

BEVERAGE





A Classic Espresso Martini

10 YEARS IN 10

COCKTAILS

2013

SLOE GIN FIZZ (E) 179

This is where it all started over 10 years ago. The first cocktail wasn't even on the cocktail menu, because we didn't have one! This is a spin on a classic, mixed to perfection and first served up by Viktor Dörrich @ Kverneriet Tønsberg.

Sipsmith Sloe Gin, Massenez Fig Liqueur, Lemon juice, Simple Syrup, Tonic, Egg White.



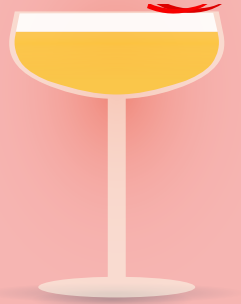
2014/2015

KVERNERIET'S CHILI COCKTAIL (E) 185

In the summer of 2014 we were blessed to work together with an amazing person who came up with this chili forward cocktail. Tragically, Oscar passed away shortly after, you will never be forgotten.

In loving memory of Oscar Gustafson.

Vodka, Massenez Chili Liqueur, Massenez Crème de Pêche, Lime juice, Simple Syrup, Egg white.

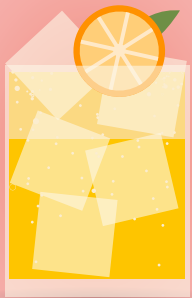


2016

GIN SAVE THE QUEEN 179

Created when the queen was still alive and kicking.. This is a homage to England and their love for tea and everything that comes with it! This has been on the menu in every Kverneriet for many years and is one of the all time guest favorites. Made by bar manager Ida Andersson @ Kverneriet Majorstuen.

Earl Grey infused Gin No.3, Lemon juice, Simple syrup, Orange marmalade, Rhubarb, Orange bitters.



2017

MULE ME 185

Arguably the most famous Kverneriet cocktail of all time! The inspiration was the old classic Moscow Mule but we definitely gave it more character and flavor. It has been the most selling cocktail in Kverneriet history and we love it! Made by bar manager Ida Andersson @ Kverneriet Majorstuen and adjusted by Emma Günther @ Kverneriet Solli

Vodka, Massenez Thyme Liqueur, Lime juice, Thyme syrup, Fresh Ginger, Topped with Floralba Prosecco.



2018

SIDE CARDAMOM 185

As to be guessed by the name, this is a riff on the classic Sidecar cocktail. After opening in 2017, 2018 was the year for the Solli crew to really take off: Hot weather, hotter bartenders, and a cracking cocktail menu - including this indulgent pear and cognac based drink that is perfectly rounded off with a hint of cardamom. Made by bartender Rose Luiselli @ Kverneriet Solli and reworked by Emma Günther @ kverneriet Solli.

Courvoisier Cognac V.S, Cardamom pods, Pear purée, Lemon juice, Cardamom syrup.



2019

NUTCRACKER 185

2018 and 2019 was the time for story-menus in Kverneriet. Based on well known and loved stories, our bartenders came up with fantastical and outrageous recipes. This one is based on the classical ballet The Nutcracker. Made by Bastien Marchand @ Kverneriet Tønsberg in 2019.

Nuet Aquavit Toddy, Chambord Black Raspberry Liqueur, Frangelico Hazelnut, Luscombe Raspberry Soda, Lime juice, Simple syrup, Thai Basil.



2020

THE MOCKTAIL 109

Everyone remembers 2020 - the year of the pandemic. And with fleeting memories of masks and social distancing, we remember the consequences for the service industry in Oslo - no alcohol sales. It made all of us very creative in coming up with delicious but sober variations of our favorite cocktails - ask your bartender or waiter for options.



10 YEARS IN 10 COCKTAILS



2021

TINKERBELL

179

Even though it was created back in 2018 as part of the story cocktails it was definitely the most popular cocktail of 2021. Passion fruit forward, but surprising with a hint of cinnamon and maraschino, it hits the spot if you are looking for a sweet and sour delight. Made by Viktor Dörrich @ Kverneriet Solli.

Vodka, Passionfruit syrup, Cinnamon infused Luxardo Maraschino, Lime juice, Gold Dust.

2022

RASPBERRY SUPREME SPRITZ

189

There is nothing like a good spritzer, come rain or shine! After the renovation in 2022, Kverneriet Solli opened up with a new and exciting terrace and a menu with a lot of spritzes. This supreme flavor bomb is served with two high quality Raspberry spirits, topped off with bubbling prosecco.

