

SOMETHING TO DRINK

CHAMPAGNE & SPARKLING		
Diebolt-Vallois Blanc de Blancs		215 1 295
Bollinger Spécial Cuvée Brut		265 1 545
Casa Canevel Prosecco Brut, Italy		135 695
Marcel Cabelier Crémant du Jura Brut, France		145 855
Juvé y Camps Reserva de la Familia Brut Nature, Cava, Spain		795

WINE		
Robert Mondavi Chardonnay, California 2022		165 825
Laroche Chablis St. Martin, Burgundy 2024		185 915
Clerget Bourgogne Chardonnay, Burgundy 2023		185 915
O. Leflaive Bourgogne Les Sétilles, Burgundy 2022		255 1 285
Luigi Righetti Soave, Veneto 2024		125 665
Von Winning Riesling, Pfalz 2023		145 755
Studio by Miraval Rosé, Provence 2025		155 795
Maison Champy Pinot Noir, Burgundy 2024		185 915
R. Costamagna Langhe Nebbiolo, Piemonte 2023		195 995
Cune Gran Reserva, Rioja 2018		165 815

BEER		
Husets øl NOAM 0,34	G(barley)	130
Færderpils	G(barley)	145
Engø Gård pilsner <i>draft</i>	G(barley, wheat)	0,33L 130 0,5L 165
Vocation Heart & Soul Session IPA <i>draft</i>		0,4L 155

ALCOHOL FREE		
Sodas 0,33		69
Coca Cola, Cola zero, Fanta zero, Sprite zero		
Heineken 0.0% 0,33	G(barley)	79
Applejuice 0,7		45 195
Mocktail		95
ALT. Orange Spritz		95

SIGNATURE COCKTAILS 195,-		SPRITZ 175,-	
Engø Sour		Engø Spritz	
Amaretto, blackberry, haskap, lemon juice, vanilla foam		Limoncello, strawberry, raspberry, buchu, lemonjuice, soda	
Engøs Bounty on ice		Chandon Garden Spritz	
Irish cream, espresso, coconut foam		Chandon Garden Spritz, orange	
Jasmin Iced Tea		Sarti Rosa Spritz	
Vodka, Jasmin, elderflower, lemon juice, soda		Prosecco, Sarti Rosa, soda, grapefruit	
Umami Colada		Aperol Spritz	
White rum, mango, miso, lemon juice, coconut foam		Prosecco, Aperol, soda, orange	
El Diablo		Limoncello Spritz	
Tequila, blackberry, haskap, lemon juice, ginger beer		Prosecco, Limoncello, soda, lemon	
Amaretto Lemonade		Hugo Spritz	
Amaretto, lemonade, lime		Prosecco, elderflower liquor, soda, mint	
Mango Miso		Fiero Spritz	
Gin, mango, miso, lime juice, soda		Prosecco, Fiero, soda	

BRASSERIE NINA



ENGØ GÅRD

TODAY'S RECOMMENDATION:
3-COURSE SHARING MENU
845 pp.

CAESAR SALAD325

Chicken, bacon,
parmesan, croutons and caesar dressing
L,F,Sp,G(wheat),Su,E

GREEK SALAD265

Grilled peppers and onion, cucumber,
tomato, kalamata olives, feta foam and parsley
L

TOMATO & BURRATA295

Balsamic and basil
L,Su

BEEF TARTARE265

Egg cream, Jerusalem artichoke crumble and cress
L,E

TUNA TOSTADA325

Avocado cream, chives, soy
and spicy passion fruit dressing
F

TOAST SKAGEN345

Tore Wretman's classic
Toast Skagen with shrimp salad and vendace roe
G(wheat),S,L,E,F

MOULES FRITES325

Mussels, fries and green aioli
S,L,E,Su

AVOCADO TOAST295

Parma ham, poached egg, olive oil and chili flakes
G(wheat),E,S

LOBSTER TAGLIOLINI465

Engø's homemade
tagliolini with lobster and lemon butter
G(wheat),S,M,E,L



SHARING



OYSTERS6 pcs. 425

Cherry vinegar,
shallots and lemon
B,Su

12 pcs. 795

SHELLFISH PLATTERper pers. 1295

Oysters, shrimps, langoustine, crab claws,
lobster, scallops, focaccia and lemon mayonnaise
(min. 2 pers)

S,Su,F,M,G(wheat),B,L

ENGØ RECOMMENDS
BOLLINGER SPÉCIAL CUVÉE BRUT1595

ANTIPASTI PLATTER325

Cheese, mortadella, salami, Parma ham,
olives, grilled vegetables, focaccia and aioli
Su,G(wheat),E

POTATO WAFFLE
WITH VENDACE ROE435

30g vendace roe, sour cream
and beetroot salad with shallots and dill
G(wheat),L,F



SIDES

Focaccia and aioli G(wheat),E95

Grilled carrots with
cottage cheese and pesto L,N(pistachio)95

Green asparagus with arugula85

Grilled potatoes with chimichurri85

Engø fries with green aioli L,E,Su95

Crispy kale75

Green salad75

Béarnaise sauce L,E,Su95

Beurre blanc M,Su,L95

Green aioli L,E,Su75

JOSPER GRILL

SCALLOPS205

Two scallops served in the shell with herb butter
S,E,L

BLACK TIGER SHRIMPS(3 pcs.)495

Chili, garlic, white wine and grilled bread
S,Su

CATCH OF THE DAY425

Green asparagus and antiboise sauce
F

SALT-BAKED SEA BASS(40 mins. prep.) 1195

Potatoes, salad and beurre blanc
(1kg, 2 pers)
F

GRILLED SUMMER CABBAGE345

Pumpkin, beet chips, ramsons oil and beurre blanc
L,Su

TAGLIATA DI MANZO365

Beef (150g), arugula,
parmesan, lemon and olive oil
Su

PORK NECK445

FROM BJERKE GÅRD

Glazed with barbecue sauce and served with salad
Sp

TOURNEDOS(200g)545

Grilled carrots and béarnaise sauce
L,E,Su

ENGØ BURGER345

Brioche, cheddar, bacon, tomato,
grilled red onion, pickles, chili mayonnaise and fries
G(wheat),E,L,Sp,Su

LION'S MANE BURGER345

Brioche, Lion's Mane mushroom, cheddar, tomato,
grilled red onion, pickles, chili mayonnaise and fries
G(wheat),E,L,Sp,Su

DESSERT

BRILLANT-SAVARIN225

Served in classic Bourgogne style
L



KEY LIME PIE195

G(wheat),L,E

ENGØ'S ICE CREAM195

Homemade vanilla, chocolate and strawberry ice cream
L,E

NORWEGIAN STRAWBERRIES245

Served with Engø's homemade vanilla ice cream
L,E

AFFOGATO EL CAFFÉ195

Engø's vanilla ice cream drowned in espresso
L,E

ENGØ'S BOUNTY ON ICE195

Irish cream, espresso and coconut foam
L,E

FOR THE KIDS

PENNE BOLOGNESE225

G(wheat)

MINI BURGER WITH FRIES225

G(wheat),L

HOT DOGS AND FRIES225

G(wheat),L

ENGØ'S ICE CREAM95

Choose between vanilla, chocolate and strawberry
L,E



G = Gluten, S = Shellfish, E = Egg, F = Fish, P = Peanuts, So = Soy, L = Lactose, N = Nuts, C = Celery, Sp = Mustard, Se = Sesame,
Su = Sulfite, Lu = Lupine, B = Molluscs, M = Milk