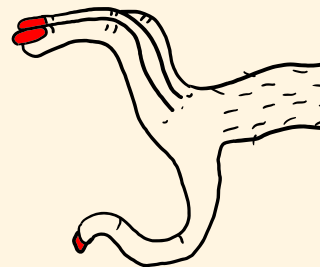




MENU



LOCAL STARTERS

Just a little hungry?

Choose from a variety of starters to satisfy your cravings.

STOUT RIBBE BITES 85,-

Crispy pork belly bites, cooked in stout for a rich, malty depth. Served with caramelized celery purée and a creamy mustard sauce that ties it all together with a tangy kick. **SV, GL, M, SEL, SP**

BEETROOT FALAFELS (VG, GF) 75,-

Delicately spiced, vibrant beetroot falafels made in-house and fried to a perfect golden crisp. Served with our signature zesty chili mayo or the vegan-friendly caramelized garlic sauce. **E**

LOCAL WINGS (GF) 99,-

Juicy chicken wings, fried in your choice of glaze:

Stout BBQ – smoky-sweet stout BBQ glaze with sesame seeds and chopped chives. **M, GL**

Hot Buffalo – tangy buffalo-butter sauce with fresh spring onions. **M, SE, SF**

Feeling bold? Add extra spicy sauce for just 15,-!

LOADED FRIES (VG, GF) 89,-

Golden fries with tangy pickled red onions, spicy jalapeños, crunchy spring onions, and drizzled with our creamy house chili mayo. **E, SF**

Add crispy bacon (+20,-) | Extra spicy hot sauce (+15,-)

LOCAL SWEET POTATO FRIES (VG, GF) 75,-

Crispy Sweet potato fries served with chilimayo or chefs recommended - **STRAIGHT SRIRACHA SAUCE!**

LOCAL FRIES (VG, GF) 55,-

Just perfectly fried and salted fries with ketchup on the side!

SOUP OF THE DAY (V, GF) 95,-

Homemade soup of the day served with toasted bread. Check with the staff which soup is on today.

BEAR SALAD (V, GF) 95,-

A hearty salad featuring protein-packed chickpeas, chunks of local sausage, creamy feta cheese, sun-dried tomatoes, crunchy sunflower seeds, red onions, and golden croutons. Drizzled with our tangy honey mustard dressing. **GL, SV, M, SP**

LOCAL MAINS

POPCORN CHICKEN POUTINE (VG,V) 155,-

Crispy sweet potato fries loaded with our rich homemade vegetable gravy, melty mozzarella nuggets, and golden popcorn chicken for the perfect mix of comfort and crunch. **M, GL**

BEEF STEW (GF) 185,-

Slow-cooked with our dark lager Bayer for a rich, malty depth. Served with creamy mashed potatoes, tender broccolini, and a sweet touch of Nordic lingonberries to round out every bite. **GL, M, SEL**

PULLED BEEF NACHOS (GF) 130,-

Crispy nacho chips with tender pulled beef and rich cheddar cheese sauce, topped with tangy jalapeños, cool sour cream, and our fresh pico de gallo for that perfect mix of heat and freshness. **M, SEL**

NACHOS SIN CARNE (VG, GF) 120,-

A vegetarian twist on our nachos: crispy chips loaded with plant-based chili, cheddar cheese sauce, pickled jalapeños, and a sprinkle of chives. Served with our zesty pico de gallo. **M, SF, SEL**

LOCAL BURGERS

Burger, fried chicken or maybe something Beyond? - your choice! Add fries for a classic combo, or level up with loaded fries if you're feeling extra hungry.

Add bacon (+20,-) or add extra hot sauce (+15,-) to any burger!

Lervig Classic (V, GF) 175,-

A timeless favorite: juicy beef patty topped with creamy homemade garlic mayo, crisp lettuce, ripe tomato slices, red onion rings, and melted mature cheddar. All nestled in a toasted brioche bun. **E, M, GL, SP**

LOCAL BEYOND (GF) 175,-

Juicy Beyond Burger patty stacked with creamy mozzarella di bufala, zesty chili mayo, and fresh pico de gallo. Topped with crisp salad and tangy pickled onions, all in a toasted brioche bun! **GL, M, E**

FØNIX REBORN (V, GF) 195,-

Our beef patty is blended with smoked calebrese sausage, topped with Fønix blue cheese and sharp mature cheddar. Finished with smoky bacon, sweet onion jam, lettuce, tomato, and remoulade on a toasted brioche bun. **E, M, GL, SP, SV**

CRISPY BUFFALO (GF) 185,-

Crispy fried chicken thigh layered with velvety mozzarella di bufala and drizzled in our bold buffalo sauce. Served on fresh lettuce, juicy tomato slices, pickled red onions on a toasted brioche bun for the ultimate bite. **GL, M**

DESSERT OR CHALLENGE?

