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 TOAST WITH LYNGEN SHRIMP, KALIX BLEAK ROE, CUCUMBER AND POACHED EGG

Gluten, shellfish, egg, fish, milk, sulphites

Sebastian Gibrand

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

Gluten, fish, milk

Christopher Davidsen

SCALLOPS FROM FRØYA WITH LIGHTLY PICKLED KOHLRABI, CARAMELISED YEAST SAUCE AND RØROS BUTTER

Milk, sulphites, molluscs

Vegetarian option

PICKLED BEETROOT TARTARE WITH QUINCE PURÉE, VINAIGRETTE, PUFFED RICE AND CORIANDER CRESS

Sulphites

Main Courses

Christopher Davidsen

FRESHLY STEAMED LUTEFISK FROM BRØDRENE BERG WITH MUSHY PEAS, MUSTARD SAUCE, CRISPY BACON AND GULLØYE POTATOES

Fish, milk, mustard, sulphites, gluten

Ørjan Johannessen

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

Milk, mustard

Odd Ivar Solvold

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

Gluten, fish, soy, mustard, celery, sesame, peanuts, nuts

Sebastian Gibrand

BRAISED RED DEER FROM RØROS WITH BRUSSELS SPROUTS, LINGONBERRIES, BRUNOST SAUCE, SHIMEJI, CRISPY TRUMPET MUSHROOMS AND GULLØYE POTATOES

Milk, sulphites

Vegetarian option

VEGETARIAN CHRISTMAS PLATE WITH CHRISTMAS SAUSAGE AND PATTIES, RED CABBAGE, ROASTED BRUSSELS SPROUTS, APPLE, CARAWAY JUS, PEA SHOOTS, GULLØYE POTATOES AND PARSLEY

Gluten, egg, soy, celery

May contain traces of mustard, shellfish, peanuts and nuts

Desserts

Odd Ivar Solvold

RICE CREAM "ANNO 2026" WITH AMARENA CHERRIES, CLEMENTINE, TUILE AND HONEY ICE CREAM

Gluten, egg, milk

Ørjan Johannessen

NORWEGIAN CLOUDBERRIES AND CREAM "À LA MIMMI" – CLOUDBERRY CREAM WITH VANILLA, SEA BUCKTHORN SORBET AND FRESHLY BAKED KRUMKAKER

Egg, milk

Sebastian Gibrand

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

Gluten, egg, milk, sulphites, traces of soy

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 order freely from the menu at the table. From 7 guests, each guest pre-orders a starter, main course and dessert, and for more than 12 guests we ask for a shared set menu.

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

The Christmas menu is served from 11 November.

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 700 per person. Cancellations less than 24 hours before arrival, or no-shows, will be charged the full menu price per person.



Christopher Davidsen
Silver 2017



Ørjan Johannessen
Gold 2015



Odd Ivar Solvold
Bronze 1997



Sebastian Gibrand
Silver 2019

CARD GUARANTEE

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

Otherwise, the booking is 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 settle the bill 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 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.

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.

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LOUISE

