

*Liv*



**Welcome to LIV Bistro**

**We are happy to be taking care of you.**

Please note that we only serve alcohol with an order of at least one main course per person.

The last order for alcohol is at 21:45 and the drink must be finished no later than 22:30.

Thank you for your understanding and cooperation.

**Sincerely,  
The LIV team**

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*Starters*

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*Wines by the glass*

*Beer & Cider*

*Non Alcoholic*

*Wines by the bottle*

*Sweet wines*

*Avec*

*Cocktails & Mocktails*

# **SPARKLING** only available with food

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*Dignitat Cava 124/654*

*Moët & Chandon Champagne Brut Impérial 178/1194*

## only available with food **COCKTAILS**

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*Cocktail of the evening 144*

Let your bartender guide you

PLEASE NOTE THAT  
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OF ONE MAIN COURSE  
PER PERSON  
IN ORDER TO BE  
SERVED ALCOHOL

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# SNACKS

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## ***Oysters 44***

Vinegar & shallot  
Østers, eddik & løk  
*MO*

## ***Charcuterie & Cheese 254***

Charcuteries, cheese, pickles, olives,  
marmalade & bread  
Skinker, oster, syltede grønnsaker, oliven,  
marmelade & brød  
*G, M*

## ALLERGIES

SH – Seafood | G – Gluten | E – Egg | F – Fish | P – Peanuts | S – Soy | M – Milk |  
N – Nuts | CE – Celery | MU – Mustard | SE – Sesame  
| SU – Sulfite | L – Lupins | MO – Mollusc

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# STARTERS

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## ***Blackened beef 194***

Feta cheese, roasted garlic mayonnaise  
& pickled tomatoes

*Sota biff, fetaost, ristet hvitløksmajones & syltet tomater*  
*M, E, MU, S*

## ***Jerusalem artichoke soup 184***

Roasted jerusalem artichoke , cream & gorgonzola  
Jordskokk suppe, ristet jordskokk, fløte & gorgonzola  
*M*

## ***Bleak roe 264***

Pickled cucumber, salted cucumber  
& smoked sour cream

*Løyrom, syltet agurk, saltet agurk & røkt rømme*  
*F, M*

## ***Pumpkin 174***

Pumpkin variation, onion, green cabbage & Gruyère  
Variasjon av gresskar, løk, kål & Gruyère  
*M*

## ***Tuna 224***

Aubergine, lemon mayonnaise,  
parmesan & sesame seeds

*Tunfisk, aubergine, sitronmajones, parmesan & sesamfrø*  
*F, E, MU, M, SE*

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# MAIN COURSES

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## ***Lamb shank 364***

Roasted beets, goat cheese creme & oregano  
Lammeskank, ristet bete, geitostkrem & oregano  
*M, SU, SE*

## ***Duck confit 354***

Creamy cabbage, quinoa, marinated endive & orange  
Andelår, kremet kål, quinoa, marinert sikori & appelsin  
*M*

## ***Back of cod 364***

Pickled jalapeno, grilled corn, kale & roasted potatoes  
Torskeloin, syltet jalapeno, grillet mais,  
grønncål & ristet poteter  
*M*

## ***Celeriac 274***

Roasted celeriac, celery puré, apple, cumin & hazelnuts  
Ristet selleri, selleripure, eple, spisskummen, hasselnøtter  
*N, CE*

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# PASTA

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## ***Linguini 294***

Cream, shrimps, tomatoes, chili & lemon

Linguini, fløte, reker, tomater, chilli & sitron

G, M, SH

## ***Gnocchi 234***

Fresh tomatoes, basil & garlic

Ferske tomater, basilikum & hvitløk

G

# PIZZA

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## ***Chèvre 244***

Mozzarella, sour cream, fig, rosemary & buckwheat

Chèvre, mozzarella, rømme, fiken, rosmarin & bakhvete

G, M

## ***Pancetta 274***

Mozzarella, sour cream & mushrooms

Pancetta, mozzarella, rømme & sopp

G, M

## ***Parmesan 244***

Mozzarella, San Marzano-tomatoes, cherrytomatos, basil & blackpepper

Parmesan, mozzarella, San Marzano-tomater, cherrytomater, basilikum & svart pepper

G, M

## ***Duck confit 264***

Mozzarella, San Marzano-tomatoes, macadamia nuts, thyme & orange

Revet andelår, mozzarella, San Marzano-tomater, makadamianøtter, timian & appelsin

