

## LES ENTRÉES

### HUÎTRES NATURELLES

Oyster naturelle, red wine mignonette  
Allergen: molluscs, sulfites

35,- pr stk

### TARTARE DE BOEUF

Steak tartare, cornichons, pommes allumettes  
Allergen: egg, fish, mustard, sulfites

Small 125,- / Large 185,-

### ASPERGES ET ŒUF

Asparagus & egg, Jerusalem artichoke chips, mustard emulsion  
Allergen: egg, mustard, sulfites, wheat, milk

135,-

### SOUPE DE MAÏS CRÉMEUSE

Creamy corn velouté, crab from Hitra, espellette pepper  
Allergen: milk, shellfish, sulfites, celeriac

115,-

### TRUITE POIVRÉE

Pepper-cured trout, apple- and avocado cream, cherry tomatoes, pickled onions  
Allergen: fish, sulfites, soy, wheat

125,-

## PETIT PLATS

### SOUPE AUX OIGNONS

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

145,-

### CROQUE MONSIEUR

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

145,-

### CROQUE MADAME

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

155,-

### SALADE AU POULET

Grilled chicken thigh with espelette pepper, seasonal vegetable crudité, parmesan dressing  
Allergen: egg, milk, sulfites, mustard

185,-

### SALADE VERTE

Seasonal vegetable crudité, parmesan dressing, roasted sunflower seeds  
Allergen: egg, milk, sulfites, mustard

125,-

## Charcuterie

Served with pickles & pain au tomates

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

Allergen: wheat, sulfites

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, sulfites

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 (Britannia Ale)

215,-

### FLÉTAN CUIT AU FOUR

Baked halibut, spring vegetables, Jerusalem artichoke purée, sauce vierge

Allergen: fish, milk, sulfites, soy, wheat

315,-

### VÉGÉTARIEN

Beurre noisette baked cauliflower, almond- and truffle emulsion, pistachios, porcini mushrooms broth

Allergen: milk, soy, wheat, almond, pistachio

250,-

### POITRINE DE POULET GRILLÉE

Grilled chicken breast, glazed turnips, asparagus, wild garlic, morels sauce

Allergen: milk, soya, wheat, sulfites

275,-

### ENTRECÔTE GRILLÉE

250g grilled entrecôte, baked tomato, bearnaise sauce, French fries

Allergen: milk, egg, sulfites

385,-

## À partager

### TURBOT GRILLÉ (FOR 2 PERSONS)

700g grilled turbot on the bone, charred lemon, beurre noisette with capers, haricots verts, potato purée

Allergen: fish, milk, soy, wheat, sulfites

320,- p.p.

## DESSERTS

CRÈME BRÛLÉE ..... 115,-

Allergen: milk, egg

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

Manjari chocolate cream, salted caramel ice cream, caramelised nuts, crème fraîche

Allergen: wheat, egg, milk, hazelnut, almond

TARTE CRUMBLE ..... 105,-

Rhubarb crumble pie, served with fresh strawberries, vanilla ice cream

Allergen: egg, milk, wheat

BOULE DE GLACE OU SORBET ..... 55,-

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..... 42,-

ESPRESSO..... 39,-

AMERICANO..... 42,-

CAPPUCINO..... 45,-

CAFFE LATTE..... 47,-

CAFFE MOCCA..... 49,-

TE..... 42,-

## CHAMPAGNE/SPARKLING

AYALA..... <i>Britannia Selection Brut Majeur</i>	910,-	139,-
LANSON..... <i>Black Lable, brut</i>	1055,-	
LANSON..... <i>Label brut rose</i>	1195,-	165,-
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>	596,-	115,-
GEORG BREUER..... <i>Terra Montosa</i>	955,-	
CUNE MONOPOLE..... <i>Blanco Seco Clasico</i>	745,-	140,-
ALLEGRINI..... <i>Corte Giara Chardonnay</i>	595,-	115,-
BOUCHIE CHATELLIER..... <i>Pouilly Fume Argile</i>	695,-	
DAVID SAUTERAU..... <i>Sancerre</i>	695,-	135,-
LOUIS MOREAU..... <i>Chablis</i>	645,-	130,-
JEAN CLAUDE BOISSET..... <i>Chateau London</i>	845,-	155,-
DOMAINE BOUCHARD PÈRE & FILS..... <i>Bourgogne Chardonnay Reserve</i>	675,-	
DOMAINE RIJCKAERT..... <i>Cotes du Jura Chardonnay</i>	690,-	145,-
CABELIER..... <i>Cotes du Jura la Cote 39</i>	775,-	
CHATEAU DE ROCHEMORIN..... <i>Blanc 2013</i>	695,-	
FRANCOIS VILLARD..... <i>Condrieu les Terrasses du Palat</i>	910,-	

