

Barbecue Pit

All plates include 2 homemade sides!

Smokey Pork Ribs

Slow smoked dry rubbed pork ribs lightly glazed with our original BBQ sauce, topped with fresh chili and spring onion (C,M,S)

Half rack • 288,- / Full rack • 388,-

BEER TIP: Eldhuset Pale Ale (tap), Erdinger Pikantus Weizenbock (bottle)

Pulled Pork • 288,-

Slow smoked pulled pork shoulder glazed with our original BBQ sauce, topped with fresh chili and spring onion (C,M,S)

BEER TIP: Nøgne Ø 4885 Blanc (tap), 7 Fjell Floien IPA (bottle)

Brisket of Beef • 348,-

Slow smoked hand sliced brisket of beef, stacked and layered with pickled onion and spring onion (C,M,S)

BEER TIP: Eldhuset Pale Ale (tap), Maredsous Brown (bottle)

Smokey Birdie Leg • 288,-

Dry rubbed apple infused chicken leg served with our original BBQ sauce, topped with fresh chili and spring onion (C,M,S)

BEER TIP: Weihestephaner Hefeweissbier (tap), Sagene Tropisk IPA (can)

House Sausage • 288,-

Smoked, hot-seasoned sausage served with Dijon mustard (C,M,S)

BEER TIP: Hansa Chili Blonde (tap), Duvel Tripel Hop Citra (bottle)

Combo for One

Combine your favorites from the Barbecue Pit menu

Pick two • 378,- / Pick three • 468,-

Homemade Sides • 68,-

2 included with all Barbecue Pit plates

(W,C,M)	Potato Fries	Potato Mash (L)
(W,C)	Sweet Potato Fries	Sweet Potato Mash (P,C,M)
(L,M)	Grilled Corncobs	Jalapeño Poppers (W,L)
(L,C)	Corn Dip	Coleslaw (E,C,M)
(W,B,L)	Onion Rings	Mac and Cheese (W,L)
(L,C,M)	Garlic Mushrooms	BBQ Rice (C,M)
(M)	Farmer's Salad	Tomato Salad (M)
(L,C,M)	Burnt End Beans	Green Beans (C,M)



ELDHUSET

A CELEBRATION OF SOUTHERN BBQ

Social Eating

The more the merrier!

Mixed BBQ Platter

A grand tour of our famous Barbecue Pit menu

Share generous helpings of Smokey Pork Ribs, Pulled Pork, Brisket of Beef, Smokey Birdie Leg and House Sausage

2 people • 1150,-

Includes 3 homemade sides

3 people • 1648,-

Includes 4 homemade sides

Sliders

Pick and choose from our selection of mini burgers:
Beef, Pulled Pork and Chicken Burger (see House Burgers menu)

3 sliders • 248,-

5 sliders • 368,-

7 sliders • 488,-

Served with potato fries. Sweet potato fries +37,-

Loaded Nachos • 288,-

Oven baked nachos loaded with chicken or pulled pork, topped with fresh chili and spring onion. Served with salsa, sour cream, guacamole and cheddar dip (L,C,M,S)

Dirty Fries • 288,-

Potato fries topped with pulled pork, cheddar, salsa, sour cream and guacamole. Served with our original pickles (W,L,C,M,S)

House Burgers

All burgers served with potato fries!

Beef Burger • 288,-

American cheddar and house bacon. Choose from BBQ, buffalo whiskey or blue cheese sauce (available without bacon) (W,E,L,C,M,S)

BEER TIP: Eldhuset Pale Ale (tap), Chimay Trappist Blue (bottle)

Pulled Pork Burger • 288,-

Pulled pork shoulder topped with coleslaw (W,E,L,C,M,S)

BEER TIP: Ægir IPA (tap), Brasserie d'Achouffe La Chouffe (bottle)

Chicken Burger • 288,-

American cheddar, red onion and lettuce. Served with aioli (W,E,L,C,S)

BEER TIP: Duvel 666 (tap), Maredsous Brown (bottle)

Smokey Veggie Burger • 278,-

American cheddar and fried arugula. Served with BBQ sauce (W,E,L,C,S)

BEER TIP: Hansa Mango IPA (tap), Sagene Lite (can)

Sweet potato fries / gluten free burger bread +37,-

Salads

Vegetarian Salad • 238,-

Grilled paprika, red onion, tomato, alfalfa, pecan nuts and toast (W,P)

Smokey Meat Salad • 268,-

Vegetarian salad with chicken, pulled pork or brisket of beef (W,P,C,M,S)

Dip: **honey mustard** (E,C,M), **guacamole** (C) or **blue cheese** (E,L)

Desserts

Pecan Pie • 148,-

Served with peanut-caramel ice cream (W,E,L,P)

Key Lime Pie • 148,-

Served with vanilla ice cream (W,E,L)

Salty Caramel Brownie • 148,-

Served with pistachio ice cream (W,E,L)

House Ice Cream • 128,-

Ask your waiter about our seasonal ice creams (E,L)

Beer

Beer on Tap

Eldhuset Pale Ale • 126,- 40cl, 5.6% (B)

Hansa • 59,- / 106,- 25cl / 40cl, 4.7% (B)

Sagene Pilsner • 66,- / 109,- 25cl / 40cl, 4.7% (B)

Hansa Chili Blonde • 118,- 35cl, 4.7% (W,B)

Hansa Mango IPA • 118,- 35cl, 4.7% (B)

Ægir IPA • 118,- 35cl, 6.5% (B)

Duvel 666 • 126,- 35cl, 6.66% (B)

