

SHARING COCKTAILS

Served in a pitcher

Perfect to share between 3 - 4 people



Aperol Spritz	480
<i>Aperol / Prosecco / Orange Peel</i>	
Raspberry Sour	480
<i>Husholdnings Gin / Lemon / Raspberry</i>	
Fruity Mule	440
<i>Strawberry infused Husholdnings Vodka / Lime / Fever Tree Ginger Beer</i>	
Pornstar Martini	520
<i>Husholdnings Vodka / Passion fruit / Lemon / Prosecco</i>	

SOUR SPECIALS

All Sour Specials can be made into a sharing cocktail

Whiskey Sour	<i>Bulleit Bourbon / Cointreau / Lemon</i>	145
Raspberry Sour	<i>Vodka / Raspberry / Lemon</i>	145
The Godfather	<i>Wenneker Amaretto / Lemon</i>	145
Passion Sour	<i>Gordons Gin / Passionfruit / Lemon</i>	145

BUBBLES

Léonce d'Albe Special Reserve	990
<i>Champagne, France</i>	
Lacheteau Cremant de Loire Brut Magnum	980
<i>Loire, France</i>	
Integrale Rosé Frizzante	490
<i>Veneto, Italy</i>	
Integrale Prosecco DOC Organic	109 / 490
<i>Veneto, Italy</i>	



BY THE GLASS

SPARKLING

Integrale Prosecco DOC Organic	109
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WHITE

Le Havre de Paix Blanc, 2019	109
Ernst Ludwig, Riesling Trocken, 2019	109

RED

Le Havre de Paix Rouge	109
Cantina del Monferrato, Barbera 2019	114

THE OCHE EXPERIENCE

BULLS EYE

6 delicious sharings selected by the chef.

Minimum 2 people - 349 kr per person

TRIPLE TOP

Pizza & 2 delicious dishes selected by the chef.

Minimum 2 people - 189 kr per person



KICK STARTERS

Units	6 / 12
Heineken or Sol (0,33)	588 / 1176
Bubbles / Magnum	490 / 980
Wine	490 / 980

RESERVE A TABLE AFTER THE GAME?

CONTACT YOUR HOST AND YOU WILL
BE TAKEN CARE OF

SHARING

Pita & Hummus - Basket	99
<i>Fresh made pita / Humus (H)</i>	
Brandande Croquette- 3pcs	99
<i>Deep fried "Klippfisk" brandade / Ajvar / Tomato confit (F, M)</i>	
Aguachile Verde- 3pcs	119
<i>Wild shrimp / Tostada crisps / Avocado / Habanero / Lime / Coriander (Sk, E, S)</i>	
Happy Pork from Lier - 3pcs	119
<i>Pork terrine / Pistachio / Pickled chanterelle / Tarragon (Pi, E, S, M)</i>	
Crispy Yakitori - 3pcs	119
<i>Chicken breast from Vestfold / Miso / Fermented teriyaki / Bonito (E, S, F, So)</i>	

BURGER & FRIES

All burgers are served medium as standard

The Famus Oche Burger (165g)	159
<i>House-gound Ox chuck / Smoked cheddar / Tomato chutney / Pickled cucumber (H, E, M, S)</i>	
Add Bacon	10
Fries & Truffle Mayo - Basket	39
<i>Truffle mayo / Parmegioano (M, E)</i>	

PIZZA CRUST

Can be made vegan or gluten free



RED PIZZA

Margherita	189
<i>Mozzarella Di Bufala / Basil (H, D, M)</i>	
N'duja	205
<i>N'duja from Felloni Spekehus / Burrata / Spring onion (H, D, M)</i>	
Parma	219
<i>Prosciutto di Parma / Mozzarella Di Bufala / Arugula / Pine nuts (H, D, M, P)</i>	

WHITE PIZZA

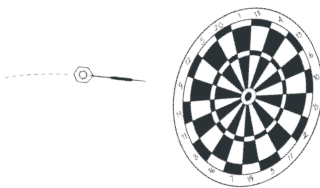
Pecorino	205
<i>Pecorino / Ricotta / Sage (H, D, M)</i>	
Løjrom & Sour Cream from Røros	219
<i>Kalix Løjrom / Sour cream from Røros / Red onion / Chives (H, D, M, F)</i>	
Salsiccia & Ramsons	205
<i>House made salsicca / Fontina DOP / Ramsons (Wild garlic) / Chives (H, D, M)</i>	
Today's Pizza	189
<i>Ask your waiter (H, D, M)</i>	

BOTTLES & CANS

Sol, Mexican Lager 33 cl (4,5%) (B)	98
Punk IPA, Brewdog 33 cl (5,6%) (B)	126
Tre Gamle Damer, Austmann -Belgian Pale Ale 33cl 5,5% (H, B)	128
Pilegrim, Kinn -Engelsk Pale Ale 37,5cl (4,5%)	118
Utpå Wit, Austmann 33cl (4,5%) (B, H)	118
Lush, Amundsen -Raspberry & Lime Sour 33cl (5,3%) (H)	135
Bulmers Original Cider 50cl (4,5%) (Su)	139
Ginger Beer, Hollows & Fentimans 33cl (4,5%)	104