G, M, N

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# DESSERT

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## ***Chocolate 144***

Chocolate cake, coffee ice cream  
& rum marinated cherries

Sjokoladekake, kaffeiskrem & rommarinerte kirsebær  
*G, M*

## ***Apple 154***

Wine cooked apples, wheat crumble & rosemary cream  
Hvitvinsbakt eple, crumble & rosmarinkrem

*G, M*

## ***Camembert 224***

Sweetened cloudberries & deep fried parsley  
Søte multer & fritert persille

*G, M*

## ***Toffee 144***

Cream cheese ice cream, salted caramel  
& sweetened lingonberries

Iskrem laget av kremost , salt karamell & søte tyttebær  
*G, M*

## ALLERGIES

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# FOR THE KIDS

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## *Pizza Margherita 154*

G, M

## *Pasta with minced meat sauce 124*

Pasta med kjøttdeigsaus

G

## *White fish with potatoes & butter 134*

Hvit fisk med poteter & smør

F, M

## *Grilled chicken with fried potatoes 134*

Grillet kylling med stekte poteter

## *Vanilla ice cream with crushed chocolate 84*

Vaniljeis med knust sjokolade

M

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# WINES BY THE GLASS

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only available with food

## *White wine*

Fusser Blanc de Pinot Noir 2018, Germany – Spätburgunder	<b>154/664</b>
Cuveé Dissenay 2019 France - Chardonnay	<b>134/664</b>
Ernst Ludvig 2019, Germany - Riesling	<b>124/614</b>
Vento Di Mare Grillo 2018, Italy - Grillo	<b>114/564</b>

## *Red wine*

Cuvée Dissenay, 2019, France - Pinot Noir	<b>128/628</b>
Franck Balthazar NV France - Syrah, Grenache	<b>154/774</b>
Tacchino Boungiorno rosso NV Italy - Dolcetto, Nebbiolo, Barbera	<b>144/714</b>
Artero Tempranillo 2018, Spain - Tempranillo	<b>118/594</b>

*Our wines may contain sulfites and egg*

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# BEER & CIDER

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only available with food

## *Tap 0,4l*

Carlsberg 4,5%

**98**

## *Bottle*

Carlsberg 4,5%

**94**

Brooklyn Lager 5,2%

**124**

Brooklyn IPA 6,9%

**134**

Kronenbourg 1664 Blanc 5,0%

**114**

Amundsen Apocalyptic Thunder Juice NEIPA 6,5%

**154**

Ægir India Pale Ale 6,5%

**138**

Ægir Natt Imperial Stout 10%

**194**

Ægir Pils (Gluten free) 4,7%

**98**

Westmalle Trappist Dubbel 7%

**154**

Ginger Joe 4,0%

**98**

Somersby Pear 4,5%

**98**

*All our beers contain malt*

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# NON-ALCOHOLIC

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Coca Cola, Coca Cola Zero, Fanta, Sprite	48
Apple juice Gulleple 33cl/70cl <i>SU</i>	84/178
Fentimans Ginger Beer	48
Carlsberg Non Alcohol G	64
Sparkling water	54
Copenhagen Sparkling Tea <i>SU</i>	114/574
Organico Sparkling <i>SU</i>	74/374
Redbull Original, Sugarfree	64
Gotlands Easy Rider IPA 0.0%	88
Galipette Dry Cider 0.0%	98

# COFFEE & TEA

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Coffee	34
Tea	38
Caffe Latte (Contains milk)	48
Cappucino (Contains milk)	44
Espresso / Double Espresso	34/38
Americano	44
Macchiato (Contains milk)	44

*Would you like milk free coffee? Just ask us!*

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# WINES BY THE BOTTLE

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only available with food

## *Sparkling & Champagne*

### *France*

Moët & Chandon Champagne Brut Imperial	<b>1194</b>
Ruinart Blanc de Blancs NV	<b>1888</b>
Krug Grande Cuvee	<b>3974</b>
Krug Grande Cuvee MGM	<b>7954</b>
Dom Perignon 2008	<b>3704</b>
Veuve Cliquot Extra Brut, Extra Old	<b>2128</b>
François Mikulski Crémant de Bourgogne, France, Burgundy	<b>894</b>

### *Spain*

Dignitat Cava, Katalonia	<b>654</b>
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# WINES BY THE BOTTLE