Massenez Raspberry Crème de Framboise, Chambord Black Raspberry, Lemon juice, Simple Syrup, Floralba Prosecco, Thomas Henry Soda.



2023

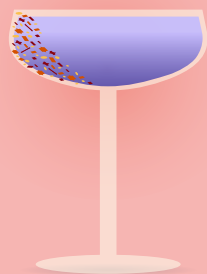
MOONLIGHT MARTINI (E) 189

Can you base a cocktail on a love story between an emperor and his lover?

The legend has it that Napoléon Bonaparte brought violets back from his crusades for his lover. It was the start of a long history between the city of Toulouse and violets. This visually stunning cocktail brings a unique flavor profile and a texture that makes you go "Oh là là".

We have combined the finest Violette and Raspberry liquors to bring you a taste of Toulouse and France. Made by our very own Toulousian and Bar manager, Bastien Marchand @ Kverneriet Tønsberg in 2023

Massenez Violette liqueur & Crème de mûres, La Maison de la Violette, Lime juice, Egg white.



A Cocktail JOURNEY



Coming Soon!



Soon we will offer you a unique and exciting experience of multi-course cocktail menus that takes you on a journey of flavors.

Ask your waiter for more information!

Scan the QR-code and join the waiting list – we will let you know as soon as it is available.

PERFECT SERVE

GIN & TONIC

LARIOS 165

Madrid, Spain – Dry and crisp flavors with citrus notes.
Served with lime and Thomas Henry Tonic.

BAREKSTEN BOTANICAL GIN 179

Bergen, Norway – Flavors of juniper, dried fruit and spices.
Served with lime and Thomas Henry Tonic.

SIPSMITH DRY 179

London, England – Flavors of juniper, citrus and orange.
Served with grapefruit and Thomas Henry Tonic.

BLUE VELVET VIOLET GIN 175

Zaragoza, Spain – Flavors of juniper, citrus and cardamom.
Served with fresh orange and Thomas Henry Tonic.

OPIHR ORIENTAL SPICED GIN 179

Warrington, England – Flavors of citrus, earthy aromas and spice.
Served with ginger, red chili and Thomas Henry Tonic.

HENDRICK'S 179

Girvan, Scotland – Crisp flavors of juniper, herbs and notes of citrus.
Served with cucumber, black pepper and Thomas Henry Tonic.

NO. 3 LONDON DRY GIN 175

London, England – Flavors of orange, juniper and citrus.
Served with grapefruit and Thomas Henry Tonic.

HERNÖ OLD TOM GIN 175

Härnösand, Sweden – Flavors of juniper, citrus and rose root.
Served with juniper, lime peel and Thomas Henry Tonic.

CITADELLE GIN DE FRANCE 175

Jarnac-Champagne, France – Floral with heavy citrus notes and juniper.
Served with lemon and Thomas Henry Tonic

ELEPHANT GIN 185

Hamburg, Germany – Floral, fruity and herb flavors with notes of juniper.
Served with green apple, ginger and Thomas Henry Tonic.

ROKU GIN 180

Osaka, Japan – Floral flavors with notes of yuzu, orange and oak.
Served with mint, grapefruit and Thomas Henry Tonic.

KYRÖ KOSKUE RYE CASK AGED GIN 185

Isokyrö, Finland – Flavors of honey, pepper, orange and oak.
Served with green apple and Thomas Henry Tonic.

MONKEY 47 185

Schwarzwald, Germany – Floral and herbal flavors with citrus notes.
Served with grapefruit and Thomas Henry Tonic.

SIPSMITH SLOE GIN 185

London, England – Sweet fruity flavors of cherry, orange and grape.
Served with grapefruit and Thomas Henry Pink Grapefruit.

TANQUERAY TEN 175

London, England – Flavors of grapefruit, orange, lime with notes of juniper.
Served with grapefruit and Thomas Henry Tonic.

KONGSGAARD RAW APPLE GIN 180

Roskilde, Denmark – Flavors of apples, an undertone of mild spice, & slightly tart, fresh acidic notes.
Served with apples, ginger and Thomas Henry Tonic.

FOUR PILLARS SPICED NEGRONI 180

Healesville, Australia – Flavors of pepper, spices and oranges.
Served with grapefruit and Thomas Henry Tonic.

