

LES APÉRITIFS

OUR SNACKS TO SHARE

HUÎTRES NATURELLES

Oyster, mignonette & lemon

Allergen: mollusc, sulphite

45,- per piece

HUÎTRES ROCKEFELLER

Gratinated oyster, butter, spinach & parmesan

Allergen: mollusc, milk, sulphite, fish, barley

60,- per piece

BRITANNIA SELECTION CAVIAR

GASTROunika Gold 50g

1250,-

With blinis, chives & crème crue

1350,-

HARENG À LA NORVÉGIENNE

Pickled herring, red onion, crème crue, crispy rye & dill

Allergen: fish, milk, rye, wheat, sulphite

185,- per person

PLAT DE CHARCUTERIE

4 types of our cured meats from Al Berlinghetto in Northern Italy.

Served with baguette & Røros butter.

Allergen: wheat, milk, sulphite

245,-

If you want only one type: 89,- per type

BRUNCH

AVAILABLE 10AM TO 1PM EVERY DAY

OEUFS BROUILLÉS AVEC PANCETTA AUX COMTÉ

Freshly made scrambled eggs with pancetta & grated comté

Allergen: egg, milk, wheat

210,-

POULET FRIT AVEC CRÊPE AMÉRICAINNE

Fried chicken with american pancakes & maple syrup

Allergen: milk, egg, wheat, sulphite

235,-

YAOURT AVEC GRANOLA SES FRUITS

Yoghurt with granola, fruits & berries

Allergen: milk, oats, almonds

210,-

OEUF BÉNÉDICTE

English muffin, smoked ham, poached egg & Sauce Hollandaise

Allergen: milk, wheat, egg, sulphite

235,-

LES ENTRÉES

STARTERS

TARTARE DE BOEUF

Cornichons & pommes alumettes

Allergen: egg, sulphite, fish, mustard, barley

Small 185,-/ Large 245,-

SOUPE AUX CHANTERELLE

Creamy mushroom soup,

pickled mushrooms, leek,

parmesan & croutons

Allergen: milk, sulphite, wheat

Can be made vegan or vegetarian

195,-

CALAMAR AVEC N'DUJA

A L'AIL

Fried octopus with n'duja,

kohlrabi & garlic

Allergen: mollusc, milk, sulphite

235,-

TERRINE DE RENNE AUX

CHÂTAIGNE

Terrine of reindeer, lingonberries,

fried brussels sprouts

& chestnut cream with port

Allergen: milk, sulphite

195,-

LES CLASSIQUES

OUR CLASSICS

SOUPE AUX OIGNONS

Onion soup gratinated with Gruyère & croutons

Allergen: milk, sulphite, wheat, celery

200,-

CROQUE MONSIEUR

Sandwich with smoked ham, Gruyère, sauce mornay, Dijon mustard & tomato

Allergen: wheat, mustard, milk

245,-

CROQUE MADAME

Sandwich with smoked ham, Gruyère, sauce mornay, Dijon mustard,

tomato & fried egg

Allergen: wheat, mustard, egg, milk

255,-

SALADE DE POULET

Creole spiced fried chicken thigh, tomatoes, salad,

pickled red onions & bell pepper mayonnaise

Allergen: milk, egg, sulphite

245,-

SALADE VERTE À LA PROVENÇALE

Provencale salad, tarragon mayonnaise, capers, eggs & croutons

Vegetarian salad

Allergen: egg, sulphite, wheat

210,-

MOULES FRITES

Mussels steamed with white wine served with pommes frites

& baked garlic mayonnaise

Allergen: mollusc, egg, milk, sulphite

290,-

MENU DU JOUR

3 course menu of the day

Based on the kitchen's selection of today's produce

545,-

Wine pairing from 495,-

Served from 4 PM

LES PLATS

MAIN COURSES

L'UMAMI BURGER DE LA BRASSERIE

Cep mayonnaise, caramelized onion with oyster mushrooms,

comté & pommes frites

Allergen: wheat, milk, egg, sulphite, soy

270,-

CHATEAUBRIAND GRILLÉ

200g chateaubriand from the grill, lyonnaise onion,

Sauce Béarnaise & pommes frites

Allergen: milk, egg, sulphite

495,-

FILET DE CERF AUX TOPINAMBOUR

Leg of deer, roasted sunchoke cream, broccolini, fried small potatoes

& red wine sauce with browned butter

Allergen: milk, sulphite

435,-

BOEUF BRAISÉ À LA TRUFFE

Braised chuck of beef, baked root vegetables,

potatoes purée with pistou & truffle sauce

Allergen: Sulphite, milk, pine nuts, celery

425,-

FLÉTAN GRILLÉ AVEC SAUCE XÉRÈS

Grilled halibut chop, sauteed savoy cabbage, fried small potatoes

& butter sauce with sherry

Allergen: fish, milk, sulphite

395,-

COLIN CUIT AU FOUR

Baked hake, fried mushrooms, radishes,

potatoes purée & roasted chicken jus

Allergen: milk, fish, sulphite

395,-

BIFTECK À LA RACINE DE CÉLERI

Celery root steak, lyonnaise onion, Sauce Béarnaise & pommes frites