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## *White wine*

### *France*

Zind-Humbrecht Riseling Turckheim 2018 Alsace – Riesling	<b>784</b>
Domaine Billaud Simon Chablis 2018 Burgundy – Chardonnay	<b>994</b>
Justin Girardin Bourgogne Chardonnay 2018 Burgundy – Chardonnay	<b>824</b>
Hubert Lamy La Princée Saint-Aubin 2018 Burgundy – Chardonnay	<b>1244</b>
Domaine Remi Jobard Meursault 2018 Burgundy – Chardonnay	<b>1544</b>
Ramonet Bienvenues-Batard-Montrachet, Grand Cru 2017, Burgundy – Chardonnay	<b>10284</b>
Ramonet Bouzeron 2018 Burgundy – Aligoté	<b>1368</b>
Ramonet Puligny-Montrachet 2018 Burgundy – Chardonnay	<b>2238</b>
Merlin Macon La roche vineuse VV 2017 Burgundy – Chardonnay	<b>994</b>
Domaine Chavy-Chouet Bourgogne Les Femelottes 2019, Burgundy – Chardonnay	<b>844</b>
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# WINES BY THE BOTTLE

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## *White wine*

Domaine Vacheron Sancerre 2017 Loire – Sauvignon Blanc	<b>994</b>
Haute Fevrie Muscadet Sur Lie 2018 Loire – Melon de Bourgogne	<b>624</b>
Roland Tissier et Flis Sancerre 2018 Loire – Sauvignon Blanc	<b>684</b>
Lucien Le Moine Pierredon 2014 Châteauneuf-du-Pape, Rhône – Grenache Blanc, Clairette	<b>2188</b>
Chave Saint Joseph Blanc Circa 2017 Rhône – Marsanne	<b>924</b>
Astruc Chardonnay 2019 Languedoc – Chardonnay	<b>554</b>
Domaine Du Pelican Arbois Savagnin 2016 Jura - Savagnin	<b>1074</b>
Cuveé Dissenay 2019 Pays d'Oc - Chardonnay	<b>664</b>

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# WINES BY THE BOTTLE

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## *White wine*

### *Italy*

Vento Di Mare Grillo 2018 Sicily - Grillo	<b>564</b>
Coffele Soave Classico Supriore 2018 Veneto – Gargenga, Trebbiano	<b>644</b>
Feudi Di San Grigio Fiano Di Avellino 2015 Campania – Fiano	<b>724</b>
Malvira Roero Arneis Trinita 2018 Piemonte – Arneis	<b>704</b>
Scalunera Etna Doc Bianco 2018 Sicily – Carricante	<b>824</b>
Felsina Il Sistri Chardonnay 2018 Tuscany – Chardonnay	<b>884</b>

### *Germany*

Fusser Blanc de Pinot Noir 2019 Pfalz – Spätburgunder	<b>664</b>
Ernst Ludvig 2019 Rheinhessen – Riesling	<b>614</b>
Dreissigacker Organic Riesling Trocken 2017 Rheinhessen – Riesling	<b>664</b>
WG Winter Kloppberg GG 2017 Rheinhessen – Riesling	<b>994</b>

# WINES BY THE BOTTLE

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## *White wine*

### *Austria*

Nikolaihof Federspiel 2018,  
Neiderösterreich – Gruner Veltliner

**894**

### *Spain*

Gaba DO Xil Blanco 2018,  
Valdeorras – Godello

**634**

Viña Gravonia 2010,  
Rioja – Viura

**784**

### *Portugal*

Quinta de Soalheiro Alvarinho Vinho Verde 2018,  
Micho – Alvarinho

**674**

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## *White wine*

### *USA*

Joyce Chardonnay Submarine Canyon 2018 California – Chardonnay	<b>734</b>
Sandhi Santa Barbara Chardonnay 2019 California – Chardonnay	<b>1054</b>
Evening Land Seven Springs 2018 Oregon - Chardonnay	<b>1194</b>
Chanin Chardonnay Bien Nacido Vineyard 2017 California – Chardonnay	<b>1304</b>
Ridge Chardonnay 2018 California – Chardonnay	<b>1434</b>
Kistler Les Noisetiers 2018 California – Chardonnay	<b>1594</b>

### *New Zealand*

Greywake Wild Sauvignon 2018, Malborough – Sauvignon Blanc	<b>828</b>
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### *Rosé*

#### *France*

Whispering Angel 2018, Provence - Grenache, Syrah, Cinsault, Rolle, Carignan	<b>764</b>
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#### *Austria*

