

BRASSERIE

S O M M E R M E N Y

FORRETTER / STARTERS

CARPACCIO 159,-

Elg, Västerbottenost, syltet sopp, fritert grønnkål, råørte tyttebær (7)
CARPACCIO; Elk, Västerbotten cheese, pickled mushrooms, deep fried kale, lingonberries (7)

VICHYSOISE 142,-

Purre- og potetsuppe, ørretrogn, 63° vaktelegg, sprø bacon (3, 4, 7)
VICHYSOISE; Leek- and potato soup, trout roe, 63° quail egg, crispy bacon (3, 4, 7)

REKECOCKTAIL MED EN VRI 137,-

Mango, avocado, syltet løk, lime, ingefærdressing, chili, kasjunøtter (2, 8-h)
COCKTAIL WITH A TWIST; Shrimps, mango, avocado, onion, chili, lime, ginger dressing, cashew nuts (2, 8-h)

BURGER GRUYERE 198,-

Bacon, gruyere, dijon- og timianmajones, brioche, syltet løk, salat, pommes frites (1-b, 3, 7)
BURGER GRUYERE; Bacon, gruyere, dijon- and thyme mayonnaise, brioche, pickled onions, salad, french fries (1-b, 3, 7)

BOOKMAKER TOAST 238,-

Surdeigsbrød, indrefilé, salat, syltet løk, sennepskrem, frisk pepperrot, eggeplomme, pommes frites (1-b, 3)
BOOKMAKER TOAST; Sourdough bread, tenderloin, salad, onion, mustard cream, fresh horseradish, egg yolk, french fries (1-b, 3)

STEAK MINUTE 265,-

220gr Entrecôte, sesongens grønnsaker, chimichurri, pommes frites
STEAK MINUTE; 220g Entrecôte, seasonal vegetables, chimichurri, french fries

FJELLRØYE 259,-

Dill- og smørglasert nypotet, asparges, ørretrogn, hollandaisesaus, grillet sitron (3, 4, 7)
ARCTIC CHAR; Dill- and butter tossed fresh potatoes, asparagus, trout roe, hollandaise, grilled lemon (3, 4, 7)

LAMMECOULOTTE 270,-

Røkt ratatouille, gresskarpuré, urtecrust, ristet hvitløksskrem, rosmarinsaus (1-b, 7, 12)
LAMB COULOTTE; Smoked ratatouille, pumpkin puré, herbcrust, roasted garlic cream, rosemary sauce (1-b, 7, 12)

DESSERT

CRÈME BRÛLÉE 99,-

Matcha (7)
CRÈME BRÛLÉE; Matcha (7)

SJOKOLADEFONDANT 104,-

Lakris (1-b, 7)
CHOCOLATE FONDANT; Licorice (1-B, 7)

ALLERGENER: 1. Gluten a) Semule b) Hvete c) Rug d) Bygg e) Havre f) Emmer g) Spelt h) Khorasan i) Urkorn 2. Skalldyr 3. Egg 4. Fisk 5. Peanøtter 6. Soyabønner 7. Melk (laktose) 8. Nøtter a) Mandler b) Hasselnøtter c) Valnøtter d) Pekannøtter e) Pistasinøtter f) Paranøtter g) Macadamianøtter h) Kasjunøtter i) Muskatnøtt j) Pinjekjerner 9. Selleri 10. Sennep 11. Sesamfrø 12. Svoveldioksid og sulfitter 13. Lupiner 14. Bløtdyr

ALLERGENES: 1. Gluten a) Semolina b) Wheat c) Rye d) Built barley e) Oat f) Buckwheat grain g) Spelt h) Khorasan i) Urkorn 2. Shellfish 3. Egg 4. Fish 5. Peanuts 6. Soy Beans 7. Milk (Lactose) 8. Nuts a) Almonds b) Hazel nuts c) Walnuts d) Pecan nuts e) Pistachios f) Brazil nuts g) Macadamia nuts h) Cashew nuts i) Nutmeg j) Pine nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur Dioxide 13. Lupins 14. Molluscs