

LOUISE

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



CHRISTMAS MENU

3 courses: 1395,-

Second serving of lutefisk and pinnekjøtt: +245,-

Starters

Odd Ivar Solvold

SKAGEN SHRIMP SALAD WITH
LYNGEN SHRIMP, KALIX
BLEAK ROE, CUCUMBER
AND POACHED EGG

Sebastian Gibrand

RAKFISK "VALDRES" WITH SOUR
CREAM, BROWNE BUTTER,
CRISPY FRIED ONION, PRESSED
POTATO AND FLATBREAD

Christopher Davidsen

SCALLOPS FROM
FRØYA WITH ASPARAGUS,
CARAMELISED YEAST
SAUCE AND RØROS BUTTER

Main Courses

Christopher Davidsen

FRESHLY STEAMED LUTFISK FROM
BRØDRENE BERG WITH MUSHY
PEAS, MUSTARD SAUCE, CRISPY
BACON AND ALMOND POTATOES

Ørjan Johannessen

PINNEKJØTT – SALTED, DRIED AND
STEAMED LAMB RIBS FROM WESTERN
NORWAY, WITH SWEDE MASH, LAMB
DRIPPINGS AND GULLØYE POTATOES

Odd Ivar Solvold

SLOW-ROASTED PORK BELLY
AND COARSE MEDISTER PATTIES,
SPICED RED CABBAGE, BRUSSELS
SPROUTS AND CARAWAY JUS

Sebastian Gibrand

BRAISED RED DEER FROM RØROS WITH
BRUSSELS SPROUTS, LINGONBERRIES,
MUSHROOM CREAM SAUCE WITH
BRUNOST AND CRISPY POTATO

Desserts

Odd Ivar Solvold

RICE PUDDING "ANNO 2026"
WITH AMARENA CHERRIES,
CLEMENTINE, FINANCIER
CRUMBLE AND RHUM ICE
CREAM

Ørjan Johannessen

CLODBERRY CREAM "Å LA
MIMMI" WITH NORWEGIAN
CLODBERRIES, FRESHLY
BAKED KRUMKAKER, CREAM
CARAMEL AND VANILLA

Sebastian Gibrand

TIRAMISU WITH
ORGANIC MASCARPONE
FROM GRØNDALEN IN NES,
RASPBERRIES AND GALLIANO

LOUISE – ALL TO YOURSELVES

Planning something big? Hire the entire restaurant, and let us create an evening together that your guests will not soon forget – in our beautiful and unique surroundings. We have room for 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

Parties of fewer than 7 are of course free to order from the menu at the table. For parties of 7 or more, we ask that you pre-order and agree on a shared starter and dessert, so we can take extra good care of you that evening. Each guest can choose their main course in advance, so that everyone finds something they like. For more than 12 guests, we ask that you agree on a set menu to ensure a smooth flow through the evening.

You can easily choose your menu via the [link here](#). We ask for your order no later than 14 days before arrival, so we have time to prepare everything for you.



Christopher Davidsen
Silver 2017



Ørjan Johannesen
Gold 2015



Odd Ivar Solvold
Bronze 1997



Sebastian Gibrand
Silver 2019

CANCELLATION DEADLINES

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

Late cancellations or a reduced number of guests will be charged NOK 500 per person. Cancellations less than 24 hours before arrival, or no-shows, will be charged the full menu price per person.

CARD GUARANTEE

To confirm your table reservation, we will send you a simple card guarantee link, which we ask you to complete no later than 3 working days after receiving it, to secure your table. You will of course not be charged unless the booking is cancelled 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

For parties of 7 or more guests, we ask that the bill be settled together on site. Invoicing is offered only in exceptional cases, and then for larger parties. The minimum amount is NOK 10,000, and a credit check and approval of invoice as a payment method must be in place no later than 7 days before arrival.

CONTACT & BOOKING

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

booking@restaurantlounge.no
+47 22 83 00 60
restaurantlounge.no

ALLERGIES & DIETARY NEEDS

We want everyone to be able to relax and enjoy themselves with us – feel free to get in touch, and we will do our best to accommodate allergies and other needs.

