



PICNIC

STARTERS

SHRIMP TACO 145:-

Open taco on a fried corn tortilla
Breaded Vannamei shrimp with tomatillo,
jalapeño jam, coriander & pickled onions

CARPACCHIO 165:-

Beef tenderloin with grated parmesan, egg cream,
olive oil, capers, pine nuts & arugula

SWEET & SOUR TOFU 130:- V

Picnic's tofu made of red lentils with sweet & sour
sauce. Served with sesame-marinated beetroot &
kohlrabi salad, kimchi mayo & cashew

CHEESE & CHARCUTERIE 155:-/p

Selected charcuterie & cheeses
Served with biscuits & marmalade

CLASSICS

PICNICS BURGER 235:-

With crisp lettuce, tomato, pickle, gruyere
& smoked paprika mayo

Served with fries

Can be made vegetarian with halloumi

SHRIMP SANDWICH 130/245:-

Hand peeled shrimps, aioli, crisp salad,
pickled red onion & chives. Served fried
levain bread, topped with egg & roe

ENTRECÔTE 345:-

Entrecôte with fries

Served with grilled vegetables, smoked tomatoes,
redwine sauce & tarragon mayo

MEATBALLS 225:-

Picnic meatballs with mashed potatoes,
lingonberries, cream sauce & pressed cucumber

MOULES FRITES 235:-

Blue mussels in white wine, cream & herbs
Served with garlic bread,
fries & lemon mayo

MUSHROOM PASTA 195:-

Tagliatelle with fried mushrooms,
truffle, herbs & parmesan
Topped with pine nuts, grated parmesan & arugula

MAINS

LAMB RIB ROLL 255:-

Filled with garlic, lemon & herbs
Served with herb gravy, butter tossed beans
deep-fried polenta- & parmesan cake
& baked tomato

SEA FOOD RISOTTO 265:-

Crayfish, prawns & mussels in a creamy risotto
with white wine, parmesan & fresh herbs

SAVOY CABBAGE 210:- V

Savoy cabbage stuffed with lentils,
almond potatoes & mushrooms
Served in mushroom stock with a
herb mayo & pickled kohlrabi

COD LOIN 295:-

Rimmed cod loin with sandefjord sauce,
mashed potatoes, dill oil & crispy pork

Lakto-ovo vegetarian

Can be made vegan V

DESSERTS

DONUT 95:-

Fried donut with chocolate sauce,
caramel ice cream & crushed oreos

CHOCOLATE FONDANT 95:-

Baked chocolate fondant with pistachios
& vanilla ice cream

GINGER CAKE 95:- V

Ginger cake with orange jelly served with
chili & mango sorbet

BLACK CURRANT

CHEESECAKE 95:-

Spruce shoot jelly caramelized
almond shavings, freeze-dried blackcurrants
& roasted white chocolate

PICNIC-PRALINE 25:-

Picnic's praline, ask the staff about
the flavor of the evening