Gut Oggau Winifred 2019 Weinland – Grüner Veltliner, Welchriesling	<b>1244</b>
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# WINES BY THE BOTTLE

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## *Red wine*

### *France*

Yohan Lardy Vielleis Vignes de 1903, Moulin-à-Vent 2018, Burgundy – Gamay	<b>994</b>
Justin Girardin Bourgogne Pinot Noir 2018 Burgundy – Pinot Noir	<b>814</b>
Domaine Chanson Pernand-Vergelesses 2014 Premier Cru Les Vergelesses, Burgundy – Pinot Noir	<b>1284</b>
Bonnefond Côte Rotie Colline De Couzou 2017 Rhône - Syrah	<b>1294</b>
Chave Cote-du-Rhône Coeur 2018 Rhône – Grenache, Syrah, Mourvedre, Cinsault	<b>668</b>
Chave Hermitage Rouge Farconnet 2015 Rhône – Syrah	<b>1324</b>
Colombier Primavera Crozes-Hermitage 2018 Rhône – Syrah	<b>874</b>
Lucien Le Moine Crau Châteauneuf-du-Pape 2014 Rhône – Grenache, Mourvèdre, Syrah	<b>2374</b>

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## *Red wine*

### *France*

Lucien Le Moine Cardonnières, Châteauneuf-du-Pape 2014, Rhône – Grenache, Mourvedre, Syrah	<b>2374</b>
Lucien Le Moine Pignan Châteauneuf-du-Pape 2014 Rhône – Grenache, Mourvedre, Syrah	<b>2374</b>
Chateau Batalliey 2012 Bordeaux, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot	<b>1678</b>
Chateau Lagrave Bel-Air 1994 Bordeaux – Merlot, Cabernet Sauvignon, Carbernet Franc	<b>1184</b>
Franck Balthazar NV Vin de France – Syrah, Grenache	<b>774</b>
Cuveé Dissenay 2019 Pay´s Doc – Pinot Noir	<b>628</b>

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# WINES BY THE BOTTLE

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## *Red wine*

### *Italy*

Luigi Righetti Valpolicella Classico 2019 Veneto – Corvina, Rondinella, Molinara	<b>684</b>
Vento di Mare Nero d'Avola 2017 Sicily – Nero d'Avola	<b>584</b>
Vajra Dolcetto D'Alba 2018 Piemonte – Dolcetto	<b>634</b>
Traviglini Gattinara 2017 Piemonte – Nebbiolo	<b>824</b>
Oddero Barbera D'Alba 2017 Piemonte – Barbera	<b>834</b>
Gaja Sito Moresco Langhe 2017 Piemonte – Nebbiolo	<b>1234</b>
Autinbej Ca' del Baio 2017 Piemonte – Nebbiolo	<b>828</b>
Il Poggione Rosso Di Montalcino 2018 Tuscany – Brunello	<b>734</b>
Gaja Promis 2017 Tuscany – Merlot, Syrah, Sangiovese	<b>1194</b>
Piccini Villa Cotile Brunello di Montalcino 2012 Tuscany – Sangiovese	<b>1194</b>

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# WINES BY THE BOTTLE

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## *Red wine*

### *Italy*

Tenuta San Guido Sassicaia 2017 Tuscany – Cabernet Sauvignon, Cabernet Franc	<b>4444</b>
Valiano Chianti Classico 2016 Chianti – Sangiovese	<b>774</b>
Feudi Di San Gregorio Rubrato 2014 Campania – Aglianico	<b>644</b>
Scalunera Etna Rosso 2016 Sicily – Nerello Mascalese, Nerello Cappuccio	<b>824</b>
Fenocchio Barolo Riserva 2014 Piemonte – Nebbiolo	<b>994</b>
Tacchino Bongiorno rosso NV Vino de Italia - Dolcetto, Nebbiolo, Barbera	<b>714</b>

### *Germany*

Dreissigacker Wunderwerk 2014, Rheinhessen – Spätburgunder	<b>1048</b>
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### *Austria*

Beck Zweigelt 2018, Burgenland – Zweigelt	<b>648</b>
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# WINES BY THE BOTTLE