FOUR PILLARS SHERRY CASK 195

Healesville, Australia – Complex flavors of sherry, juniper and pine.
Served with dehydrated orange and Thomas Henry Tonic.

KIMERUD COLLECTOR'S PINK GIN 175

Lier, Norway – Flavors of raspberries, strawberries, juniper and herbs.
Served with oranges, mint and Thomas Henry Tonic.

DRAFT BEER

Draft

	ORIGIN	CL	VOL %	ALRG	PRICE
Kverner-IPA	NO	45	5.5	B	159
Collaboration with Faerder Micro Brewery - IPA					
Estrella Damm	ES	45	4.6	B	98
Lager					
To Øl Snublejuice	DK	45	4.5	B	149
Session IPA (Gluten free)					
Estrella Inedit	ES	45	5.3	B, H	145
Wheat Beer					
Guest On Tap	-	-	-	-	-
Ask Your Waiter					

WINE BY GLASS

Red

	GLASS	BOTTLE
Floralba Montepulciano d'Abruzzo	129	558
Italy – Montepulciano		
Voghera Luigi Barbera d'Alba	155	675
Italy – Barbera		
Henri d'Autignac Labarthe Pinot Noir	165	710
France – Pinot Noir		

White

	GLASS	BOTTLE
Floralba Terre Siciliane	129	558
Italy - Pinot Grigio		
Weingut Reichsrat Von Buhl Trocken	155	670
Germany – Riesling		
Louis Latour Bourgogne Blanc	175	755
France – Chardonnay		

Rosé

	GLASS	BOTTLE
Monte del Frá Bardolino Chiacetto	129	558
Italy – Corvina, Molinara, Rondinella,		

Sparkling

	GLASS	BOTTLE
Floralba Prosecco Brut	129	558
Italy – Glera		

ALC.FREE

Beer

	ORIGIN	CL	VOL %	ALRG	PRICE
Peroni 0.0%	IT	33	0	B	89
Lager					
Erdinger Alkoholfrei	DE	50	0,5	B,H	89
Weissbier (Non Alcoholic)					
To Øl Implosion	DE	33	0,3	B,H	89
Hazy Pale Ale (Non Alcoholic)					
Fentimans Ginger Beer	UK	27,5	0,0		79
Ginger Beer (Non Alcoholic)					

Wine

	ORIGIN	CL	VOL %	ALRG	GL/BTL
Chavin Pierre Zero Signature Sparkling	FR	75	0.5	S	98/420
Non-Alcoholic Sparkling Wine – France - Chardonnay					

Premium Sodas

	CL	PRICE
Luscombe Sicilian Lemonade	27	89
Luscombe Rhubarb Crush	27	89
Luscombe Raspberry Crush	27	89

Soda, Water & Juice

	CL	PRICE
Coca Cola	33	59
Coca Cola Zero	33	59
Fanta	33	59
Sprite	33	59
Eplemost	33	59
San Pellegrino	25	59
San Pellegrino	75	110
Thomas Henry Mystic Mango	20	69
Fentimans Ginger Beer (Non Alcoholic)	27,5	79

ALLERGEN INDEX

B = Bygg	K = Korn	S = Sulfit
E = Egg	M = Melk	SL = Selleri
F = Fisk	MA = Mandler	SN = Sennep
H = Hvete	N = Nøtter	SS = Sesam
HA = Hasselnøtter	P = Peanøtter	SV = Svaveldioxid
HV = Havre	PN = Pistajløtter	SY = Soya

C O L D B E E R

Lager

	ORIGIN	CL	VOL %	ALRG	PRICE
SØR	NO	33	4,7	B	105
Gluten Free Pale Lager					
Peroni Nastro Azzurro	IT	33	4,6	B	122
Pale Lager					
Kona Longboard Island Lager	US	33	4,6	B	135
Pale Lager					
Alhambra 1925 Reserva	ES	33	6,4	B	135
Strong Pale Lager					
Alhambra 1925 Reserva	ES	75	6,4	B	255
Strong Pale Lager					
Budweiser Budvar	CZ	33	4,5	B	122
Pilsner					

Ale

	ORIGIN	CL	VOL %	ALRG	PRICE
Duvel	BE	33	8,5	B	165
Belgian Strong Ale					
Chimay Red	BE	33	7	B,H	165
Belgian Trappist/ Brown Ale					
Chimay Blue	BE	33	9	B,H	185
Belgian Trappist/ Strong Dark Ale					

