

# BRASSERIE

## FORRETTER / STARTERS

### Kalix løyrom 30g (SWE) 255

Rødløk, gressløk, Røros rømme, brioche  
Kalix whitefish roe; Red onion, chives,  
Røros sour cream, brioche  
(1a,3,4,7)

### Reinsdyrtartar (NOR) 225

Margbein av reinsdyr, tyttebær, karse, løk, einerbær  
/ Reindeer tartare; Reindeer bone marrow, lingonberries,  
cress, onion, juniper berry  
(3,10)

### Blomkålsuppe (NOR) 175

Bacon, olivenolje, krutonger  
/ Cauliflower soup; Bacon, olive oil, crutons  
(1a,7)

### Kullgrillet kamskjell (NOR) 245

Grønn curry, eple, ørretrogn, fennikel  
Coal grilled scallops; Green curry, apple, trout roe, fennel  
(4,14)

## HOVEDRETTER / MAINS

En siderett er inkludert.

/ One side dish is included.

### Indrefilet fra okse 200g (NOR) 435

Aspargesbønner med misosmør,  
kremet grønn peppersaus  
Beef tenderloin 200g (NOR); Asparagus beans and miso  
butter, creamy green pepper sauce  
(6,7,12)

### Tey's striploin 250g (CAN) 535

Tomatsalat med rødløk, Béarnaisesaus  
Tey's striploin 250g (CAN); Tomato and red onion salad,  
Béarnaise sauce  
(3,7,12)

### Lam mørbrad 180g (NZL) 355

Hvitløkssopp med persille, skogsoppsaus  
Lamb sirloin; Garlic mushrooms with parsley,  
forest mushroom sauce  
(7)

### Iberico Secreto 180g (ESP) 365

Aspargessalat med fennikel & sitron, rødvinssaus  
Iberico Secreto 180g (ESP); Asparagus and fennel salad  
with lemon, red wine sauce  
(12)

### Grillet tunfisk 200g (VNM) 335

Pak choy, romescosaus  
Grilled tuna 200g (VNM); Pak choy, Romesco sauce  
(8a,12)

## SIDERETTER / SIDE DISHES

Pommes frites / French fries

Søtpotet fries / Sweet potato fries

Urtepotet / Roasted herb potatoes (7)

Quinoa

## DESSERTER / DESSERTS

### Crème brûlée 165

Tahiti vanilje  
Crème brûlée; Tahiti vanilla  
(3,7)

### Smuldrepai 145

Rabarbra, vaniljeis  
Crumble pai; With rhubarb, vanilla ice cream  
(1ad,3,7)

### Sjokolademousse 175

Granskuddsirup, brownie, multe  
Chocolate mousse; Norway spruce syrup,  
brownie, cloudberry  
(1a,3,7)

## VEGANSK MENY / VEGAN MENU

### Fritert linse croquette 145

Røkt aubergine, syltet løk, raita  
Fried lentil croquette; smoked eggplant, pickled onion, raita

### Grillet Portobello 255

Friterte kikerter, rosenkål, romescosaus  
Grilled Portobello; fried chick peas, rosette cabbage, romesco sauce  
(8a,12)

### Eton Mess 165

marengs, krem, jordbær  
Eton Mess, meringues, cream, strawberries

### Vegansk 3-retters meny 505

Vegan 3 course menu

## BARNEMENY / KIDS MENU

### Hamburger og pommes frites 135

Hamburger with French fries  
(1a,3,7)

### Indrefilet, pommes frites, Béarnaisesaus 175

Beef tenderloin; French fries, Béarnaise sauce  
(3,7,12)

#### \*ALLERGENER / ALLERGIES:

1. Gluten a) Hvete/Wheat b) Rug/Rye c) Bygg/Built barley d) Havre/Oat e) Emmer/Bucket grain f) Spelt/Spelled g) Khorsan h) Urkorn/primeval grain
2. Skalldyr/Shellfish 3. Egg 4. Fisk/Fish 5. Peanøtter/Peanuts 6. Soyabønner/Soy Beans 7. Melk/Milk (laktose)
8. Nøtter/Nuts a) Mandler/Almonds b) Hasselnøtter/Hazel nuts c) Valnøtter/Walnuts d) Pekannøtter/Pecan nuts e) Pistasjønøtter/ Pistachios f) Paranøtter/Brazil nuts g) Macademianøtter/Macademia nuts h) Cashewnøtter/ Cashew nuts i) Muskatnøtt/Nutmeg j) Pinjekjerner/Pine nuts
9. Selleri/Celery 10. Sennep/ Mustard 11. Sesamfrø/Sesame seeds 12. Svoveldioksid og sulfitter/Sulphur Dioxide 13. Lupiner/Lupins 14. Bløtdyr/Mollusc



BRASSERIE  
RESTAURANT