

Welcome!

At Eight Rooftop bar we believe in the right to feel Grand! Carefully selected spirits, combined with the simplicity of the old classic cocktails, are the cornerstones of Eight's cocktail philosophy. By adding some Scandinavian flavor we hope you'll find our cocktails both delicious and mesmerizing.

Through bringing the old classic cocktails into a new era and also by appealing to the new generation of educated drinker, we hope to affirm Eight as a part of Oslo's fast growing cocktail scene.

The fantastic view from our rooftop terrace is of course there for you to admire!

For information regarding bookings, corporate gatherings, or other private functions please contact us at eight@grand.no. Our skilled bartenders are available for guidance and advice.

E I G H T

BEER & CIDER

Lager and Pilsner	Nat.	ABV	Vol.	kr
Ringnes Draft (<i>b</i>)	Nor	4,5%	40cl	86
Sagene Pilsner (<i>b</i>)	Nor	4,5%	33cl	88
Carlsberg (<i>b</i>)	Nor	4,5%	30cl	88
Corona (<i>b</i>)	Mex	4,7%	33cl	96
Peroni (<i>b</i>)	Ita	4,5%	33cl	96
Peroni <i>gluten free</i>	Ita	5,1%	33cl	106

Pale Ale, IPA, Blond Ale	Nat.	ABV	Vol.	Kr
Sagene IPA (<i>b</i>)	Nor	6,5%	33cl	122
Sagene Tropisk IPA (<i>b</i>)	Nor	6,5%	33cl	118
Haandbryggeriet Norwegian Wood ()	Nor	6,5%	50cl	158
Haandbryggeriet Humlesus (<i>b</i>)	Nor	4,5%	50cl	138
Lefte Belgian Blonde (<i>b</i>)	Bel	6,6%	33cl	128
Ægir IPA (<i>b</i>)	Nor	6,5%	33cl	128

Weissbier and Wheat Ale	Nat.	ABV	Vol.	kr
Franziskaner Hefeweisse (<i>b, wh</i>)	Ger	5,2%	50cl	134
Kronenbourg 1664 Blanc (<i>b, wh</i>)	Fra	4,7%	33cl	96

Fruit Beer and Sour Beer	Nat.	ABV	Vol.	kr
Magic Rock Gooseberry Gose (<i>b, wh</i>)	Eng	4,1%	33cl	112

BEER & CIDER

Dark Ale	Nat.	ABV	Vol.	kr
Nøgne Ø Imperial Brown Ale (<i>b, wh</i>)	Nor	6,5%	33cl	128
Nøgne Ø Imperial Stout (<i>b</i>)	Nor	9%	33cl	138
Haandbryggeriet Dark Force (<i>b, wh</i>)	Nor	9%	50cl	162

Cider	Nat.	ABV	Vol.	kr
Somersby Double Press <i>semi-sweet (s)</i>	Den	4,5%	30cl	108
Bulmers Apple <i>semi-sweet (s)</i>	UK	4,5%	54cl	138
Lovløs Øko <i>dry (s)</i>	Nor	4,5%	33cl	122
Brännland Pernilla Perle <i>semi-sweet (s)</i>	Swe	8%	75cl	395
Roscoe Ginger Beer (<i>s</i>)	Swe	4,5%	33cl	104

Non Alcoholic	Nat.	ABV	Vol.	Kr
Sagene kjørepils (<i>b</i>)	Nor	0,7%	33cl	55

New arrivals

Ask your bartender for new arrivals or small batch beer

SNACKS

Homemade Nuts	45
Chips	55
Green Olives	55
Chorizo (<i>g, m, n, sy, s</i>)	65
Salchichón (<i>m, n, s</i>)	65

BUBBLES

By the glass	12cl	Bottle
Bollinger Special Cuvée Champagne	140	875
House Sparkling	120	525

CHAMPAGNE

Bottles of 75cl	Vintage	Bottle
Bollinger Special Cuvée	NV	875
Bollinger Special Cuvée Rosé	NV	1495
Bollinger Grand Année	2007	1595
Bollinger R.D.**	2002	2900
Bollinger R.D.**	1997	4195
Bollinger R.D.**	1996	4195
Ayala Brut Majeur	NV	875
Ayala Blanc de Blancs	2008	995
Dom Perignon Vintage	2009	1995
Dom Perignon Rosé**	2002	5995
Krug Grand Cuvée	NV	1990
Krug Rosé**	NV	5995
Krug Vintage**	2002	4995
Krug Vintage**	2003	4995
Nicolas Feuillatte Brut	NV	995
Nicolas Feuillatte Palmes D'Or**	1998	2695
Nicolas Feuillatte Palmes D'Or**	2006	2395
Louis Roederer Cristal	2004	3995

