

MAD

at BAR

Snacks

Chips & Dip
Chili & cashew dip
(Cashew)
80,-

Marinated Olives
80,-

Pimientos de Padron
55,-

Spiced Almonds
(Mandler)
75,-

Crab Dip
Grilled chiabatta and pickled jalapeno
(Egg, hvete, skaldyr, melk)
110,-

Starters

Wedge Salad
Iceberg lettuce, walnuts, blue cheese, tomato, house dressing and bacon
(Hvete, melk, fisk, skaldyr, egg)
165,-

Cheesesteak slider
Two cheese sauce, horseradish and pickles
(Hvete, Melk, Egg)
175,-

MAD Lobster Rolls
Lobster salad, siracha mayo and homemade "milk roll"
(Skaldyr, Fisk, Melk, Egg, Hvete, Selleri)
155,-

Norwegian Burrata
Marinated beets, arugula, beetroot puré and pinenuts
(Melk, pinjekjerner)
175,-

Raw Bar

MAD Tuna Tacos 155,-
Crispy taco, raw tuna, pickled shallot, jalapeno cream, cilantro and lime. (Hvete, Egg, Fisk, Melk, Sulfit)

Beef tartar 155,-
Chive-mayo, pickled onion, mustard and sunchoke chips (Egg, Sennep)

Salmon crudo 145,-
Kimchi aioli, daikon and scallions
(Soja, Hvete, Fisk, Egg)

Oysters on the half shell 50,- per/6x for 250,-
Oysters with mignonette, home made habanero hot sauce and lemon (Skaldyr, Sulfit)

To drink

WHITE WINE

House white 110,-
Petit Chablis Louis Moreau 160,-
Riesling Hans Geissler 125,-
Chardonnay Terrazas de los andes 155,-

RED WINE

House red 110,-
Pinot Noir Hans Baer 125,-
Malbec Terrazas de los andes 155,-

SPARKLING & ROSÉ

Moet & Chandon Brut 175,-
Brut Prosecco Brut, Bottega 118,-
Cava Castellblanc Organic 110,-
House rosé 125,-

Hot off the grill

MAD steak (1000g) 1150,-
(aprox. for 2-4 people)
Dry aged sirloin on the bone, béarnaise and demi glaze

"Cut off the week"
Ask your waiter about cut and price

Entrecôte 180g 290,-
Served with béarnaise
(Melk, Egg)

Glazed pork belly 180g 220,-
Hoisin glaze and pumpkin puré
(Soya, hvete, melk, sulfit)

Grilled Cod 180g 200,-
Miso glaze, yuzu-coconut sauce
(Fisk, Sulfit Soya)

MAD Burger 160g 230,-
Homemade beef burger, porcini aioli, tomato jam and cheddar cheese (Egg, Hvete, Melk)

Sessonal Flatbread pizza 200,-
Pumpkin puré, goat cheese, arugula, walnut, pears, raddichio and truffle-honey-sherry vinaigrette (Valnøtter, Hvete, Melk)

Desserts

S'more Sundae 110,-
Fudge cookie, marshmallow, chocolate mousse and pinenutbutter ice cream (Melk, Hvete, Egg, Peanøtter)

MAD Bacon Cheesecake 110,-
Candied bacon, blueberry sorbet (Melk, Egg, Hvete)

Warm butter cake 120,-
Pecan ice cream and butterscotch (Melk, Egg, Hvete)

Scoop of the day 45,-
Chefs selection, ask your waiter
(Melk, Egg,)

Sides & Sharables

Corn on the cob 75,-
Whipped butter and parmesan (Melk)

Confit mushrooms 55,-
Mixed mushrooms, bacon and parsley

Grilled pak choy 60,-
Chimichurri and parmesan (Melk)

Mashed potatoes 50,-
(Melk)

MAD Fries 60,-
Parmesan and rosemary
(Melk)

Sweet potato casserole 55,-
Marshmallows
(Melk)

Four cheese "Mac n cheese" 75,-
White cheddar, gouda, parmesan and provolone (Melk, Hvete)
Add truffle: 50,-

Extra sauce (Ask your waiter) 20,-

COCKTAILS

Pornstar Martini 156,-
Bacardi Superior, Fruit de Passion, pasjons- fruktpuré, frisk sitronjuice og vaniljesukker. Serveres med en shot musserende
(Egg, Sulfit)

MAD New York Sour 156,-
Buffalo Trace bourbon, Disaronno amaretto, lemon juice, Agave syrup. Topped with Pinot Noir
(Egg, Sulfit)

Razzleberry 156,-
Craigellachie 13yo, Bomboay Bramble gin, Cartron Creme de mûre, lemon juice and blackberry purée
(Egg)

ASK YOUR WAITER FOR THE FULL COCKTAIL LIST

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at BAR