Wheat Beer

	ORIGIN	CL	VOL %	ALRG	PRICE
Licorne Blanche	FR	25	4,5	B,H	95
Witbier/Blanche					
Erdinger Weissbier Hefe	DE	50	5,3	B,H	155
Weissbier					
Einstök White Ale	IS	33	5,2	B,H,R	140
Witbier					
Hitachino Nest White Ale	JP	33	5,5	B,H	175
Belgian White Ale					
Erdinger Dunkel	DE	50	5,3	B,H	155
Dunkel Weizen					

Pale Ale

	ORIGIN	CL	VOL %	ALRG	PRICE
Einstök Arctic	IS	33	5,6	B	140
Pale Ale					
Færder Pale Ale	NO	33	4,5	B	140
Local Pale Ale					
Sierra Nevada	US	35,5	5,6	B	150
Pale Ale					
Baladin POP	IT	33	6	B	140
American Pale Ale					

India Pale Ale

	ORIGIN	CL	VOL %	ALRG	PRICE
Vocation Heart & Soul (Gluten Free)	UK	33	4,4	B	125
Session IPA					
Damm Complot IPA	ES	33	6,6	B	145
IPA					
Amundsen Ink & Dagger	NO	33	6,5	B	160
Modern Day IPA					
To Øl Whirl Domination	DK	33	6,2	B,H	155
IPA					
Stigberget West Coast IPA	SE	33	6,5	B,H	150
American IPA					

Saison \ Farmhouse Ale

	ORIGIN	CL	VOL %	ALRG	PRICE
St. Feuillien Saison	BE	33	6,5	B,H	165
Saison					
Boulevard Tank 7	US	33	8,5	B,H	170
Farmhouse Ale					

Blonde \ Golden Ale

	ORIGIN	CL	VOL %	ALRG	PRICE
Færder Skjaergard	NO	33	4,7	B,H	135
Local Blonde Ale					
Tongerlo Blonde Haacht	BE	33	6,0	B,H	145
Blonde Abbey Ale					
Baladin Birra Nazionale	IT	33	6,5	B	170
Gluten Free Blonde Ale					

Porter & Stout

	ORIGIN	CL	VOL %	ALRG	PRICE
Einstök Toasted Porter	IS	33	6	B	145
Porter					
De Molen Pims & Sinaas	NL	33	9,9	B	195
Imperial Stout					

Soue \ Wild Ale \ Fruit

	ORIGIN	CL	VOL %	ALRG	PRICE
To Øl Goose To Hollywood	DK	33	3,8	B,H	135
Sour Gose					
Cervisiam Tart Attack	NO	33	7	B,H	190
Fruited Berliner Weisse					
Cervisiam Lemon Party	NO	33	6,2	B	165
Lemon Sorbet Gose					
Liefmans Fruitesse	BE	25	3,8	B,H	105
Fruit Appetizer Beer					



PSST...
CHECK OUT OUR
SECRET BEER MENU!

CIDER & GINGER BEER

	ORIGIN	CL	VOL %	ALRG	PRICE
Kopparberg Pear	SE	33	4,5		119
Sweet Cider					
Kopparberg Strawberry & Lime	SE	33	4,5		119
Sweet Cider					
Stone's Ginger Joe	UK	33	4	S	119
Ginger Beer					
Thatchers Gold	UK	50	4,7	S	155
Dry Apple Cider					

WINE

Red

	GLASS	BOTTLE
Floralba Montepulciano d'Abruzzo	129	558
Italy – Montepulciano		
Voghera Luigi Barbera d'Alba	155	675
Italy – Barbera		
Henri d'Autignac Labarthe Pinot Noir	165	710
France – Pinot Noir		
Frescobaldi Nipozzano Chianti Rùfina Riserva	–	700
Italy – Cabernet Sauvignon, Merlot, Sangiovese		
Tommasi Viticoltori Casisano Brunello 2017	–	1345
Italy - Sangiovese		
Pio Cesare Barbaresco D.O.C.G 2019	–	1850
Italy – Nebbiolo		
Louis Latour Côte de Nuits-Villages 2020	–	1250
France – Pinot Noir		
Bruno Clair Savigny-Les Beaune 1er Cru Les Jarrons 2017	–	1900
France – Pinot Noir		
Les Granges des Papes Châteauneuf-du-Pape 2020	–	1150
France – Grenache, Mourvedre, Syrah		
Decoy Sonoma County Cabernet Sauvignon 2020	–	990
USA – Cabernet Sauvignon		

