

SNACKS

Oysters natural

Mignonette & lemon
Contains: molluscs, sulfite
65,- per piece

Olives

Green olives from Sicily
Contains: sulfite
75,-

Oysters Brasserie

Cucumber, yuzu & yellow chili
Contains: molluscs, sulfite
75,- per piece

Charcuterie

Selection of cured meat
Contains: sulfite
195,-

APPETIZERS

Beef tartar

Beef fat & pickled turnip
Contains: wheat, egg, sulfite
230,-

Cured halibut

Hash brown, Nyr & whitefish roe,
Contains: egg, fish, milk, mustard, sulfite
225,-

Fennel- & apple ravioli

Butter sauce, artichoke & walnuts
Contains: egg, milk, walnut, wheat
195,-

Brasserie's scallops

Vichyssoise & n'duja
Contains: milk, mustard, molluscs
215,-

MAIN DISHES

Duck breast

Duck liver, sunchoke & duck sauce
Contains: milk, hazelnuts, sulfite
445,-

Sterling halibut

Butter sauce, cabbage & green pepper
Contains: fish, milk, celery, sulfite
425,-

Grilled reindeer

Onions, broccolini & reindeerfat
Contains: milk, sulfite
460,-

Creamy fish soup

With catch of the day, shrimp,
celery, fennel & served with sourdough bread
Contains: wheat, shellfish, fish, milk, celery, sulfite
325,-

Chicken salad

Gem lettuce with seared chicken thigh,
tarragon, crudités & walnuts
Contains: egg, soy, walnut
265,-

Grilled Cauliflower

Cabbage foam & pickled chanterelles
Contains: wheat, soy, milk, sulfite
320,-

Weekly 3-course

Ask your waiter
Contains: ask your waiter
795,-

SIDES

Brasserie's homemade fries

Contains: egg
85,-

Pommes purée

Contains: milk, mustard
55,-

Side salad

Contains: sulfite
55,-

Pommes Anna

Contains: milk
55,-

CAVIAR

50g Gastrounika Caviar

Served with brioche & sour cream
Contains: egg, fish, milk
1495,-

30g Whitefish roe

Served with brioche & sour cream
Contains: egg, fish, milk
550,-

DESSERT

Crème brûlée

Passion fruit & caramel
Contains: egg, milk, almond
175,-

Tarte Tatin

Apple & vanilla ice cream
Contains: wheat, egg, milk
185,-

Dark chocolat

Chocolate, orange & Grand Marnier
Contains: egg, milk, wheat, almond, hazelnut
185,-

Canelé

Lemon & rum
Contains: wheat, egg, milk
85,-

Aged cheese

3 cheeses specially selected by our kitchen,
served with toasted nut bread and marmalade
Contains: milk, wheat, spelt, rye, oat, walnut, sulfite
195,-

WHITE

| | Glass | Bottle |
|--|-------|--------|
| Véronique Günter-Chéreau <i>Muscadet Sèvre et Maine Sur Lie 2022, Loire, France</i> | 155,- | 725,- |
| Trimbach <i>Riesling 2022, Alsace, France</i> | 165,- | 745,- |
| Bru-Baché <i>Jurançon Sec 2021, Jurançon, France</i> | 165,- | 745,- |
| Julian Haart <i>Goldtröpfchen Riesling Kabinett 2024, Mosel, Germany</i> | 175,- | 795,- |
| Henry Natter <i>Sancerre 2023, Loire, France</i> | 185,- | 855,- |
| Rolet <i>Arbois Chardonnay 2023, Jura, France</i> | 195,- | 875,- |
| Domaine des Baumard <i>Clos de Saint Yves Savennières 2020, Loire, France</i> | 195,- | 875,- |
| Billaud-Simon <i>Chablis 2021, Bourgogne, France</i> | 215,- | 975,- |
| Blain-Gagnard <i>Chassagne-Montrachet 2023, Bourgogne, France</i> | 375,- | 1650,- |

RED

| | | |
|--|-------|--------|
| Frank Balthazar <i>Côtes du Rhône 2022, Rhône, France</i> | 165,- | 745,- |
| Charles Jougnet <i>Chinon Les Petites Roches 2020, Loire, France</i> | 175,- | 795,- |
| Mas del Périé <i>Les Escures 2022, Cahors, France</i> | 185,- | 855,- |
| Château des Jacques <i>Moulin-à-Vent La Rochelle 2018, Beaujolais, France</i> | 215,- | 975,- |
| Château Saint-Saturmin <i>Médoc 2009, Bordeaux, France</i> | 215,- | 975,- |
| Merlin <i>Bourgogne Rouge Les Cras 2022, Bourgogne, France</i> | 225,- | 1050,- |
| Domaine La Suffrene <i>Bandol Les Lauves 2016, Provence, France</i> | 265,- | 1195,- |
| Alain Graillot <i>Crozes-Hermitage 2021, Rhône, France</i> | 275,- | 1250,- |
| Lingua Franca <i>Tongue 'n' Cheek Pinot Noir 2019, Oregon, USA</i> | 375,- | 1650,- |

