LOUISE

Louise was Aker Brygge's first restaurant. After 40 years and a major renovation, Louise has become smaller and more refined, with an entirely new menu developed together with four of the world's most acclaimed chefs – all Bocuse d'Or medallists. Here, classic Nordic flavours meet a modern expression, made with ingredients of the finest quality.

LUNCH

Served until 4 pm

Lunch dishes

Odd Ivar Solvold
CREAMY FISH SOUP WITH CATCH OF THE DAY, LYNGEN SHRIMP, SCALLOP MOUSSELINE, SNOW CRAB, NORWEGIAN VEGETABLES, ORGANIC RØROS CREAM, FENNEL AND TARRAGON
Milk, celery, egg, molluscs, crustaceans, fish, sulphites
345,-

Odd Ivar Solvold
OMELETTE «LORRAINE» WITH SMOKED BACON, BÉCHAMEL WITH VALDRES CHEESE, SALAD AND SOURDOUGH TOAST
Gluten (wheat), milk, sulphites, egg
275,-

Odd Ivar Solvold
SKAGEN «CROISSANT WAFFLE» WITH LYNGEN SHRIMP, KALIX BLEAK ROE, CUCUMBER AND POACHED EGG
Gluten (wheat), egg, milk, fish, crustaceans, sulphites
295,-

Ørjan Johannessen
CAESAR SANDWICH WITH PAN-FRIED CHICKEN THIGH, LITTLE GEM LETTUCE, PARMESAN CREAM AND RØROS BACON
Egg, sulphites, milk, gluten (wheat, barley), fish, mustard
295,-

Sebastian Gibrand
HOT-SMOKED SALMON SALAD WITH BOILED POTATOES, NOBIS DRESSING, PICKLED CUCUMBER AND EGG
Fish, sulphites, egg, mustard
245,-

Ørjan Johannessen
AVOCADO TOAST WITH SESAME OIL, PICKLED SILVERSKIN ONIONS, POACHED EGG AND PIMENT D'ESPELETTE
Gluten (wheat), egg, sulphites, soy, nuts, sesame
245,-

Christmas dishes

Sebastian Gibrand
RAKFISK «VALDRES» WITH SOUR CREAM, BROWNED BUTTER, CRISPY FRIED ONION, PRESSED POTATO AND FLATBREAD
Gluten, fish, milk
395,-

Odd Ivar Solvold
CHRISTMAS PLATE WITH SLOW-ROASTED PORK BELLY, COARSE MEDISTER PATTIES, SPICED RED CABBAGE, BRUSSELS SPROUTS, CARAWAY GRAVY AND GULLØYE POTATOES
Gluten, fish, soy, mustard, celery, sesame, peanuts, nuts
495,-

Ørjan Johannessen
PINNEKJØTT – SALTED, DRIED AND STEAMED LAMB RIBS FROM WESTERN NORWAY, WITH SWEDE MASH, LAMB DRIPPINGS AND GULLØYE POTATOES
Milk, mustard
595,-
Second serving: +245,-

Dessert

Served all day

Odd Ivar Solvold
RICE CREAM «ANNO 2026» WITH AMARENA CHERRIES, CLEMENTINE, TUILE BISCUITS AND HONEY ICE CREAM
Gluten, egg, milk
225,-

Ørjan Johannessen
NORWEGIAN CLOUDBERRIES AND CREAM «À LA MIMMI» – CLOUDBERRY CREAM WITH VANILLA, SEA BUCKTHORN SORBET AND FRESHLY BAKED KRUMKAKER
Egg, milk
255,-

Sebastian Gibrand
TIRAMISU WITH ORGANIC MASCARPONE FROM GRØNDALEN IN NES, RASPBERRIES AND GALLIANO
Gluten, egg, milk, sulphites, traces of soy
225,-

LOUISE – ALL TO YOURSELVES

Planning something big? Hire the entire restaurant, and together we will create an evening your guests won't soon forget – in our beautiful and unique surroundings. We can seat up to 100 guests.

SOMMELIER

We have our own sommelier, Solveig, who is happy to recommend extra treats from our wine cellar.
Classic wine pairing: 765,-
Premium wine pairing: 925,-

MENU & ORDERING

If you are fewer than 7, you choose freely from the menu at the table. From 7 guests, each guest pre-orders a starter, main course and dessert, and if you are more than 12, we ask for a set menu for the whole party.

Order your menu via this link no later than 14 days before arrival.

The Christmas menu is served from 11 November.

CANCELLATION POLICY

Up to 6 guests: 3 working days before arrival
7+ guests: 14 working days before arrival
30+ guests: 21 working days before arrival

For late cancellations or a reduced number of guests, a fee of NOK 700 per person will be charged. For cancellations less than 24 hours before arrival, or no-shows, the full menu price per person will be charged.



Christopher Davidsen
Silver 2017



Ørjan Johannessen
Gold 2015



Odd Ivar Solvold
Bronze 1997



Sebastian Gibrand
Silver 2019

CARD GUARANTEE

All table bookings are secured with a card guarantee of NOK 700 per person. The link we send must be completed within 3 working days.

If not, the booking will be cancelled automatically.

You will only be charged for cancellations after the deadline. Card details are handled securely by Stripe and are never shared with the restaurant. (Read more at stripe.com/en-no)

PAYMENT

Parties of 7 or more guests pay together on site. Invoicing is offered only in exceptional cases for larger parties, with a minimum amount of NOK 10,000 and an approved credit check no later than 7 days before arrival.

ALLERGIES & DIETARY NEEDS

We want everyone to enjoy their visit – please get in touch, and we will do our best to accommodate allergies and other needs.

CONTACT & BOOKING

Do you have any questions or would you like to know more? Please get in touch – we are more than happy to help.

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LOUISE