CHAMPAGNE

Big Bottles, from 150cl

	Vintage	Bottle
Bollinger Special Cuvee, Magnum	NV	2195
Bollinger Special Cuvee, Jeroboam 3 liter	NV	4450
Bollinger Special Cuvee, Methuselah 6 liter	NV	7550
Moet & Chandon Brut, Magnum	NV	2195
Moet & Chandon Rosé Brut, Magnum	NV	2695
Dom Perignon Vintage Magnum	2009	5795
Krug Grand Cuvée Magnum**	NV	5495

SPARKLING WINE

Bottles of 75cl

	Vintage	Bottle
Segura Viudas Cava	NV	525
Segura Viudas Heredad Cava	NV	795
House Sparkling	NV	525
Léonce Bocquet Cremant Brut	NV	610

* All wines may contain sulfite

** Cellar wines will take a few extra minutes to be served.

SNACKS

Homemade Nuts	45
Chips	55
Green Olives	55
Chorizo (g, m, n, sy, s)	65
Salchichón (m, n, s)	65

WHITE WINE

By the glass	15cl	Bottle
House Wine	126	595
Georg Breuer Sauvage 2016 <i>Rheingau – Riesling</i>	136	650
Bouchard Père & Fils Mâcon-Lugny 2016 <i>Bourgogne – Chardonnay</i>	152	725
Franck Millet Sancerre 2015 <i>Loire, Sancerre – Sauvignon Blanc</i>	168	825
Bouchard Père & Fils 2015 <i>Chassange-Montrachet – Chardonnay</i>		1250
Georg Breuer Nonnenberg 2015 <i>Rheingau – Riesling</i>		1395

RED WINE

By the glass	15cl	Bottle
House Wine	126	595
Bouchard Père & Fils 2015 <i>Bourgogne, La Vignée - Pinot Noir</i>	156	750
Bouchard Père & Fils 2014 <i>Bourgogne, Gevrey-Chambartin - Pinot Noir</i>		1095
Castello Banfi 2012 <i>Toscana, Brunello di Montalcino - Sangiovese</i>		1295
Cheval des Andes 2006 <i>Argentina, Mendoza – Cabernet Sauvignon, Malbec, Petit Verdot</i>		1495

ROSÉ WINE

By the glass	15cl	Bottle
House Rosé	136	650

* All wines may contain sulfite

CLASSIC COCKTAILS

Morning Glory Fizz 142

“That will give one an appetite and quieten the nerves.” –was once said about this classic, first published in 1895. It is designed to quickly and efficiently deglaze the brain after a long night of revelry.

Glenmorangie 10, Lemon, Syrup and Absinth. (e)

French 75 180

It could be named after the light artillery gun that ended WWI it has been a symbol for victory and celebration.

We believe the French 75 is best drunk as a “Tom Collins Royal”.

Hendrick’s Gin, Lemon and Sugar. Topped off with Champagne. (s)

The Last Word 142

Created and served the first time in the early 1900’s at the Detroit Athletic Club. Starting to bloom again after many years in the shadow.

Gordons Gin, Green Chartreuse, Maraschino Liqueur and Lime Juice.

Bee’s Knees 142

...is slang for “the best” and this is a cocktail worthy of the name.

Bareksten Botanical Gin, Lemon Juice, and Honey.

Toronto 142

The perfect digestivo. Crisp, bitter and smooth at the same time.

Woodford Rye, Fernet, Syrup and Angostura Bitters.

OUR TWISTS OF THE CLASSICS

The Nor Way 142

Our concoction of a *Negroni*.

Made with Aquavit, Vermouth and a Norwegian bitter, Marka.

Lysholm Linie, Marka Bitter, Antica. (s)

Rhum & Stout 142

The now well known classic, *Old Fashioned*, made of pirates for pirates.

A sweeter, spicier with a hint of coffee and chocolate.

Plantation St Lucia, Stout Syrup, Abbot Bitters. (b,e)

T&T Boogie 142

The old *Trinidad Sour* in new clothes.

Angostura di Amaro, Rittenhous Rye, Lemon Juice, Syrup and a dash of

Disaronno Amaretto. (e)

Updated 142

...version of *Up to Date*. A less known and once-forgotten cocktail than it's big brother "Manhattan".