Nøgne Ø Two Captains • 139,- 35cl, 8.5% (B)

Nøgne Ø 4885 Blanc • 146,- 50cl, 4.5% (W,B)

Weihenstephaner Hefeweissbier • 146,- 50cl, 5.4% (W,B)

Bottled Brews

Alhambra Reserva 1925 • 129,- 33cl, 6.4% (B)

Sol • 114,- 33cl, 4.5% (B)

Nøgne Ø IPA • 134,- 33cl, 7.5% (B)

Erdinger Pikantus Weizenbock • 154,- 50cl, 7.3% (W,B)

Damm Lemon • 89,- 33cl, 3.2% (B)

Hollows & Fentimans Ginger Beer • 148,- 50cl, 4.0% (F)

Maredsous Brown • 147,- 33cl, 8.0% (B)

Duvel Tripel Hop Citra • 154,- 33cl, 9.5% (B)

Brasserie d'Achouffe La Chouffe • 151,- 33cl, 8.0% (B)

Chimay Trappist Blue • 151,- 33cl, 9.0% (W,B)

Nøgne Ø Porter • 139,- 33cl, 7.0% (B)

Canned Crafts

Hansa Lite • 134,- 50cl, 4.3% (B,F)

Sagene Tropisk IPA • 119,- 33cl, 4.7% (W,B,O)

Sagene Ginger Beer • 122,- 33cl, 4.2% (F)

Fjordfolk Jupiter • 178,- 33cl, 10.2% (B,O,R)

Wine & Bubbles

Red Wine

Barbera D'Alba • 579,- / 119,- / 221,-

by Giacosa Fratelli. A lively Italian red, featuring rich black cherries and a subtle earthy touch, culminating in a crisp, memorable conclusion. Bottle / glass / big joe (30cl), 12.5%

Ronchedone • 679,-

by Cà dei Frati. A plush, full-bodied Italian blend, bursting with rich red fruits, a hint of exotic spices, and a smooth, silky end. Bottle, 14.5%

Old Vine Zinfandel • 729,- / 129,-

by Three Finger Jack. A robust Californian red, exuding rich dark berries and a touch of warm spices, with a velvety, prolonged finish. Bottle / glass, 15.0%

Pinot Noir • 729,-

by Mud House. An elegant New Zealand red, showcasing a harmonious blend of ripe cherry, earthy undertones, and a smooth, sophisticated tail. Bottle, 13.5%

Amarone della Valpolicella • 1119,-

by Cantina Valpantena. A sumptuous Italian red, offering complex layers of dried fruits, spice, and a whisper of cocoa, leading to an intense, opulent wrap-up. Bottle, 15.5%

White Wine

Soave Classico • 579,- / 119,- / 221,-

by Casa dei Reti. A lively Italian white, blending bright citrus zest with delicate almond notes, leading to a refreshingly clean exit. Bottle / glass / big joe (30cl), 12.5%

Chablis • 724,- / 139,-

by Louis Robin. A classic French Chardonnay, characterized by crisp green apple, subtle limestone nuances, and an elegantly streamlined last note. Bottle / glass, 12.0%

I Frati Lugana • 679,-

by Cà dei Frati. A vibrant Italian white, featuring lush stone fruits, gentle floral nuances, and a refreshingly zesty finale. Bottle, 13.0%

Rosé

Pinot Noir Rosé • 579,- / 119,- / 221,-

by Villa Wolf. A vivacious German rosé, filled with freshly picked red berries, a whisper of minerality, and a rejuvenating denouement. Bottle / glass / big joe (30cl), 11.5%

Prosecco

Cartemisia • 624,- / 124,-

by Passione Natura. A sparkling Italian bubbly, revealing effervescent apple and pear flavors, a creamy texture, and a brisk, lively conclusion. Bottle / glass, 11.0%

Champagne

Le Tradition Premier Cru • 1299,-

by De Saint-Gall. A refined French sparkler, blending delicate notes of brioche and apple with a hint of citrus, leading to a poised and vibrant finale. Bottle, 12.5%

Miscellaneous

Cider

Bulmers Original • 154,- 50cl, 4.5%

Bulmers Crushed Red Berries • 154,- 50cl, 4.0%

Fjordfolk Unsinkable Sam • 164,- 44cl, 6.0%

Cocktails

Kyiv Mule • 159,-

Whisky Sour • 169,-

Aperol Spritz • 169,-

Irish Coffee • 169,-

Ask your waiter for the full drink menu

Non-alcoholic

Purezza Sparkling Water • 64,- 70cl

Coffee / Tea • 47,- 25cl

Coca Cola (Zero) / Fanta / Sprite • 64,- 33cl

Apple Juice / Orange Juice • 64,- 33cl

Sagene Kjørepils • 84,- 33cl (B)

No Hangover IPA • 89,- 33cl (W,B,O)

Hollows & Fentimans Ginger Beer • 89,- 33cl (F)

Weihenstephaner Hefeweissbier • 94,- 50cl, <0.5% (W,B)

Snacks

Jalapeño Poppers (W,L)

3 pcs • 68,- / 6 pcs • 126,- / 9 pcs • 184,-

Tortilla Chips • 86,-

Served with salsa dip

Polly Salted Peanuts • 46,- (N)

Polly Chili Nuts • 46,- (N)

See our **Homemade Sides** menu
for more tasty bites
to enjoy with your drinks!

A CELEBRATION OF SOUTHERN PUB

ALLERGENS: W WHEAT | B BARLEY | O OAT | R RYE | N PEANUT | L LACTOSE | F GLUTEN FREE

All wine, Prosecco and Champagne contain sulfites