

THE MENU

ABOUT THE MENU



Christopher Davidsen
Silver 2017



Ørjan Johannessen
Gold 2015



Sebastian Gibrand
Silver 2019



Odd Ivar Solvold
Bronze 1997

This menu is the result of a unique collaboration between four of the world's most renowned chefs — all medalists in the Bocuse d'Or. Together, they have created a menu where the ingredients take center stage.

Each dish is built around the very best Norway and the Nordic region have to offer — from organic butter from Røros to wild-caught fish and hand-picked herbs. It is the quality, seasonality, and origin of the ingredients that determine what ends up on the plate.

Nordic cuisine is deeply rooted in simplicity and respect for nature. Here, that tradition meets a modern expression — with techniques and precision from the international fine dining scene, yet always with humility towards the ingredients.

Welcome!

THE STORY

Louise was the first restaurant at Aker Brygge.

“Way too far from the city center,” people said when it first opened. But after 40 years — and a well-deserved refurbishment — we are once again opening our doors, now as a more intimate and refined restaurant with entirely new flavors, developed in collaboration with four of the world’s most renowned chefs.

The history of Aker Mechanical Workshop still lives within the walls of Louise, housed in one of the few remaining buildings from the original shipyard. Its legacy can be seen in the interior, the ship models, and the photographs on the walls.

The restaurant was originally named D/S Louise after the steamship built here in the workshop hall of Aker Mechanical in 1892.

The steamship Louise was one of the so-called “Papa boats” — ferries that carried fathers from work in the city to their families spending the summer along the Oslofjord.

Restaurant Louise was opened by the brothers Tom and Pål Gjelseth, who both have had a lifelong passion for the sea. The restaurant remains in the family and is now run by Pål’s children: Markus, Joppe and Anniken.