Linie Aquavit, PX Sherry, Grand Marnier Angostura Bitters (s)

Rødtopp 142

A twist of the magnificent *Clover Club*. Made with a raspberry spirit and a raspberry liqueur, both distilled in Norway.

Rødtopp, Kimerud Raspberry Elixir, Lemon, Pomegranate, Bob's Bitters Liquorice

HOUSE COCKTAILS

- The Bohemian Flirt** 142
Bring out the Bohemian side of you with this concoction of fine Norwegian Aquavit and good-old French liqueur.
Lysholm 52, Yellow Chartreuse, Apple, Lemon, Syrup and Cardamom Bitters. (e)
- El Mexicano** 142
Strong and spicy. The evil twin of the Margarita some have said.
Mezcal, Ginger, Chili, Lime, Syrup and Bob's Ginger Bitters.
Served with a rim of Grounded Pink Pepper and Salt
- Mjølner** 142
Tough enough?
Can you take a punch from the divine hammer of Thor?
Kimerud Hillside Aged Gin, IPA syrup, Black Sea Salt (b)
- Aperitivo Milano** 142
Sweet as the voice of Maria Callas and chilly as the Aosta Valley.
A great way to cool down when the snow is gone.
Branca Menta, Lime Juice, Syrup, Peppermint Bitters and Fresh Mint Leaves
- Sakura 桜** 142
A beautiful marriage between the sweetness of the ume fruit, *Japanese apricot*, and the spiciness of the Rooibos.
Umeshu, Rooibos infused Belvedere, Lemon and Pomegranate (e)

SPIRITS

Aquavit is a traditional Scandinavian spirit, flavored mainly by caraway. Other herbs and spices that are used are anise, star anise, dill, fennel, cardamom, vanilla, coriander, lemon zest and track. Aquavit is for most Norwegians a spirit served at Christmas dinner, but some drink it all year.

We love to work with aquavit when making cocktails because of its intriguing flavors. You can of course also drink it straight up or on the rocks.

Aquavit	ABV	2cl	4cl
Lysholm Linie 41,5%	41,5%	51	102
Lysholm Linie Double Cask Madeira	41,5%	56	112
Lysholm No.52	40%	51	102
Gilde Non Plus Ultra	40%	56	112
Håvaldsen Triple Cask	40%	51	102
Gammel Opland Edel Port	41,5%	64	128
Gammel Opland SC #2724	58,4%	82	162
Gammel Opland SC #3222	56,8%	82	162
Gammel Opland SC #5152	58,4%	82	162
O.P. Anderson, Sweden	40%	51	102
Hallands Fläder, Sweden	38%	48	96

Vodka	ABV	2cl	4cl
Smirnoff, USA	40%	51	102
Grey Goose, France	40%	68	136
Ketel One, Netherlands	40%	61	122
Tito's Handmade Vodka, USA	40%	59	118

Gin	ABV	2cl	4cl
Bareksten, <i>Norway</i>	40%	64	128
Kimerud Wild Grade, <i>Norway</i>	47%	64	128
Kimerud Hillside Aged, <i>Norway</i>	42%	64	128
Kimerud Pink Gin, <i>Norway</i>	38%	56	112
Harahorn, <i>Norway</i>	46%	59	118
Hernö, <i>Sweden</i>	40,5%	69	138
Hernö Navy Strength, <i>Sweden</i>	57%	76	152
Hernö Old Tom, <i>Sweden</i>	43%	64	128
Hernö Juniper Cask, <i>Sweden</i>	47%	79	158
Hernö Sloe Gin, <i>Sweden</i>	30%	64	128
Napue, <i>Finland</i>	46,3%	59	118
Gordon's, <i>England</i>	40%	51	102
Tanqueray, <i>England</i>	41,3%	55	110
Tanqueray Bloomsbury, <i>England</i>	47,3%	52	116
Tanqueray Ten, <i>England</i>	47,3%	63	126
Star of Bombay, <i>England</i>	41,3%	63	126
Sipsmith VJOP, <i>England</i>	57,7%	64	128
Hendrick's, <i>Scotland</i>	41,4%	64	128
Caorunn, <i>Scotland</i>	41,8%	64	128
Blackwood's Vintage 2012, <i>Scotland</i>	40%	56	112
Gin Mare, <i>Spain</i>	40%	64	128
Monkey 47, <i>Germany</i>	47%	69	138
Soil & Soul Riesling Gin, <i>Germany</i>	44%	69	138