ROSÉ

| | | |
|---|-------|-------|
| Sacha Linchine <i>The Pale Rosé 2023, Provence, France</i> | 145,- | 695,- |
|---|-------|-------|

SPARKLING

| | Glass | Bottle |
|---|-------|--------|
| Domaine F.Mikulski <i>Crémant de Bourgogne 2021, Burgund, France</i> | 175,- | 895,- |
| Gusborne <i>Brut Reserve 2021, Kent, England</i> | 225,- | 1350,- |
| Ayala <i>Brut Majeur Britannia Selection, Champagne, France</i> | 225,- | 1350,- |
| Ayala <i>Rosé Majeur Britannia Selection, Champagne, France</i> | 255,- | 1525,- |
| Ruinart <i>Brut, Champagne, France</i> | | 1750,- |
| Krug <i>Grande Cuvée 172 ed., Champagne, France</i> | | 4250,- |

DRAFT BEER

| | | | | |
|------------------------|-------------------|------|------|-------|
| Dahls Pils | Lokal Pilsner | 5,8% | 0,33 | 110,- |
| Brooklyn Lager | Amber Lager | 5,2% | 0,33 | 125,- |
| Kronenbourg Blanc 1664 | French wheat beer | 5,0% | 0,33 | 145,- |

CAN & BOTTLE

| | | | | |
|--------------------------|--------------------|------|------|-------|
| Birra Moretti | Italian Pilsner | 4,6% | 0,33 | 125,- |
| Ringnes Lite | Glutenfree Pilsner | 4,3% | 0,30 | 145,- |
| Austmann Hoppy Blonde | Blonde Ale | 4,5% | 0,33 | 145,- |
| Austmann Onkel i Amerika | Session IPA | 4,5% | 0,33 | 145,- |
| Galipette Cider Brut | Dry Apple Cider | 5,5% | 0,33 | 145,- |
| NOAM | Bavaria Lager | 5,2% | 0,34 | 155,- |
| Nøgne Ø Brown Ale | Brown Ale | 4,7% | 0,33 | 155,- |
| Ramp Pale Ale | Pale Ale | 4,6% | 0,33 | 175,- |
| Monkey Brew Hoptopia | India Pale Ale | 4,7% | 0,44 | 195,- |
| Monkey Brew Kepler | Bayer | 4,7% | 0,44 | 195,- |
| Graff Dead Cat | Double IPA | 7,5% | 0,33 | 195,- |
| Saison Dupont | Saison | 6,5% | 0,33 | 195,- |

MINERAL WATER

| | Glass | Flaske |
|---|-------|------------|
| Britannia Sparkling | 0,33 | 64,- |
| Coca Cola / Coca Cola Zero / Fanta / Sprite | 0,33 | 64,- |
| Eira Sparkling | 0,75 | 89,- |
| Inderøy Most Bringeber / Rabarbra | 0,75 | 58,- 225,- |
| Braatan Gård Jonsvannseple / Discovery | 0,75 | 58,- 225,- |
| Apple & Williams Pear Sparkling Cider | 0,75 | 95,- 295,- |
| Brooklyn Special Effects Hoppy Lager | 0,33 | 110,- |
| Erdinger Weissbier | 0,33 | 110,- |

BRITANNIA
BRASSERIE
EST. 1897

TRONDHEIM

Welcome to Brasserie Britannia

Enjoy our selection of quality ingredients and drinks,
let us create an unforgettable experience
in the heart of Trondheim

APERITIF

Brasserie Tonique 195,-

Citadelle Gin de France Rouge – Le Tribute Tonic - Strawberry

Grande Champagne 195,-

Grand Marnier Cordon Rouge – Chartreuse Jaune – Verjus – Ayala Brut

French Club 195,-

Rémy Martin 1738 – Absinthe – Chambord – Raspberry - Lemon

Ayala 225,-/1350,-

Brut Majeur Britannia Selection

Gusborne 225,-/1350,-

Brut Reserve 2021