

LES ENTRÉES

TARTAR DE BOEUF

Steak tartar, cornichons, pommes allumettes
Allergen: egg, fish, mustard

60g/120g 125,-/185,-

SOUPE AUX OIGNONS

French onion soup, gratinated with Gruyère, croutons
Allergen: milk, sulfites, wheat, celeriac

145,-

FOIE GRAS AU TORCHON

Brioche, cloudberry gelée, pistachios
Allergen: gluten from wheat, egg, milk, pistachio

175,-

TRUITE POIVRÉE

Pepper-Cured Trout, quail egg, mustard cream, cucumber and herb salad, crispy rye
Allergen: fish, egg, mustard, milk, gluten from rye and wheat, sulfite

175,-

MOELLE OSSEUSE RÔTIE ET PASTRAMI FUMÉ

Roasted marrowbone and smoked pastrami, pickled mustard seeds, watercress, toast
Allergen: mustard, wheat gluten, sulfite

165,-

PETIT PLATS

CROQUE MONSIEUR

Classic French sandwich with Bayonne ham, Gruyère, sauce Mornay, dijon mustard, tomato
Allergen: wheat, mustard, egg, milk

135,-

CROQUE MADAME

Classic French sandwich with Bayonne ham, Gruyère, sauce Mornay, tomato, Dijon mustard, fried egg
Allergen: wheat, egg, milk, mustard

145,-

SALADE AU CONFIT DE CANARD

Salad with duck confit, beets, pear, goat cheese, macadamia nuts, honey-mustard vinaigrette
Allergen: milk, macadamia nuts, mustard, sulfites

225,-

SALADE VERTE

Beets, pear, goat cheese, macadamia nuts, honey-mustard vinaigrette
Allergen: milk, macadamia nuts, mustard, sulfites

165,-

Charcuterie

Served with pickles & pain au tomates

CURED LEG OF LAMB	85,-
JAMBON BAYONNE	95,-
SAUCISSON	75,-
SAUCISSON SEC AU PIMENT D'ESPELETTE.....	80,-
CHARCUTERIE PLATE WITH PICKLES & PAIN AU TOMATE.....	235,-

Allergen: wheat

BRITANNIA
BRASSERIE
EST. 1897
TRONDHEIM

LES PLATS

L'UMAMI BURGER DE LA BRASSERIE

Beef burger, porcini mayo, caramelised onion, oyster mushroom, Comté, French fries
Allergen: wheat, milk, egg

230,-

MOULES FRITES

Steamed mussels from Åfjord served with French fries, baked garlic mayonnaise. Choose between our two styles:
-Classic with white wine and cream
-Spicy with harissa and Britannia Ale
Allergen: molluscs, egg, milk, sulfites, mustard, wheat

215,-

FLÉTAN CUIT AU FOUR

Baked halibut, golden beets, cabbage, Romanesco, potato purée, mussel velouté
Allergen: fish, milk, molluscs, sulfites

295,-

ENTRECÔTE GRILLÉE

250g grilled entrecôte, San Marzano tomatoes, bearnaise sauce, French fries
Allergen: milk, egg

335,-

"BOURGIGNON" AUX JOUES DE BOEUF

Braised beef cheeks, roasted root vegetables, mushrooms, red wine sauce, potato purée
Allergen: milk, sulfites, soy

295,-

MAGRET DE CANARD POÊLÉ

Pan-seared duck breast, crispy confit duck leg, red cabbage, apricots, parsnip puré, port wine sauce
Allergen: milk, sulfites, wheat gluten

325,-

VEGETARIAN

Roasted cauliflower and Jerusalem artichoke, lentils, almond emulsion, mushroom broth
Allergen: almonds, gluten from wheat, soy, sulfites

250,-

À partager

TURBOT GRILLÉ (FOR 2 PERSONS)

700g grilled turbot on the bone, grilled lemon, beurre noisette with capers, haricots verts, potato purée
Allergen: fish, milk, soya, wheat

320,- p.p.

DESSERTS

CRÈME BRÛLÉE115,-

Allergen: milk, egg

GANACHE AU CHOCOLAT MANJARI.....125,-

Manjari chocolate cream, salted caramel ice cream, caramelised nuts, crème fraiche
Allergen: milk, egg, hazelnut, almond

TARTE CRUMBLE.....105,-

Crumble pie, cherry compote, vanilla ice cream
Allergen: milk, egg

BOULE DE GLACE OU SORBET55,-

Scoop of ice cream or sorbet
Allergen: milk, egg (for the ice cream)

PETITS FOURS.....75,-

A selection of our petits fours
Allergen: ask your waiter

Les Fromages

A selection of our cheese, four varieties served with marmalade

175,-

If you just feel for a taste, you can choose one

65,- pr slice

Allergen: milk

COFFEE AND TEA

KJELDSBERG DARK ROAST WITH REFILL.....	40,-
ESPRESSO	39,-
AMERICANO	42,-
CAPPUCINO	45,-
CAFFE LATTE.....	47,-
CAFFE MOCCA.....	49,-
TE	40,-

CHAMPAGNE/SPARKLING

AYALA..... <i>Britannia Selection Brut Majeur</i>	890,-	135,-
LANSON..... <i>Black Lable, brut</i>	998,-	
LANSON..... <i>Label brut rose</i>	1100,-	155,-
TAITTINGER..... <i>Prelude, Grands Crus Brut</i>	1125,-	
TAITTINGER..... <i>Comtes de Champagne Blanc de Blancs Brut</i>	2895,-	295,-
TAITTINGER..... <i>Comtes de Champagne Rose</i>	3255,-	320,-
J. LAURENS..... <i>Cremant de Limoux Brut</i>	595,-	105,-
CORTE GIARA..... <i>Prosecco Millesimato dry</i>	595,-	105,-