SNACKS

Served all day

Ørjan Johannessen

OYSTERS BLOODY MARY

BL, SU, H, B, F

75,- EACH

Christopher Davidsen

HOVELSRUD “HOT WINGS” CHICKEN
WINGS WITH DILL EMULSION

F, E, M, SEN, SU

185,-

Sebastian Gibrand

“LUXURY FRIES” WITH DILL,
RØROS CRÈME FRAÎCHE AND KALIX
VENDACE ROE

M, F, SU - kan inneholde spor av SO, E, P, M, N, SE, SEL, SEN, SU

195,-

Leon Haarberg Nilsen

BREAD SERVING WITH HERBS AND
ORGANIC RØROS BUTTER

H, M

95,-

LUNCH

Until 4:00 PM

Odd Ivar Solvold

CREAMY FISH SOUP WITH TODAY'S
CATCH, LYNGEN SHRIMP, SCALLOP
MOUSSELINE AND SNOW CRAB,
VEGETABLES FROM FROSTA

M, SEL, E, BL, SK, F, SU

345,-

Christopher Davidsen

SHAKSHUKA WITH WHITE BEANS,
CHIMICHURRI, ORGANIC RØROS EGG,
NDUJA BUTTER AND FOCACCIA FROM
BRAUD

E, M, H, SEL

245,-

Odd Ivar Solvold

OMELETTE "LORRAINE" WITH SMOKED
BACON, BÉCHAMEL WITH VALDRES
CHEESE, SALAD AND SOURDOUGH TOAST

H, M, SU, E

275,-

Odd Ivar Solvold

SKAGEN SALAD "CROISSANT WAFFLE"
WITH LYNGEN SHRIMP, KALIX VENDACE
ROE, CUCUMBER AND POACHED EGG

H, E, M, F, SK, SU

295,-

Ørjan Johannessen

CAESAR SANDWICH WITH PAN-FRIED
CHICKEN THIGH FROM HOVELSRUD,
BABY GEM LETTUCE, PARMESAN CREAM
AND RØROS BACON

E, SU, M, H, B, F, SEN

295,-

Ørjan Johannessen

BLOODY MARY BEEF TARTARE WITH
HANASAND TOMATOES, HORSERADISH
AND POMMES FRITES WITH SHALLOT
SALAD

E, SU, H, B, F, SE, SEL

345,-

Ørjan Johannessen

PAN-FRIED CHICKEN BREAST FROM
HOVELSRUD FARM WITH CELERIAC
VARIATIONS, HAZELNUTS AND VIN JAUNE
SAUCE WITH RØROS BUTTER

M, SEL, SU, N

445,-

Ørjan Johannessen

MUSSELS "MOULES FRITES" WITH
HARDANGER APPLE CIDER, ORGANIC
RØROS CREAM AND FRIES WITH
WILD GARLIC

BL, E, SU, H, M, SEN

345,-

Sebastian Gibrand

WARM SMOKED SALMON SALAD WITH
BOILED POTATOES, NOBIS DRESSING,
CUCUMBER AND SOFT-BOILED EGG

F, SU, E, SEN

245,-

Ørjan Johannessen

AVOCADO TOAST WITH SESAME OIL,
PICKLED SILVER ONIONS, POACHED EGG
AND PIMENT D'ESPELETTE

H, E, SU, SO, N, SE

245,-

*BL = Molluscs, B = Barley, E = Egg, F = Fish, G = Gluten, H = Wheat (gluten), L = Lupines, M = Milk, N = Nuts,
P = Peanuts, SK = Shellfish, SEL = Celery, SEN = Mustard, SE = Sesame, SO = Soy, SU = Sulphites*

DINNER

Set menu

Starter

Ørjan Johannessen

SALMON CRUDO WITH NORWEGIAN QUINCE, YUZU
VINAIGRETTE, POMELO AND PUFFED VENERE RICE

F, SU

Mains

Christopher Davidsen

STERLING HALIBUT WITH PICKLED BEETROOT, WHITE
ASPARAGUS, VIN JAUNE SAUCE AND MORENE POTATOES

F, SU, M, H, N

or

Ørjan Johannessen

PAN-FRIED CHICKEN WITH MORENE POTATOS, CELERIAC
VARIATIONS, HAZELNUTS AND VIN JAUNE SAUCE WITH
RØROS BUTTER

F, SU, M, H, SEL, N

Dessert

Sebastian Gibrand

TIRAMISU WITH ORGANIC MASCARPONE, RASPBERRIES
AND GALLIANO

M, SU, E, H

Menu with halibut: 945,- / Menu with chicken: 845,-

The sommelier's wine pairing: 745,- / Non-alcoholic wine pairing: 395,-

SEAFOOD PLATTER

Starting from 4:00 PM

Our Seafood platters normally need to be pre-ordered to ensure availability and the best quality. However, please feel free to ask – whenever possible, we'll do our best to accommodate last-minute requests as well.

The seafood platter is created by Sebastian Gibrand, and is presented in two servings. Minimum 2 guests.