TAP BEERS

Pilsner, Hansa 0,5 l (4,7%)	98
Premium German style lager, brewed in the rain (B)	
Oche IPA 0,4l (4,7%)	109
Our House IPA with lots of tropical fruitiness (H, B)	
House Golden, Harpoon Brewery 0,4 l (4,7%)	112
A kolsch-style ale fruity and dry with a crisp finish (B)	
Hefeweissbier, Weihenstephaner 0,4 l (5,4%)	114
A golden-yellow classic German wheat beer (H, B)	
Purple Rain, Brekeriet 0,3l (5,3%)	112
A german style sour beer with blackcurrant & passionfruit (H, B)	
Blonde, Nøgne Ø 0,4L (4,5%)	114
Belgian style Blonde ale, dry and fruity (H, B)	
Global Pale ale, Nøgne Ø 0,4L (4,5%)	112
Hop driven sessionable beer in every possible way (B)	
Porter, Nøgne Ø 0,4L (7%)	119
Creamy with notes of dark malts , dries fruit and dark berries	
Lagunitas IPA, Lagunitas Brewing Company 0,4l (6,2%)	116
Caramel Malt barley that mellows out the twang of the hops. (H, B)	



SHOTS

Gammel Opland	Norway	54 / 108
Lysholm Linie Double Cask	Norway	62 / 124
Jägermeister	Germany	52 / 104
Jägermeister Manifest	Germany	56 / 112
Fernet Branca	Italy	52 / 104
Fireball	Canada	49 / 98
Sambuca Vaccari	Italy	48 / 96

COCKTAILS

Oche Cocktails

Fruity Mule 140
Strawberry infused Husholdnings Vodka / Lime / Fever Tree Ginger Beer
N2O Espresso Martini 145
Husholdnings Vodka / Patron XO cafe / Cold Brewed Nitro Espresso
Perfect Gin Tonic 140
Husholdnings Gin / Fever Tree Tonic Water / Rosemary
Negroni 140
Husholdnings Gin / Sweet Vermouth / Campari / Olive / Orange Peel

Classic Cocktails

Moscow Mule 140
Husholdnings Vodka / Lime / Fever Tree Ginger Beer
Aperol Spritz 140
Aperol / Prosecco / Orange Peel
Pornstar Martini 145
Husholdnings Vodka / Passion fruit / Lemon / Prosecco
Irish Coffee 145
Jameson Whiskey / Cane Sugar / Fresh Brewed Coffee / Cream
Old Fashioned 140
Maker's Mark Bourbon / Cane Sugar / Bitter / Maraschino Cherry
Corpse Reviver #2 150
Greenhook Ginsmith Gin / Triple Sec / Lillet / Lemon / Pernod



BAR SNACKS

Gordal olives 65
Chili nuts (Pe, H) 59
Potato chips 59
Salt, Vinegar, Sweet chili or Cheddar & Chives



WINE

WHITE

Sandhi Central Coast, Chardonnay 2019 - California, USA	820
Bruno Murciano, Las Blancas 2018 - Valencia, Spain	640
Pierre André, Chablis 2019 - Bourgogne, France	640
Pierre André, Bourgogne Blanc, Chardonnay 2019 - France	620
Ernst Ludwig, Riesling Trocken Rheinhessen, Germany	109 / 490
Le Havre de Paix Blanc, Cotes de Gascogne, France	109 / 490

RED

Agricola Caparsa, Caparsa Chianti Classico, 2017 - Tuscany, Italy	740
Domaine la Florane, Côtes du Rhône 2017 -Rhône, France	540
Parajes del Valle, Organic Monastrell 2018 - Jumilla , Spain	540
Cantina del Monferrato, Barbera 2019 - Piemonte , Italy	114 / 520
Le Havre de Paix Rouge, Languedoc-Roussillon, France	109 / 490

NON ALCOHOLIC

Gin-Ish Raspberry Sour, Gin-Ish / Lemon / Raspberry / Eggwhite	90
Gin-Ish Tonic, Gin-Ish / Fever Tre Tonic / Rosemary / Lemon	90
Everleaf Sprits, Everleaf Bittersweet / Soda / Tonic / Orange peel	90
No Worries, Lervig 33cl (B, H)	65
Easy Rider, Gotlands Bryghus 33cl (B)	65
Flat Tire, Pistonhead 33cl (B)	60
Clausthaler, Pale Lager 33cl (B)	60

SWEETS

Chocolate Dream 79
Ivoire white chocolate from Valrhona / Lavender / Hazel nut (Melk, Hassewlnøtt)

GET OUR COMPLETE MENU
IN THE RESTAURANT