STOUT CAKE 85,-

Chocolate cake made with Lervig stout, topped with cream cheese frosting, caramelized pecans, drizzle of raspberry coulis. **M, E, GL, N**

SPICY WINGS CHALLENGE (GF) 200,-

Dare to take on the heat? Seven fiery chicken wings smothered in our EXTRA SPICY hot sauce made from Carolina Reaper, Ghost Pepper, Red Habanero, and Jalapeños. Served with a soothing glass of milk - Eat them by the bar, finish without touching the milk to win a prize from Lervig Local! **M, SE, SF**

Alternatives: Look for (V, GF) behind the name for Vegan or Gluten-Free options. **Green color= vegetarian**

Allergens: M(Milk), N(Nuts), E(Egg), GL(Gluten), SP(Mustard), SEL(Celery), SF(Sulphite), SV(Pork), SE(Sesame), SO(Soya), F(Fish), V(Vegetarian), VG(Vegan), GL (Gluten-free.)

DRINKS & SNACKS

BEER & CIDER

Scan the code to view our list of rotating beers and ciders on tap and list of available cans and bottles selected from international craft breweries and our Rackhouse collection.



WINE

El pacto rioja (red)	135,- / 600,-
Brunelli Valpolicella Ripasso (red)	160,- / 720,-
Jose Pariente Sauvignon Blanc (white)	110,- / 495,-
Hacienda Lopez de Haro Rose (rose)	99,- / 475,-
Teresa Rizzi (sparkling, 20cl bottle)	166,-

LIQUOR

Absolute Vodka	90,-
Buffalo Trace Bourbon	90,-
Fernet Branca	85,-
Fireball	85,-
Granskauen Akevitt	120,-
Glenfiddich Single Malt Whiskey	120,-
Olmeca Blanco Tequila	90,-
Bareksten Gin	120,-
Lervig Bourbon Barrel-Aged Gin	120,-

NO WORRIES BEER

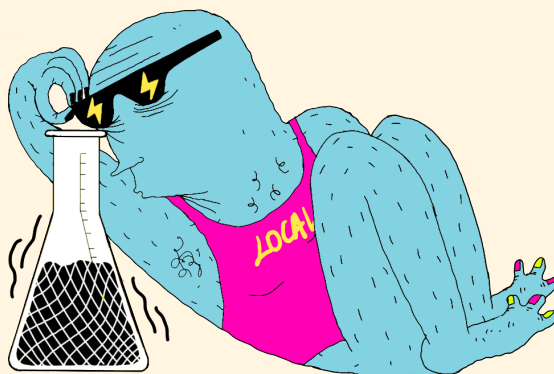
No Worries IPA	65,-
No Worries Mango	69,-
No Worries Grapefruit	69,-
No Worries Radler	69,-
No Worries Pilsner	69,-

SODA & LIMONADE

fritz-kola	59,-
fritz-kola No sugar	59,-
fritz-lemon	59,-
fritz-spritz Rhubarb	59,-
Safteriet - Eplemost	59,-
Safteriet - Hylleblomst	59,-
Safteriet - Rabarbradrikk	59,-
Safteriet-Bringebær	59,-
Safteriet Fruktsmekk - Hylleblomst & Sitron	59,-
Safteriet Fruktsmekk - Eple & Eple	59,-
Safteriet Fruktsmekk - Kirsebær	59,-
Thomas Henry Spicy Ginger Beer	45,-
Thomas Henry Tonic Water	45,-
Thomas Henry Sparkling Water	45,-

SNACKS

Fresh green olives	45,-
Chipotle tortilla chips	70,-
Gourmet nøttemiks	49,-
Larssons potatichips	39,-
Idsøe sausage	28,-



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