## ROSÉ WINE

CHATEAU DE BERNE..... <i>Grand Recolte Rose</i>	645,-	
CHATEAU DE BERNE..... <i>Grand Recolte Rose (Magnum)</i>	1250,-	
GEORG BREUER..... <i>Spatburgunder Rose</i>	595,-	115,-

## RED WINE

VILLA PONCIAGO..... <i>Beaujolais-Village Grand Cuvee</i>	595,-	
DOMAINE BOUCHARD PÈRE & FILS..... <i>Bourgogne Pinot Noir Reserve</i>	775,-	165,-
DOMAINE BOUCHARD PÈRE & FILS..... <i>Monthelie</i>	1025,-	
DOMAINE CHANZY..... <i>Rully En Rosey</i>	895,-	
CHATEAU SICOT..... <i>Belair</i>	625,-	
CH DE CHAMBERT ROUGE..... <i>Cahors Malbec</i>	655,-	145,-
SCEA DE BOISSIER..... <i>Ch Grand Francais</i>	775,-	165,-
FRANCOIS VILLARD..... <i>Crozes Hermitage</i>	975,-	
FRANCOIS VILLARD..... <i>Cornas</i>	1195,-	
BORGOGNO..... <i>Barbera d'alba</i>	645,-	145,-
BORGOGNO..... <i>No name</i>	925,-	
BORGOGNO..... <i>Barolo</i>	1195,-	
ALLEGRINI..... <i>La Bragia</i>	595,-	125,-
ALLEGRINI..... <i>Poggio Al Tesoro Sondraia</i>	1225,-	
CUNE..... <i>Reserva</i>	595,-	125,-
CUNE..... <i>Gran Reserva</i>	725,-	

## DRAUGHT BEER

E.C Dahls Britannia ale <sup>5,8%</sup> .....	0,33	115,-
E.C Dahls pilsner <sup>4,5%</sup> .....	0,33	79,-
E.C Dahls Bolt IPA <sup>6,9%</sup> .....	0,33	110,-
Brew of the month.....	0,33	
Brooklyn Lager <sup>5,2%</sup> .....	0,33	110,-
Kronenbourg 1664 Blanc <sup>5%</sup> .....	0,33	95,-
Pilsner Urquell <sup>4,4%</sup> .....	0,33	95,-
Grolsch <sup>5%</sup> .....	0,33	95,-
Ego Gjenferd <sup>6%</sup> .....	0,33	120,-
Midtfyns Sunshine lys ale.....	0,33	105,-
Kinn Bryggeri Prestesonen brun staut <sup>6%</sup> .....	0,33	105,-
Monkey Brew Plato Pale Ale <sup>5,5%</sup> .....	0,33	105,-
Brew of the month.....	0,33	
Graff Bryggeri Dead Cat double IPA <sup>7,5%</sup> .....	0,33	120,-

## BEER ON BOTTLE

GLUTEN FREE		
St. Feuillien Grisette Blonde <sup>5,5%</sup> .....	0,25	95,-
Estrella Daura Damm <sup>5,4%</sup> .....	0,33	110,-
NON ALCOHOLIC		
Brooklyn spesial effects American Amber Lager	0,33	79,-
Erdinger Weissbier.....	0,33	85,-
Brewdog, Nanny state IPA.....	0,33	95,-
FRENCH CIDER		
Galipette Brut <sup>4,5%</sup> .....	0,33	98,-
Galipette Biologique <sup>4%</sup> .....	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	225,-
Spildegarden Elstar.....Glass		49,-
Coca Cola, Cola Zero, Fanta, Sprite.....	0,33	52,-
Britannia sparkling.....	0,33	40,-
Britannia still.....	0,33	40,-
Fever Tree Tonic.....	0,20	52,-
Fever Tree Ginger Beer.....	0,20	52,-

## 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>	1025,-	135,-
DOMAINE CAZES..... <i>Riversaltes Ambre</i>	945,-	105,-
FRANCOIS LURTON..... <i>Mas Janciel Maury</i>	595,-	99,-
GRAHAM'S..... <i>Late Bottled Vintage 2013</i>	695,-	105,-