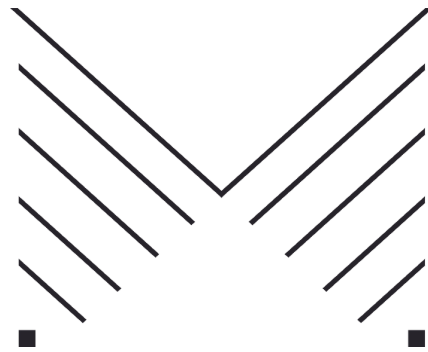


MARLOW





***“Context and memory play powerful roles  
in all the truly great meals in one’s life”***

***- Anthony Bourdain***



## COCKTAILS

### No Way Rose

Rose, Buffalo Trace Bourbon, Kalani,  
Raspberry

### Off The Hook

Plymouth Gin, Ameretto, Giffard Apricot,  
Ice Tea, Lemon.

### Marlow Mule

Ketel One Vodka, Lemongrass, Ginger  
Beer, Angostura bitter.

### Whiskey Sour

Buffalo Trace Bourbon, Lemon,  
Angostura bitter.

### Coffee Break

Ketel One, Tia Maria, Mr Black,  
Chocolate Milk Spuma.

### Frida

Resposada Tequila, Cointreau, Aperol,  
Citrus,  
Homemade Hot Sauce, Pink Grapefruit  
Soda.

### Fläder Väder

Yuzu Sake, Tanqueray Gin, Elderflower  
Soda.

### Kool Herc

Golden Cock Gin, Sea Buckthorn, Coconut,  
Cucumber.

### Fort Nelson

Michters Bourbon, Caol Ila, Vanilla Agave,  
Angostura Bitter, Peychaud Bitter.

### Pornstar Martini

Ketel One, Galliano, Vanilla Bitter, Passion  
Fruit.

### Alle cocktails kr 165,-

\*Spør servitor om allergier

## ØL

### Fat

Frydelund Pilsner 0,25/0,4 75/105,-  
Frydelund Juicy IPA 0,25/0,4 79/129,-

### Flaske

ECB Bolt IPA 0,33 134,-  
ECB Lamo Wit 0,33 134,-  
Peroni 0,33 132,-  
Ringes Lite 0,30 109,-  
Carlsberg 0,33 105,-  
1664 Kronenbourg Blanc 0,33 109,-  
Brooklyn East India Pale Ale 0,33 134,-  
Kona Brewery Blg Wave 0,33 132,-  
Grimbergen Blonde 0,33 134,-  
Liefmanns Fruitesse 0,25 124,-  
Brooklyn Lager 0,33 132,-  
Miller 0,33 134,-  
Ace Pineapple Cider 0,33 119,-  
Crabbies Ginger Beer 0,33 124,-

## VIN PÅ GLASS

Glass Extra Dry Prosecco. Toso 135,-  
Glass Crémant Blanc de Noirs. Joseph Cartron 140,-  
Glass Champagne. Taittinger 175,-

1685 Chardonnay. Boschendal 135,-  
1685 Sauvignon Blanc. Boschendal 135,-  
Riesling Tröcken. Stefan Winter 135,-  
Chablis. Domaine Gérard Tremblay 145,-

Il Nido Barbera d'Asti. Cascina Castlet 125,-  
Private Selection Pinot Noir. Robert Mondavi 155,-  
Cuvée Pierre Pinot Noir. Michel Juillot 175,-

Glass Rosé -135,-



**KAVIAR**

**ROSSINI**

***BAERII***

*MADAGASCAR*

*30 GRAM*

**695,-**

**ROSSINI**

***WHITE STURGEON***

*ITALIA*

*30 GRAM*

**795,-**

**ROSSINI**

***OSCIETRA***

*URUGUAY*

*30 GRAM*

**895,-**

**ROSSINI**

***BLACK LABEL***

*KINA*

*50 GRAM*

**1495,-**



## FORRETTETTER / SMÅRETTETTER

### Østers

#### *Klassisk, Granite eller Jalapeno*

Per stk

*Bløtdyr, melk, hvetemel*

**59,-**

### Kingfish Taco

Cognacgravet Kingfish i en crispy shell med hot pickle lime aioli og sakemarinert sommerkål