First serving

OYSTERS BLOODY MARY

BL, SU, H, B, F

ORGANIC MUSSELS WITH APPLE CIDER
AND WILD GARLIC

BL, E, SU, H, M, SE

BREAD WITH HERBS AND BUTTER

M, SU, E, N

PAN-FRIED LANGOUSTINE FROM VAAG WITH
CARROT AND LANGOUSTINE SAUCE

SK, M, SU, SE

Second serving

LOBSTER FROM SCOTLAND, SNOW CRAB
AND LYNGEN SHRIMPS

SK, M

FRØYA SCALLOP CRUDO WITH QUINCE,
YUZU, POMELO AND PUFFED RICE

SK, SU

SKAGEN SALAD WITH SHRIMPS
FROM LYNGEN

SK, SU

1950,- PER GUEST

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STARTERS

Starting from 4:00 PM

Christopher Davidsen

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

M, BL, H

325,-

Odd Ivar Solvold

CREAMY FISH SOUP WITH TODAY'S CATCH, LYNGEN
SHRIMP, SCALLOP MOUSSELINE, SNOW CRAB AND
NORWEGIAN VEGETABLES

M, SEL, E, BL, SK, F, SU

225,-

Ørjan Johannessen

BLOODY MARY BEEF TARTARE WITH HANASAND
TOMATOES AND HORSERADISH

E, SU, H, F, B, SE, SEL

275,-

Ørjan Johannessen

SALMON CRUDO WITH NORWEGIAN QUINCE, YUZU
VINAIGRETTE, POMELO AND PUFFED VENERE RICE

F, SU

245,-

Leon Haarberg Nilsen

30G OSCIETRA CAVIAR, SAVORY WAFFLE, ORGANIC
RØROS SOUR CREAM

H, M, E, F

895,-

MAINS

Starting from 4:00 PM

Christopher Davidsen

STERLING HALIBUT WITH PICKLED
BEETROOT, WHITE ASPARAGUS, VIN JAUNE
SAUCE AND MORENE POTATOES

F, SU, M, H, N

545,-

Odd Ivar Solvold

CREAMY FISH SOUP WITH TODAY'S CATCH,
LYNGEN SHRIMPS, SCALLOP MOUSSELINE,
SNOW CRAB AND NORWEGIAN VEGETABLES

M, SEL, E, BL, SK, F, SU

345,-

Odd Ivar Solvold

BAKED ARCTIC CHAR WITH POTATO CREAM,
BABY GEM LETTUCE, TARRAGON AND
SOURDOUGH CRUMBLE, BUTTER SAUCE
WITH CAVIAR AND PERNOD

F, M, H, E, SU, SO, SEL

455,-

Ørjan Johannessen

PAN-FRIED CHICKEN BREAST WITH
CELERIAC VARIATIONS, HAZELNUTS AND
VIN JAUNE SAUCE WITH RØROS BUTTER

AND

MORENE POTATOES

M, SEL, SU, N

445,-

Ørjan Johannessen

MUSSELS "MOULES FRITES" WITH
HARDANGER APPLE CIDER, ORGANIC
RØROS CREAM AND FRIES WITH
WILD GARLIC

BL, E, SU, H, M, SEN

345,-

Ørjan Johannessen

BEEF TENDERLOIN "PEPPER STEAK" WITH
FLORELLE PEPPER, CARAMELIZED ONION,
BROWNE BUTTER, SHERRY FOAM AND
PORCINI CRUMBLE, POMMES FRITES

M, E, SU, SEN

595,-

BL = Molluscs, B = Barley, E = Egg, F = Fish, G = Gluten, H = Wheat (gluten), L = Lupines, M = Milk, N = Nuts,

P = Peanuts, SK = Shellfish, SEL = Celery, SEN = Mustard, SE = Sesame, SO = Soy, SU = Sulphites

DESSERT

Served all day

Christopher Davidsen

VANILLA ICECREAM WITH CARAMELIZED
WHITE AND DARK CHOCOLATE AND BROWNED
BUTTER CARAMEL

M, SU, E - May contain traces of: P, H, SO, N

165,-

Sebastian Gibrand

ALMOND CAKE WITH LEMON CREAM, FIOR DI LATTE
ICE CREAM, SEASONAL BERRIES AND LIGHTLY
WHIPPED RØROS CREAM

M, E, H, N - May contain traces of: P, SO, N

195,-

Sebastian Gibrand

ORANGE BAVAROIS WITH DARK CHOCOLATE,
BROWNED BUTTER CARAMEL WITH COINTREAU,
ALMONDS AND COCOA NIBS

M, SU, E, N

215,-

Sebastian Gibrand

TIRAMISU WITH ORGANIC MASCARPONE,
RASPBERRIES AND GALLIANO

M, SU, E, H - May contain soy

185,-