Allergen: milk, sulphite, celery, soy, wheat

For a vegan option: Ask for vegan pepper sauce

Allergen: sulphite, celery, soy, wheat

395,-

VINS BLANC

	Glass	Bottle
BRITANNIA SELECTION <i>Mas La Chevalier 2021, Pays d'Oc, France</i>	135,-	645,-
ERIC LOUIS..... <i>Sancerre 2021, Loire, France</i>	155,-	725,-
DOMAINE LAROCHE <i>Chablis St. Martin 2021, Burgundy, France</i>	165,-	745,-
MAISON ROCHE DE BELLENE <i>Bourgogne Chardonnay Cuvée Reserve 2016, Burgundy, France</i>	165,-	745,-
DOMAINE OSTERTAG <i>Les Jardins Riesling 2020, Alsace, France</i>	190,-	925,-
XAVIER WEISSKOPF <i>Rocher des Violettes, Le Grand Clos 2020, Loire, France</i>	190,-	925,-
JEAN-LUC COLOMBO..... <i>Saint-Péray la Belle de Mai 2017, Rhône, France</i>		995,-
DOMAINE REMI JOBARD <i>Bourgogne Blanc 2018, Burgundy, France</i>		1195,-
CHÂTEAU COUHINS-LURTON <i>Blanc, Pessac-Léognan 2016, Bordeaux, France</i>	250,-	1295,-
DOMAINE REMI JOBARD <i>Sous La Velle Meursault 2018, Burgundy, France</i>	325,-	1595,-

VINS ROUGE

	Glass	Bottle
BRITANNIA SELECTION..... <i>Fontanafredda Barbera 2019, Piedmont, Italy</i>	135,-	645,-
CHÂTEAU DE CHAMBERT <i>Rouge 2015, Cahors, France</i>	155,-	745,-
MAISON ROCHE DE BELLENE <i>Pinot Noir Cuvée Réserve 2014, Burgundy, France</i>	165,-	745,-
CHÂTEAU DE COULAINÉ..... <i>Chinon 2019, Loire, France</i>	170,-	795,-
OGIER <i>Crozes-Hermitage 2020, Rhône, France</i>	170,-	795,-
DOMAINE MERLIN <i>Moulin-a-Vent 2016, Beaujolais, France</i>	200,-	925,-
CHATEAU CISSAC <i>Haut-Medoc 2017, Bordeaux, France</i>	225,-	1050,-
DOMAINE MICHEL JUILLOT <i>Les Champs Martin, Mercurey 1er Cru 2018, Burgundy, France</i>	250,-	1295,-
CLOS DE L'ORATOIRE DES PAPES..... <i>Châteauneuf-du-Pape 2020, Rhône, France</i>		1195,-

VINS ROSÉ

	Glass	Bottle
CHÂTEAU GASSIER <i>Miradou Rosé 2021, Provence, France</i>	135,-	645,-
CHÂTEAU GALOUPET..... <i>Cru Classé de Provence 2021, Provence, France</i>	265,-	1195,-
CHÂTEAU GASSIER <i>Cuvée 946 Rosé 2018, Provence, France</i>		895,-
CHÂTEAU GASSIER MAGNUM <i>Pas du Moine 2020, Provence, France</i>		1295,-

VINS MOUSSEUX & DES CHAMPAGNES

	Glass	Bottle
BRITANNIA SELECTION..... <i>Brut Majeur Champagne, France</i>	165,-	995,-
BRITANNIA SELECTION..... <i>Rosé Majeur Champagne, France</i>	185,-	1150,-
FRANÇOIS MIKULSKI <i>Cremant de Borgogne, France</i>	135,-	645,-
CHARLES HEIDSIECK BLANC DE MILLINAIRE 2006 <i>Brut Champagne, France</i>	395,-	2195,-
KRUG GRANDE CUVÉE BRUT <i>Brut Champagne, France</i>	445,-	2795,-

L'EAU MINERAL, LES JUICES & DES BOISSONS GAZEUSES

BRITANNIA SPARKLING.....	0,33	58,-
COCA COLA, COLA ZERO, FANTA, SPRITE....	0,33	58,-
SPILDEMOST.....Bottle	0,75	225,-
SPILDEMOST.....Glass		58,-
SPARKLING APPLE- & WILLIAMS PEAR...Bottle	0,75	265,-
SPARKLING APPLE- & WILLIAMS PEAR...Glass		65,-
FEVER TREE TONIC	0,20	52,-
FEVER TREE GINGER BEER	0,20	52,-

BIÈRES EN BOUTEILLE

NOAM PREMIUM BAVARIAN LAGER 5,2%	0,34	149,-
PERONI GLUTEN FREE 5,1%	0,33	105,-
Non Alcoholic		
BROOKLYN SPECIAL EFFECTS..... <i>American Amber Lager</i>	0,33	95,-
ERDINGER WEISSBIER.....	0,33	95,-

BIÈRES PRESSION

all of our beers can contain wheat and barley

BRITANNIA SELECTION BLONDE..... <i>Cecilie Claussen 4,7%</i>	0,33	119,-
BRITANNIA SELECTION ALE <i>P.A. Claussen 5,9%</i>	0,33	129,-
BRITANNIA SELECTION IPA <i>Kristoffer Stensrud 6,5%</i>	0,33	149,-
KRONENBOURG 1664..... <i>Blanc 5%</i>	0,25	79,-
E.C. DAHLS..... <i>Pilsner 4,5%</i>	0,33	98,-
KRONENBOURG 1664..... <i>Lager, 4,5%</i>	0,33	99,-
BROOKLYN LAGER <i>Vienna Lager 5,2%</i>	0,33	110,-
AUSTMANN NORTHIE..... <i>Brown Ale 5,5%</i>	0,33	119,-
E.C. DAHLS BOLT..... <i>IPA 6,9%</i>	0,33	135,-
AUSTMANN OLD SCHOOL IPA <i>West Coast Double 7,5%</i>	0,33	135,-
GRAFF DEAD CAT <i>Double IPA 7,5%</i>	0,33	135,-
SPECIAL TAP..... <i>Varies after season and availability</i>	0,33	Varies
LIEFMANS FRUITESSE <i>Fruit beer 3,8%</i>	0,25	75,-
CROWMOOR DRY APPLE CIDER..... <i>Dry Apple Cider 5,5%</i>	0,33	115,-