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## *Red wine*

### *Spain*

Parajes Del Valle Monastrell Ecologi 2018 Jumilla – Monastrell	<b>624</b>
Artero Tempranillo 2018 La Mancha – Tempranillo	<b>594</b>
Herencia Altes La Peluda 2017 Terre Alta – Granacha	<b>728</b>
Viña Cubillo Crianza 2011 Rioja – Tempranillo, Garnacha	<b>794</b>
Lanzaga 2013 Rioja – Tempranillo	<b>844</b>
Vega Sicilia Unico 2009 Ribera del Duero – Tempranillo, Cab. Sauvignon	<b>5994</b>
Macán Clásico 2015 Rioja – Tempranillo	<b>1484</b>
Tierra Savia Zaranda 2018 Sierra Norte de Sevilla – Tempranillo	<b>844</b>

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# WINES BY THE BOTTLE

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## *Red wine*

### *Portugal*

Niepoort Natcool Tinto 1L 2016, Beiras – Baga **998**

### *USA*

Joyce Pinot Noir Submarine Canyon 2019 **798**  
California – Pinot Noir

Cruse Tannat 2017 **1094**  
Mendocino - Tannat

Cruse Monkey Jacket 2018, California **944**  
Valdguie, Carignan, Tannat, Syrah, Pinot Noir

Bonny Doon A Proper Claret 2014, Central Coast **674**  
Cabernet Sauvignon, Petit Verdot, Tannat, Syrah

Corison St. Helena 2016, Napa Valley **1994**  
Cabernet Sauvignon

Corison Sunbasket Vineyard St. Helena 2015 **3214**  
Napa Valley – Cabernet Sauvignon

Corison Kronos Vineyard St. Helena 2016 **3544**  
Napa Valley – Cabernet Sauvignon

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# WINES BY THE BOTTLE

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## *Red wine*

### *USA*

Ridge East Bench Zinfandel 2018 Dry Creek Valley - Zinfandel	<b>1094</b>
Ridge Cabernet Sauvignon 2017 Santa Cruz Mountains - Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot	<b>1474</b>

### *South Africa*

The Bernard Series Bush Vine Pinotage 2016 Stellenbosch - Pinotage	<b>984</b>
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# SWEET WINES

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## *France*

*6cl / bottle*

Mas Amiel Vintage, Rousillion – Grenache

*118/894*

Vieux Pineau Des Charentes Rose,

*1074*

Cognac - Charente

## *Italy*

Moscato d'Asti Vajra, Piemonte – Muscato

*494*

Malvira Birbet Brachetto, Piemonte – Brachetto

*548*

Felsina Vin Santo,

*194/1124*

Tuscany – Malvasia Sangiovese, Trebbiano

## *Germany*

Pundericher Marienburg Riesling Auslese,

*668*

Mosel – Riesling

Bacharacher Wolfsholhe Riesling Spatlese,

*704*

Mittelrhein – Riesling

## *Hungary*

Oremus Tokaji late harvest,

*144 / 894*

Hungary – Hårslevelu, Furmint

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# SWEET WINES

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## *Spain*

Lustau East India Solero, Jerez – Polomino

**664**

## *Portugal*

Niepoort Late Bottle Vintage,

**738**

Douro – Tinta Amarela, Touriga Franca, Tinta Roriz

Quinta de la Rosa Tawny,

**118/614**

Douro – Touriga Franca, Touriga Nacional, Tinta Barroca

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# AVEC

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only available with food

## *Whiskey*

	<i>2cl/4cl</i>
Naked Grouse	<i>64/128</i>
Famous Grouse	<i>56/112</i>
Famous Bourbon Cask	<i>56/112</i>
Famous Winter Edition	<i>56/112</i>
High Land Park 12yo	<i>68/136</i>
High Land Park 18yo	<i>124/248</i>
High Land Park 25yo	<i>348/696</i>
Macallan 12yo Fine Oak	<i>88/176</i>
Bowmore 12yo	<i>76/152</i>
Bowmore 15yo Darkest	<i>84/168</i>
Aucentoshan 12yo	<i>76/152</i>
Laphroaig 10yo	<i>68/136</i>
Laphroaig Lore	<i>108/216</i>
Glenmorangie 10yo	<i>56/112</i>
Glenmorangie Signet	<i>176/352</i>
Ardbeg 10yo	<i>84/168</i>
Mackmyra Skördetid	<i>116/232</i>
Eiktyrne Whiskey Quadruple	<i>96/192</i>
Eiktyrne Whiskey Machines NAS	<i>96/192</i>

