

LUNCH MENU

BEEF TARTARE

Cornichons & pommes allumettes
Allergen: egg, sulphite, fish, mustard, barley

Small 60gr Large 120gr
185.- 245.-

FOCACCIA

Tomato salad, ramson &
straciatella from Toddum gård
Allergen: Sulphite, milk, wheat

210.-

BEET SALAD

Walnuts, vinaigrette & chevre from
Haukeli
Can be made vegan
Allergen: mustard, sulphite, milk

245.-

NIÇOISE SALAD

Tuna salad with parmesan dressing, boiled
egg, potato, olives & green beans
Allergen: fish, egg, milk, sulphite

210.-

ONION SOUP

Onion soup gratinated with Gruyère & toast
Allergen: milk, sulphite wheat, celery

200.-

UMAMI BURGER

Double smash burger from Bjønør Gård, Comté,
caramelized onion, oyster mushrooms, cep
mayonnaise & pommes frites
Allergen: wheat, milk, egg, sulphite, soy

270.-

MOULES FRITES

Mussels from Åfjord steamed with white wine & cream,
served with pommes frites & baked garlic mayonnaise
Allergen: molluscs, egg, milk, sulphite

290.-

CROQUE MONSIEUR

Sandwich with smoked ham,
Gruyère, sauce Mornay & tomato
Allergen: wheat, mustard, milk

245.-

CHICKEN SALAD

Creole spiced fried chicken thigh, tomatoes,
salad, pickled red onions & bell pepper mayonnaise
Allergen: milk, egg, sulphite

245.-

POMMES FRITES

Served with baked garlic mayonnaise
Allergen: egg, sulphite

85.-

CRÈME BRÛLÉE

Classic crème brûlée with vanilla
Allergen: milk, egg

160.-

SCOOP OF ICE CREAM OR SORBET

Ask us for flavours
Allergen: varies

60.-

MINERAL WATER

Britannia Sparkling	64,-
Coca Cola / Cola	64,-
Zero Fanta / Sprite	64,-

<u>Inderøy Mosteri</u>	glass 58,-
Aroma Elstar	bottle 225,-
Rhubarb Raspberry	

<u>Sparkling Cider</u>	glass 65,-
Apple- & Williams pear	bottle 265,-

COFFEE & TEA

Kjeldsberg dark roast	65,-
Freerefill	
Espresso	64,- / 66,-
Americano	64,- / 66,-
Cappucino	66,- / 68,-
Caffe Latte	66,- / 68,-
Tea	65,-

NON ALCOHOLIC BEER

Austmann Pilsner	85,-
<i>Non alcoholic Pilsner 0,33l</i>	
Austmann Alkholfri IPA	85,-
<i>Non alcoholic IPA 0,33l</i>	
Brooklyn Lager	95,-
<i>Non alcoholic American Amber Lager, 0,33l</i>	
Erdinger Weissbier	95,-
<i>Non alcoholic wheat beer, 0,33l</i>	

BOTTLED BEER

Britannia Selection Blonde	119,-
<i>Cecilie Claussen 4,7% 0,33l</i>	
Britannia Selection IPA	149,-
<i>Kristoffer Stensrud 6,5% 0,33l</i>	
NOAM Premium	149,-
<i>Unfiltered Bavarian Lager 5,2% - 0,34l</i>	
Estrella Damm Daura	105,-
<i>Gluten free Lager 5,1% - 0,33l</i>	

DRAFT BEER

	30cl	40cl
Britannia Selection Ale	129,-	-
<i>P.A. Claussen 5,9%</i>		
E.C. Dahls	98,-	-
<i>Pilsner 4,7%</i>		
E.C. Dahls Bolt IPA	135,-	-
<i>India Pale Ale 6,9%</i>		
Austmann Pils	95,-	105,-
<i>Pilsner 4,7%</i>		
Austmann Tre Gamle Damer	110,-	120,-
<i>Belgian Pale Ale 5,5%</i>		
Austmann Hoppy Blonde	105,-	115,-
<i>Sassy Blonde Ale, 4,5%</i>		
Austmann Classic IPA	135,-	145,-
<i>India Pale Ale 7,0%</i>		
Kronenbourg 1664 Lager	105,-	-
<i>Weissbier 5,5%</i>		
Kronenbourg 1664 Blanc	105,-	-
<i>Blanc 5,0%</i>		
Brooklyn Lager	110,-	-
<i>Vienna Lager 5,2%</i>		

All our draft beer may contain barley and wheat

A SMALL SELECTION OF OUR WINES

Ask us for our full wine list by the glass or our cellar list

SPARKLING WINE

Britannia Selection	185,- / 1095,-
<i>Brut Majeur Champagne, France</i>	
Britannia Selection	215,- / 1295,-
<i>Brut Majeur Rosé Champagne, France</i>	
Domaine F. Mikulski	165,- / 745,-
<i>Cremant de Bourgogne, Burgundy, France</i>	
Ruinart Brut	345,- / 1495,-
<i>Champagne, France</i>	

WHITE WINE

Britannia Selection	145,- / 695,-
<i>Pays d'Oc 2022, France</i>	
Henry Natter	155,- / 725,-
<i>Sancerre 2021, Loire, France</i>	
Dom. Billaud-Simon	190,- / 925,-
<i>Chablis 2020, Burgundy, France</i>	
M. Roche de Bellene	175,- / 795,-
<i>Bourgogne Blanc 2016, Burgundy, France</i>	
Xavier Weisskopf	205,- / 925,-
<i>Le Grand Clos 2020, Loire, France</i>	
Vincent Girardin	350,- / 1495,-
<i>St. Aubin 1er Cru "En Remilly" 2019, Burgundy, France</i>	

RED WINE

Britannia Selection	145,- / 695,-
<i>Barbera d'Alba 2021, Piedmont, Italy</i>	
Franck Balthazar	165,- / 745,-
<i>Côte du Rhône 2021, Rhône France</i>	
M. Roche De Bellene	175,- / 795,-
<i>Bourgogne Rouge 2021, Burgundy, France</i>	
Ch. Barbe-Blanche	175,- / 795,-
<i>Saint-Emillion 2016, Bordeaux, France</i>	
Ch. des Jacques	215,- / 975,-
<i>Moulin-à-Vent La Rochelle 2018, Beaujolais, France</i>	
Dom. Michel Juillot	265,- / 1150,-
<i>Mercury 1er Cru "Les Champs Martin" 2021, Burgundy, France</i>	