke Late Bottled Vintage	109/1209
Douro e Porto, Portugal (*)	
Graham's 10 Years Old Tawny	115/1350
Douro e Porto, Portugal (*)	

Alcoholfree wine

Alc. free red wine glass 109

Alc. free white wine glass 109

(*) All wines contain sulphites