Mixers

Fever Tree Tonic		
<i>Fruity and a bit on the sweeter side</i>	20cl	60
Double Dutch Skinny Tonic		
<i>Zesty and grape notes. 60% less calories than normal tonic</i>	20cl	60
Fever Tree Ginger Beer		
<i>Spicy and fresh</i>	20cl	60
Three Cents Pink Grapefruit Soda		
<i>Fizzy, fresh and complex pink grapefruit soda.</i>	20cl	60

Rum & Cachaça	ABV	2cl	4cl
Bacardi Carta Blanca, International	40%	51	102
Bacardi 8, Bahamas	40%	56	112
Zacapa 23, Guatemala	40%	63	126
Zacapa XO, Guatemala	40%	84	168
Plantation 20th Anniversary	40%	64	128
A.H. Riise XO	40%	58	116
A.H. Riise Non Plus	40%	84	168
Weber Haus Cachaca, <i>Brazil</i>	38%	51	102

Tequila & Mezcal	ABV	2cl	4cl
José Cuervo Tradicional Silver	38%	52	104
José Cuervo 1800 Blanco	38%	62	124
José Cuervo 1800 Anejo	38%	69	138
José Cuervo La Familia Platino	38%	69	138
José Cuervo La Familia Reserva	38%	146	292
Del Maguey Mezcal Vida	40%	52	104

Grappa	ABV	2cl	4cl
Nonino lo Chardonnay, barriques	40%	59	118
Serego Aligheri di Amarone	40%	62	124

Cognac	ABV	2cl	4cl
Braastad XO	40%	64	128
Hennessy Fine Cognac	40%	59	118
Hennessy XO	40%	122	244

Calvados	ABV	2cl	4cl
Christian Drouin Sélection	40%	56	112
Christian Drouin Hors d'Auge	40%	91	182

Norwegian Whisky	ABV	2cl	4cl
Eiktyrne	43%	73	146
Highland Whisky	ABV	2cl	4cl
Dalwhinnie 15	43%	61	122
Glenmorangie 10	40%	58	116
Glenmorangie 18	43%	84	168
Glenmorangie Signet	46%	111	222
Orkney Whisky	ABV	2cl	4cl
Highland Park 12	40%	53	116
Highland Park 18	43%	86	192
Highland Park 25	48%	220	540
Highland Park Odin	55,8%	138	276
Speyside Whisky	ABV	2cl	4cl
Balvenie 21	43%	112	224
Mortlach 18	43,4%	164	328
Macallan 12	40%	71	142
Macallan 18	40%	136	272
Glenfiddich 12	40%	56	112
Glenfiddich 21	40%	111	222
Glenfiddich 26	43%	222	444
Isley Whisky	ABV	2cl	4cl
Laphroaig Quarter Cask	40%	71	142
Lagavulin 8	48%	67	134
Lagavulin 16	43%	67	134
Ardbeg 10	40%	58	116
Ardbeg Dark Cove	46,5%	137	274
Bowmore Darkest 15	43%	69	138
Skye Whisky	ABV	2cl	4cl
Talisker 10	45,8%	61	122
Talisker 18	45,8%	106	212

Blended Whisky	ABV	2cl	4cl
Naked Grouse	40%	53	106
Monkey Shoulder	40%	53	106
Johnnie Walker Black Label	40%	51	102
Johnnie Walker Blue Label	40%	144	288
Irish Whisky	ABV	2cl	4cl
Jameson	40%	51	102
Jameson 18	40%	68	136
Japanese Whisky	ABV	2cl	4cl
Togouchi 12	40%	92	184
Hibiki Harmony	43%	84	168
Taiwanese Whisky	ABV	2cl	4cl
Kavalan Solist Vinho Barrique	57,8	144	288
Kavalan Solist Sherry Cask	57,1	144	288
American Whiskey	ABV	2cl	4cl
Bulleit Bourbon	45%	54	108
Bulleit Rye	45%	54	108
Jack Daniels	40%	51	102
Woodford Reserve	43,2%	63	126
Woodford Rye	45,2%	63	126
Sazerac Rye	45%	66	132

Allergens

Barley (*b*), Egg (*e*), Gluten (*g*), Milk (*m*),
Nuts (*n*), Oat (*o*) Soy (*sy*), Sulfite (*s*), Wheat (*wh*)

E I G H T

Opening Hours

Mondays -Thursday: 16.00-01.00
Friday - Saturday: 14.00-02.00
Sundays: Closed

#eightrooftopbar
#grandhoteloslo