WHITE WINE

GEORG BREUER..... <i>Sauvage</i>	555,-	115,-
GEORG BREUER..... <i>Terra Montosa</i>	995,-	
CUNE MONOPOLE..... <i>Blanco Seco Clasico</i>	735,-	130,-
ALLEGRINI..... <i>Corte Giara Chardonnay</i>	495,-	95,-
BOUCHIE CHATELLIER..... <i>Pouilly Fume Argile</i>	695,-	
DAVID SAUTERAU..... <i>Sancerre</i>	625,-	120,-
LOUIS MOREAU..... <i>Chablis</i>	595,-	115,-
JEAN CLAUDE BOISSET..... <i>Chateau London</i>	875,-	150,-
DOM. BOUCHARD PÈRE & FILS..... <i>Bourgogne Chardonnay Reserve</i>	625,-	
CABELIER..... <i>Cotes du Jura la Cote 39</i>	735,-	130,-
CHATEAU DE ROCHEMORIN..... <i>Blanc 2013</i>	695,-	
FRANCOIS VILLARD MAIRLANT..... <i>St Joseph White</i>	795,-	
FRANCOIS VILLARD..... <i>Condrieu les Terrasses du Palat</i>	1150,-	

ROSÉ WINE

CHATEAU DE BERNE..... <i>Grand Recolte Rose</i>	625,-	
CHATEAU DE BERNE..... <i>Grand Recolte Rose (Magnum)</i>	1225,-	
GEORG BREUER..... <i>Spatburgunder Rose</i>	525,-	115,-

RED WINE

VILLA PONCIAGO..... <i>Beaujolais-Village Grand Cuvee</i>	510,-	
DOM. BOUCHARD PÈRE & FILS..... <i>Bourgogne Pinot Noir Reserve</i>	675,-	135,-
DOM. BOUCHARD PÈRE & FILS..... <i>Monthelie</i>	1025,-	
DOMAINE CHANZY..... <i>Mercrey Les Caraby</i>	845,-	
CHATEAU SICOT..... <i>Belair</i>	595,-	
CH DE CHAMBERT ROUGE..... <i>Cahors Malbec</i>	655,-	135,-
SCEA DE BOISSIER..... <i>Ch Grand Francais</i>	695,-	140,-
FRANCOIS VILLARD..... <i>Crozes Hermitage</i>	975,-	
FRANCOIS VILLARD..... <i>Cornas</i>	1195,-	
BORGOGNO..... <i>Barbera d'alba</i>	595,-	125,-
BORGOGNO..... <i>No name</i>	835,-	
BORGOGNO..... <i>Barolo</i>	1195,-	
ALLEGRINI..... <i>La Bragia</i>	595,-	115,-
ALLEGRINI..... <i>Poggio Al Tesoro Sondraia</i>	1225,-	
CUNE..... <i>Reserva</i>	595,-	115,-
CUNE..... <i>Gran Reserva</i>	725,-	

DRAUGHT BEER

E.C Dahls Britannia ale.....	0,33	105,-
E.C Dahls pilsner 4.5%.....	0,33	75,-
E.C Dahls Bolt IPA 6.9%.....	0,33	110,-
E.C Dahls Lamo Wit 5.2%.....	0,33	105,-
Brooklyn Lager 5.2%.....	0,33	105,-
Kronenbourg 1664 Blanc 5%.....	0,33	90,-
Pilsner Urquell 4.4%.....	0,33	90,-
Grolsch 5%.....	0,33	90,-
Chimay Trappist Rød 7%.....	0,33	115,-
Ego Gjenferd 6%.....	0,33	120,-
Midtfyns Sunshine lys ale.....	0,33	105,-
Kinn Bryggeri Prestesonen brun staut 6%.....	0,33	105,-
Graff Bryggeri Dead Cat double IPA 7.5%.....	0,33	120,-

BEER ON BOTTLE

GLUTEN FREE		
St. Feuillien Grisette Blonde 5.5%.....	0,25	95,-
Estrella Daura Damm 5.4%.....	0,33	105,-
NON ALCOHOLIC		
Brooklyn special effects American Amber Lager.....	0,33	79,-
Erdinger Weissbier.....	0,33	85,-
Brewdog, Nanny state IPA.....	0,33	95,-
Schneider Tap3 Weissbier.....	0,33	98,-
FRENCH CIDER		
Galipette Brut 4.5%.....	0,33	98,-
Galipette Biologique 4%.....	0,33	102,-

JUICE AND MINERAL WATER

Allan Milliat Jus Orange.....	0,33	101,-
Allan Milliat Jus rassin Blanc Chardonnay.....	0,33	110,-
Allan Milliat Jus rassin rouge Merlot.....	0,33	110,-
Spildegarden Elstar.....Bottle	0,75	175,-
Spildegarden Elstar.....Glass		39,-
Coca Cola, Cola Zero, Fanta, Sprite.....	0,33	52,-
Britannia sparkling.....	0,33	40,-
Britannia still.....	0,33	40,-
Fever Tree Tonic.....	0,20	45,-
Fever Tree Ginger Beer.....	0,20	45,-

DESSERT WINE

DOMAINE BRU-BACHE..... <i>Jurancon La Quintessence</i>	895,-	95,-
CHATEAU GRAVAS..... <i>Sauternes</i>	895,-	95,-
ROYAL TOKAJI ASZU..... <i>5 Puttonyos</i>	945,-	125,-
DOMAINE CAZES..... <i>Riversaltes Ambre</i>	945,-	105,-
FRANCOIS LURTON..... <i>Mas Janciel Maury</i>	595,-	95,-
GRAHAM'S..... <i>Late Bottled Vintage 2013</i>	695,-	75,-