

BRASSERIE

FORRETTER / STARTERS

- Kalix løyrom 30g (SWE) 245**
Rødløk, gressløk, Røros rømme, brioche
Kalix whitefish roe; Red onion, chives, Røros sour cream, brioche
(1b,3,4,7)
- Elgtartar (NOR) 215**
Elgmargbein, tyttebær, karse, løk, einebær
Moose tartare; Moose bone marrow, lingonberries, cress, onion, juniper berry
(3,10)
- Kantarellsuppe (SWE) 175**
Bacon, karse, olivenolje, krutonger
Chanterelle soup; Bacon, cress, olive oil, croutons
(1b,7)
- Kullgrillet kamskjell (NOR) 235**
Grønn curry, eple, ørretrogn, fennikel
Coal grilled scallops; Green curry, apple, trout roe, fennel
(2,4)

HOVEDRETTER / MAINS

En siderett er inkludert.
/ One side dish is included.

- Indrefilet fra okse 200g (NOR) 425**
Aspargesbønner med misosmør, kremet grønn peppersaus
Beef tenderloin 200g (NOR); Asparagus beans and miso butter, creamy green pepper sauce
(7,12)
- Tey's striploin 250g (CAN) 525**
Tomatsalat med rødløk, Béarnaisesaus
Tey's striploin 250g (CAN); Tomato and red onion salad, Béarnaise sauce
(3,7,12)
- Lam mørbrad 180g (NZL) 345**
Hvitløkssopp med persille, kremet sort trompetsoppsaus
Lamb sirloin; Garlic mushrooms with parsley, creamy black chanterelle sauce
(7)
- Iberico Secreto 180g (ESP) 355**
Aspargessalat med fennikel & sitron, rødvinssaus
Iberico Secreto 180g (ESP); Asparagus and fennel salad with lemon, red wine sauce
(12)
- Grillet tunfisk 200g (VNM) 325**
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*
- Quinoa

DESSERTER / DESSERTS

- Crème brûlée 155**
Tahiti vanilje, eple & havtornkompott
Crème brûlée; Apple and sea buckthorn compote
(3,7)
- Smuldrepai 135**
Rabarbra, vaniljeis
Crumble pai; With rhubarb, vanilla ice cream
(1be,3,7)
- Sjokolademousse 165**
Granskuddsirup, brownie, multe
Chocolate mousse; Norway spruce syrup, brownie, cloudberry
(1b,3,7)

VEGANSK MENY / VEGAN MENU

- Fritert Tofu, tabbouleh, vannmelon, raita 135**
Fried tofu, Tabbouleh, water melon, raita
- Grillet Portobello, friterte kikerter, grønn currysau, urtepotet 245**
Grilled Portobello, fried chick peas, green curry sauce, roasted herb potatoes
- Eton Mess, marengs, krem, jordbær 155**
Eton Mess, meringues, cream, strawberries
- Vegansk 3-retters meny 495**
Vegan 3 course menu

BARNEMENY / KIDS MENU

- Hamburger og pommes frites 125**
Hamburger with French fries
(1b,3,7)
- Indrefilet, pommes frites, rødvinssaus 165**
Beef tenderloin, French fries, red wine sauce
(12)

*ALLERGENER / ALLERGIES:

1. Gluten a) Semule/Semolina b) Hvete/Wheat c) Rug/Rye d) Bygg/Built barley e) Havre/Oat f) Emmer/Bucket grain g) Spelt/Spelled h) Khorsan i) 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) Pistasjnøtter/ 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