Rosé

	GLASS	BOTTLE
Monte del Frá Bardolino Chiaretto	129	558
Italy – Corvina, Molinara, Rondinella,		
Pierre Chavin Côtes de Provence Rosé	–	710
France – Cabernet Sauvignon, Cinsault, Grenache		

White

	GLASS	BOTTLE
Floralba Terre Siciliane	129	558
Italy - Pinot Grigio		
Weingut Reichsrat Von Buhl Trocken	155	670
Germany – Riesling		
Louis Latour Bourgogne Blanc	175	755
France – Chardonnay		
Raimbault Sancerre Blanc 2022	–	900
France – Sauvignon Blanc		
Les Parcelles de Saulx Chassagne Montrachet 1er Cru Morgeot 2019	–	2700
France - Chardonnay		
Domaine Borgeot Chassagne Montrachet 1er Cru Morgeot 2019	–	2700
France - Chardonnay		
Domaine Belleville Grand Bourgogne Rully La Créée 2020	–	1300
France – Chardonnay		
Château du Val de Mercy Chablis 1er Cru Beauregard 2018	–	1200
France – Chardonnay		

Sparkling

	GLASS	BOTTLE
Floralba Prosecco Brut	129	558
Italy – Glera		
Chavin Pierre Zero Signature Sparkling	98	420
Non-Alcoholic Sparkling Wine – France - Chardonnay		
Piper-Heidsieck Champagne Cuvée Brut	–	1250
France – Pinot Meunier, Pinot Noir, Chardonnay		
Piper-Heidsieck Brut Rosé Sauvage Champagne	–	1300
France – Pinot Noir, Pinot Meunier, Chardonnay		
Henriot Champagne Brut Souverain	–	1300
France – Pinot Noir, Chardonnay		
Henriot Champagne Blanc de Blancs	–	1400
France – Chardonnay		
Champagne Palmer Brut Réserve	–	1250
France – Pinot Noir, Pinot Menuier, Chardonnay		
Larnaudie-Hirault Premier Cru Blanc de Noirs Brut '17/'18	–	1850
France - Pinot Noir		

All of our wines contain sulfites, if not otherwise noted.
Alle våre viner inneholder sulfitt, om ikke annet er nevnt.

SPIRITS

Whiskey

	2 CL	4 CL
Highland Park 12 YO	64	128
Highland Park 18 YO	116	232
Highland Park 21 YO	180	360
Laphroaig 10 YO	60	120
Laphroaig Lore	100	200
The Macallan Double Cask 12 YO	64	128
Kilbeggan	56	112
The Famous Grouse	56	112
The Black Grouse	56	112
Naked Malt by Grouse	60	120

Bourbon

	2 CL	4 CL
Jim Beam	56	112
Maker's Mark	56	112
Knob Creek 9 YO	72	144
Knob Creek Rye	72	144
Whistle Pig 10 YO	110	220

Cognac \ Galvados

	2 CL	4 CL
Courvoisier VS	60	120
Courvoisier VSOP	64	128
Courvoisier XO	126	252
Renault Carte D'Argent XO	126	252
Baron Gaston Armagnac Vintage 1980	100	200
Boulard Grand Solage	60	120
Boulard XO	72	144

Rum

	2 CL	4 CL
Brugal Añejo	56	112
Brugal 1888	68	136
Zacapa 23 YO	70	140

Grappa \ Tequila

	2 CL	4 CL
Poli Di Moscato Morbida	60	120
Poli Grappa Vespaiole Amorsosa di Settembre	100	200
Casa Noble Crystal Blanco	60	120
Mezcal La Escondida Blanco	68	136

Aquavit

	2 CL	4 CL
Bareksten Botanical Aquavit	60	120
Gammel Opland	56	112
Strand Dry Aquavit	60	120
OP. Anderson Original	56	112

Fernet & Others

	2 CL	4 CL
Fernet Branca	56	112
Branca Mentha	56	112
Fonseca Port Tawny 10 Y.O	50	100
Bareksten Illsint Absint	66	132
Vaccari Sambuca	56	112
Ratzeputz	60	120
Fireball	56	112
Mintu	56	112
Fisk	56	112
Jägermeister	56	112
Chili Klaus Vindstyrke 12	60	120



The Tinkerbell cocktail