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# AVEC

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only available with food

*2cl/4cl*

## *Bourbon*

Jim Beam Rye

*56/112*

## *Calvados*

Coquerel Fine Calvados

*56/112*

## *Rom*

Zacapa 23yo

*88/176*

Zacapa XO

*116/232*

Diplomatico Mantuano

*68/136*

Diplomatico Reserva Exclusiva 12yo

*88/176*

Diplomatico Ambassador

*236/472*

Diplomatico Single Vintage

*128/256*

Plantation 20th Anniversary

*76/152*

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# AVEC

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*2cl/4cl*

## *Cognac*

Hennesy VS	<i>68/136</i>
Hennesy VSOP	<i>76/152</i>
Hennesy XO	<i>168/336</i>
Remy Martin VSOP	<i>76/152</i>
Remy Martin XO	<i>148/296</i>
Remy Martin 1738	<i>88/176</i>

## *Mezcal & Tequila*

Mezcal kocher	<i>96/192</i>
Mezcal Eterno Joven	<i>72/144</i>
Mezcal Eterno Anejow	<i>90/180</i>
Olmecca Altos Reposado	<i>88/176</i>
Olmecca Altos Blanco	<i>88/176</i>
Barsol Pisco	<i>88/176</i>

## *Grappa*

Malvira Grappa Nebbiolo	<i>84/168</i>
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# AVEC

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only available with food

*2cl/4cl*

## *Liqueur*

Galliano	<i>56/112</i>
Bailey's Cream	<i>56/112</i>
Cointreau	<i>56/112</i>
Jagermeister	<i>56/112</i>
Jagermeister Scharf Hot	<i>56/112</i>
Fernet Branca	<i>56/112</i>
Branca Menta	<i>56/112</i>
Gammel Dansk	<i>56/112</i>
Minttu	<i>56/112</i>

## *Aquavit*

OHD Marka Nordic Bitter	<i>64/128</i>
OHD Akevitt blank	<i>64/128</i>
Arvesølvet Aquavit	<i>56/112</i>
Arvesølvet Helt klar	<i>56/122</i>

PLEASE NOTE THAT  
THERE'S A MINIMUM  
OF ONE MAIN COURSE  
PER PERSON  
IN ORDER TO BE  
SERVED ALCOHOL

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# COCKTAILS only available with food

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## ***Vesper Martini 184***

*Beauty in simplicity! Our version of the popular cocktail preferred by 007, with a touch of Hemsedal.*

Absolut Elyx, Harahorn white lemon,  
Lillet rosé & Hemsedal crusta

## ***Sherry Sexy 164***

*Low ABV! Enjoy the refreshing G&T variant in a Mediterranean style.*

Lustau Puerto Fino Sherry, rosemary-  
& lemon cordial, Mediterranean tonic water

## ***Elderflower & Basil fizz 174***

*Refreshment time! It's time to pamper yourself! The combination of gin, basil and elderflower will never disappoint.*

Beefeater original, fresh basilikum  
& elderflower lemonade

## ***Mezcal Negroni 174***

*The most popular drink amongst bartenders! Try our trendy version based on Mexican mezcal.*

Koch el mezcal, Antica formula vermouth,  
Campari bitter & chocolate bitters

## ***Maghreb Swizzle 184***

*Travel to North Africa and enjoy the local beauty and spicy essences.*

Diplomático Mantuano, figs, chilly tea,  
cinnamon & mint

# **COCKTAILS** only available with food

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## ***LIV's Sazerac 164***

*The classic of all classics! Do you like the style of the Old fashioned cocktail? Just try this...*

Hennessy V.S, touch of cinnamon, Peyschaud's bitters & Bareksten Absinthe perfume

## ***Penicillin Sour 164***

*A modern classic. This version with smoky whisky and ginger is simply perfect.*

Laphroaig 10yo, The Famous Grouse whisky, ginger, honey & lemon

## ***Aqua Loca 164***

*Are you warm or cold? Tip! ..hot variant is possible as well! Try our signature cocktail in a way that suites you.*

Nuet aquavit, Harahorn pink gin, hibiscus tea, blackberries & cinnamon

# MOCKTAILS feel like a star tomorrow

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## *Lemonade Spritz 98*

Lemon, Cucumber, Mint

## *Torino Spritz 98*

Italian bergamot & tonic

## *Flo reale Spritz 98*

Chamomile, lemon & tonic

## *Virgin G&T 128*

*The Asian version of the non-alcoholic G&T is here!*

Borrage NON-alcoholic gin,  
fentimans yuzu tonic & shiso leaf

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