

LES ENTRÉES

TARTAR DE BOEUF

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

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

ASPÉRGES

Green asparagus a la minute, egg 64, chèvre.
With Bleak roe: + 50,-
Allergen: egg, milk, fish (Bleak roe)

165,-

SOUPE AUX OIGNONS

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

145,-

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 POULET DE LA BRASSERIE

Chicken leg with espelette pepper, seasons vegetable crudité, parmesan
dressing
Allergen: egg, milk, sulfites

185,-

SALADE VERTE

Green salad, asparagus, seasons vegetable crudité, parmesan dressing
Allergen: egg, milk, sulfites

125,-

Charcuterie

Served with pickles & pain au tomates

CURED LEG OF LAMB	85,-
JAMBON BAYONNE	95,-
SAUCISSON	75,-
CHORIZO IBERICO BELOTA.....	80,-
CHARCUTERIE PLATE WITH PICKLES & PAIN AU TOMATE.....	235,-
Allergen: wheat	



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 Åffjord 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

215,-

FLÉTAN CUIT AU FOUR

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

295,-

VÉGÉTARIEN

Baked Colliflower, almond emulsion, herbs, mushroom broth, truffle
Allergen: egg, milk, soya, wheat, almond

210,-

CULOTTE DE VEAU

Roasted veal, cabbage, lovage- and wild garlic emulsion, potatoes, morel sauce
Allergen: sulfites, milk, egg

315,-

ENTRECÔTE GRILLÉE

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

335,-

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 MANJARI125,-

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

TARTE CRUMBLE.....105,-

Crumble pie, rhubarb compote, fresh strawberries,
vanilla ice cream
Allergen: egg, milk

BOULE DE GLACE OU SORBET55,-

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

PETITS FOURS75,-

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> 135,-	LANSON <i>Label brut rose</i> 155,-	J. LAURENS <i>Cremant de Limoux</i> 95,-
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WHITE WINE

MARC KREYDENWEISS <i>Riesling</i> 115,-	DOMAINE RIJCKAERT <i>Cotes du Jura Chardonnay</i> 145,-
DAVID SAUTERAU <i>Sancerre</i> 135,-	ALLEGRINI <i>C. Giara Chardonnay</i> 95,-
LOUIS MOREAU <i>Chablis</i> 135,-	

RED WINE

DOMAINE BOUCHARD PÈRE & FILS <i>Bourgogne Pinot Noir</i> 135,-	CHATEAU DE CHAMBERT <i>Cahors Malbec</i> 125,-
SCEA DE BOISSIER <i>Chateau Grand Francais</i> 145,-	ALLEGRINI <i>La Bragia</i> 105,-
	BORGOGNO <i>Barbera d'alba</i> 105,-

ROSÉ WINE

MEFFRE <i>Ch. Grand Escalion Rosé</i> 125,-

DRAUGHT BEER

E.C Dahls PA Clausen ale	0,33	105,-
E.C Dahls pilsner 4,5%	0,33	65,-
E.C Dahls Bolt IPA 6,9%	0,33	110,-
E.C Dahls Lamo Wit 5,2 %	0,33	95,-
Brooklyn Lager 5,2%	0,33	105,-
Kronenbourg 1664 Blanc 5%	0,33	90,-
Pilsner Urquell 4,4%	0,33	89,-
Grolsch 5%	0,33	89,-
Chimay Trappist Rød 7%	0,33	110,-
Ego Gjenferd 6%	0,33	120,-
Kinn Bryggeri Prestesonen brun staut 6%	0,33	96,-
Kinn Bryggeri Slätteøl Belgisk gårdsøl 6%	0,33	96,-
Kinn Bryggeri Vestkyst Amerikansk Indiaøl6%	0,33	96,-
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 spesial effects American Amber Lager	0,33	75,-
Erdinger Weissbier	0,5	85,-
Brewdog, Nanny state IPA	0,33	95,-
Schneider Tap3 Weissbier	0,33	99,-

FRENCH CIDER

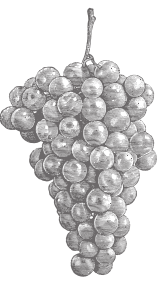
Galipette Brut 4,5%	0,33	98,-
Galipette Biologique 4%	0,33	102,-

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	Flaske	0,75 175,-
Spildegarden Elstar	Glass	39,-

Coca Cola	0,33	52,-
Cola Zero	0,33	52,-
Fanta	0,33	52,-
Sprite	0,33	52,-

Britannia sparkling	0,33	40,-
Britannia still	0,33	40,-
Fever Tree Tonic	0,20	40,-
Fever Tree Ginger Beer	0,20	40,-



DESSERT WINE BY THE GLASS

DOMAINE BRU-BACHE <i>Jurancon La Quintessence</i> 85,-	FRANCOIS LURTON <i>Mas Janeil Maury</i> 85,-
OSTERTAG FRONHOLZ <i>Gewürztraminer Vendange Tardivee</i> 95,-	CHATEAU MONTIFAUD <i>Pineau Vieux Blanc</i> 95,-
CHATEAU GRAVAS <i>Sauternes</i> 85,-	CHATEAU MONTIFAUD <i>Pineau Vieux Rouge</i> 80,-