

MAD

at BAR

Snacks

Chips & Dips
(Peanøt)

80,-

Marinated Olives

80,-

Pimientos de Padron

55,-

Spiced nuts
(Cashew, egg)

80,-

Truffle Popcorn
(Laktose)

55,-

Garlic bread
(Hvete, Melk)

65,-

Starters

Fall Harvest Salad

Fall greens, pear, blue cheese, peacans, dried cherries, sherry vinaigrette
(Melk, Pekannøtter, Sulfit)

150,-

Caesar Salad

Chopped kale and heart salad, parmesan, croutons, pine nuts and caesar dressing
(Melk, Pinjekjerner, Gluten, Fisk, Sennep)

150,-

(add chicken +100,-)

MAD Lobster Rolls

Lobster salad, siracha mayo and homemade "milk roll"
(Skalldyr, Fisk, Melk, Egg, Hvete, Selleri)

160,-

Spinach & artichoke dip

Creamed spinach, artichoke, mozzarella and crostini
(Melk, Hvete, Fisk, Sennep)

145,-

MAD Mac n Cheese

Three cheese mac, bacon, pickled jalapeno and panko
(Melk, Hvete, Fisk, Sennep, Sulfit)

145,-

Raw Bar

MAD Mini Tacos

150,-

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

Beef tataki

160,-

Lightly seared beef, daikon "spaghetti" and truffle ponzu (Soja, Hvete, Fisk)

Oysters

45,- per

Oysters with mignonette, home made habanero hot sauce and lemon (Skalldyr, Sulfit)

Salmon tartar

150,-

Raw salmon with avocado mash, bagel chips, "everything seasoning" and dill emulsion.

(Soja, Hvete, Sesam, Fisk, Melk, Sulfit)

Cod Sashimi

150,-

Thinly sliced raw cod, ponzu, umami mayo, fenel, cilantro and wasabi nuts

(Soja, Hvete, Egg, Fisk, Selleri, Sesam)

Butchers Corner

Tomahawk steak

1500,-

(aprox. for 4 people)

Served with your choice of sauce and sides

Skirt Steak

230,-

Served with chimichurri

Entrecôte

290,-

Served with sauce bearnaise
(Melk, Egg)

Sirloin Steak

290,-

Served with red wine demi-glace (Melk, Selleri)

Mains

Halibut Steak

290,-

Served with sauce vierge.
(Fisk, Melk)

MAD Burger

250,-

Wagyu mix beef burger, cheddar jalapeno sauce, bacon bits, BBQ sauce. Served on bricoche bun
(Hvete, Melk)

Seasonal Flatbread

230,-

Flatbread pizza, creamy tomato sauce and seasonal vegetables and toppings. Ask your waiter!
(Melk, Hvete, Pinjekjerner)

Desserts

MAD Ice Cream Sundae

135,-

Chocolate cake, peanutbutter mousse, caramel sauce and milk sorbet (Melk, Egg, Peanøtter)

Key lime pie

135,-

Lime tart, meringue, caramalized white chocolate and yoghurt sorbet (Melk, Egg, Hvete)

Coffee & Donuts

155,-

Warm pumpkin donuts, cinnamon & sugar, coffee semifreddo and caramel sauce
(Hvete, Melk, Egg)

Sides & Sharables

Grilled heart salad

55,-

Served with almond vinaigrette, roasted almonds and parmesan (Mandler, Melk)

Baked beets

55,-

Served with pumpkin seeds and herb mix (Melk, Selleri)

Broccolini

65,-

Served with roasted pine nuts, lemon and chili butter (Melk, Pinjekjerner)

Mashed potatoes

65,-

(Melk)

MAD Fries

55,-

(Melk)

Extra sauce (Ask your waiter)

20,-

To drink

WHITE WINE

House white

105,-

Petit Chablis Louis Moreau

140,-

Riesling Steinwein, Stefan Winter 19

140,-

Chardonnay Central Coast, Sandhi

165,-

RED WINE

House red

105,-

Barbera D'Alba Borgogno 15

135,-

Pinot Noir, Joyce

150,-

"Love u bunches" Sangiovese

175,-

SPARKLING

Moet & Chandon Brut

165,-

Brut Prosecco Brut, Bottega

110,-

THIS IS MAD

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