*Fisk, egg, sennep*

**165,-**

### Tartar

Indrefilet med stikkelsbær, grillet nykål og hjemmelaget sprøtt brød

*Ost, egg, sennep*

**185,-**

### Blåskjell

Dampet med kokos, fermentert habanero og kaffir lime, servert med pommes frites og aioli

*Skalldyr, sulfitter, egg, sennep, melk*

**225,-**

### Burratina

Servert med kumato og hasasand tomat, pesto, balsamico krem og miso pistasj-nøtter

*Melk, pistasjnøtter, rugmel, hvetemel, pinjekjerner*

**185,-**



## HOVEDRETTER

### Dagens fangst

Panert i pinjekjerner, parmesan og panko, servert med rabarbra og sellerisalsa, knuste nypoteter og kaffirlime veloute

*Fisk, pinjekjerner, melk, soya, sulfitter*

**315,-**

### Grillet Entrecote

240 gr filet servert med grønn asparges, pommes frites, aioli og rødvinsaus

*Melk, egg, sennep, sulfitter, gluten*

**425,-**

### Southern Style Baby Back Ribs

1/2 Kilo Langtidsstekt med southern style bbq saus grillet sommerkål og nduja paprika pure

*Melk, hvetemel, sulfitter, sennep*

**335,-**

### Burger

Grillet med chili landana ost, tørrsaltet bacon, fermentert black garlic bbq saus og pommes frites

*Melk, hvetemel, egg, sennep*

**265,-**

### Grillet Hvit Asparges

Servert med syltet grønn asparges salat, gravet eggeplomme og fermentert hvit asparges beurre blanc

*Melk, hasselnøtter, sulfitter*

**235,-**

### Marlow's Cæsar Salat

Konfitert kyllinglår, krutonger av shokupan, tørrsaltet bacon og cæsardressing

*Melk, valnøtter, sennep*

**235,-**

## SIDES

### Grillet Nykål

*Melk, mandelnøtter*

**75,-**

### Fritert Mac'n Cheese

*Melk, hvetemel, egg*

**85,-**

### Grillet Texas Toast

*Hvete*

**65,-**

### Coleslaw

*Selleri, egg, sennep*

**45,-**

### Pommes Frites

*Egg, sennep*

**65,-**



***Marlow's Tre-Retter***

*Spør servitoren hva vi servere i dag*

**625,-**

***Marlow's Meny***

*Rossini Baerii Kaviar*

*3 Østers*

*Baby Back Ribs eller Dagens Fangst*

*Utvalgt Dessert*

**995,- Per Person**

**\*Min. 2 Personer**

*I've heard people say that America doesn't have a cuisine. These people don't know what they're talking about. America has many different cuisines and they inherently mix together to create something that is patently different from any other cuisine on the planet. It can be a bit of asian, a bit of creole, bbq, French, Italian etc. It's totally unique.*

*Our menu pulls into focus things that we have spent our lives eating, either refining them, or turning them on their heads. The result is a menu that is both surprising and inevitable at the same time.*

*-The Marlow Team*



## DESSERT

### ***Summer At Marlow***

Limecurd, ristet pistasj- og kokoscrumble, kokosorbet med kaffir limeblad

*Melk, egg, pistasj*

**125,-**

### ***Strawberry Bonanza***

Jordbærsalsa med hylleblomst og yuzu, jordbærsorbet og hvit sjokoladesno

*Melk*

**125,-**

### ***Smashed Peach Cobbler***

Valrhona Dulcey ganache, karamellisert fersken, fersken- og vaniljeconsommé og kanel- og kremost sorbet

*Melk, hvete*

**135,-**

## AMERIKANSK AVEC

### **Michter's Rye**

*155,-*

### **Eagle Rare 10 Year Bourbon**

*155,-*

### **Wild Turkey Rare Breed**

*210,-*