

LES ENTRÉES

HUÎTRES NATURELLES

Oyster naturelle, red wine mignonette
Allergen: molluscs, sulfites

42,- pr stk

TARTARE DE BOEUF

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

Small 169,- / Large 225,-

VELOUTÉ DE TOPINAMBOURS À LA TRUFFE

Jerusalem artichoke soup with truffle
Allergen: milk

169,-

QUENELLE LYONNAISE ET SAUCE AMÉRICAIN

Farced white fish with lobster sauce and crudité
Allergen: Fish, lobster, milk, celery, sulphite

175,-

BAGUETTE GRILLÉ. FOIE DE POULET OU CRABE

Toasted baguette and your choice between chicken liver cream or crab salad
Contains: Wheat, milk, sulphite / crab, wheat, egg, sulphite

Chicken liver 165,- / Crab salad 165,-

PETIT PLATS

SOUPE AUX OIGNONS

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

185,-

CROQUE MONSIEUR

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

155,-

CROQUE MADAME

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

165,-

SALADE AU CANARD

Smoked duck breast, mixed salad Crudite of seasonal vegetables, orange juice vinaigrette and walnuts
Allergen: Sulphite, walnuts, celery, mustard

225,-

SALADE VERTE À LA MAROCAINE

Couscous, dried apricots and crudité of seasonal vegetables Ras el hanout dressing
Allergen: egg, celery, pistachios

169,-

Charcuterie

Served with pickles & pain au tomates

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

BRASSERIE

EST. 1897

LES PLATS

L'UMAMI BURGER DE LA BRASSERIE

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

245,-

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)

265,-

BOUILLABAISSE DE MERLU CUIT AU FOUR

Baked hake with seasonal vegetables

Bouillabaisse & rouille

Allergen: fish, shellfish, egg, wheat, milk, celery

375,-

VÉGÉTARIEN

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

Allergen: milk, soy, wheat, almond, pistachio

295,-

CONFIT DE CANARD ET LENTILLES DE PUY

Confit leg of duck, puy lentils, braised endive

Allergen: milk, sulphite, celery

345,-

CHATEAUBRIAND GRILÉÉ

200g chateaubriand from the grill, lyonnais onion, sauce bearnaise, french fries

Allergen: milk, egg, sulphite

415,-

If you wish we can serve foie gras with your Chateaubriand grillee

100,-

À partager

POULET RÔTI ENTIER (FOR 2 PERSONS)

Roasted chicken on the bone

Vegetable gratin, mashed potatoes with herb butter and truffle jus

Expect a minimum of 45 minutes cooking time, feel free to order a starter while you wait

Allergen: milk, wheat, sulphite

395,- p.p.

DESSERTS

CRÈME BRÛLÉE 125,-

Allergen: milk, egg

GÂTEAU OPÉRA 135,-

Classic french cake with chocolate cream and coffee

Allergen: milk, wheat, egg

PLAQUEBIÈRES AU SABAYON 145,-

Mixed cloudbberries and sabayonne

Allergen: egg

BOULE DE GLACE OU SORBET 55,-

Scoop of ice cream or sorbet

Allergen: milk, egg (for the ice cream)

PETITS FOURS 95,-

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,-
AYALA <i>Britannia Selection Rosé Majeur</i>	995,-	165,-
TAITTINGER <i>Prelude, Grand Cru Brut</i>	1125,-	
TAITTINGER..... <i>Comtes de Champagne Blanc de Blancs Brut</i>	2895,-	295,-
TAITTINGER..... <i>Comtes de Champagne Rosé</i>	3255,-	320,-
GRATIEN & MEYER..... <i>Cremant de Loire Brut</i>	595,-	115,-
CORTE GIARA..... <i>Prosecco Millesimato dry</i>	595,-	105,-

WHITE WINE

GEORG BREUER <i>Sauvage</i>	595,-	115,-
GEORG BREUER <i>Terra Montosa</i>	955,-	
SCHLOSS LIESER <i>Thomas Haag, Riesling Kabinett</i>	625,-	125,-
CUNE, MONOPOLE <i>Blanco Seco Clasico</i>	745,-	140,-
BOUCHIE CHATELLIER <i>Pouilly Fume, Argile</i>	725,-	
DAVID SAUTERAU <i>Sancerre</i>	695,-	135,-
JEAN-MARC BROCARD <i>Chablis</i>	695,-	135,-
DOMAINE BOUCHARD PÈRE & FILS..... <i>Bourgogne Chardonnay Reserve</i>	775,-	145,-
DOMAINE DES CARLINES <i>Côtes du Jura Chardonnay</i>	775,-	145,-
ALLEGRINI <i>Corte Giara Chardonnay</i>	595,-	115,-
DOMAINE FAIVELEY <i>Puligny Montrachet 2018</i>	1290,-	

RED WINE

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,-	
CHÂTEAU CAMINO SALVA <i>Haut-Médoc</i>	645,-	145,-

CHÂTEAU GRAND FRANCAIS..... <i>Bordeaux Superieur</i>	775,-	165,-
CHÂTEAU DE CHAMBERT ROUGE..... <i>Cahors Malbec</i>	655,-	145,-
FRANCOIS VILLARD <i>Crozes-Hermitage</i>	975,-	
REMY FERBRAS <i>Terre de Mistral Vacqueyras</i>	695,-	
BORGOGNO <i>Barbera d´Alba</i>	645,-	145,-
BORGOGNO <i>No Name</i>	925,-	
ALLEGRINI..... <i>La Bragia</i>	595,-	125,-
CUNE..... <i>Rioja, Gran Reserva</i>	725,-	160,-
AALTO..... <i>Ribera del Duero</i>	1145,-	

ROSÉ WINE

CHÂTEAU DE BERNE <i>Grand Recolte Rosé</i>	645,-	124,-
CHÂTEAU DE BERNE <i>Grand Recolte Rosé (Magnum)</i>	1250,-	

DRAUGHT BEER

E.C Dahls Britannia ale ^{5,8%}	0,33	115,-
E.C Dahls pilsner ^{4,5%}	0,33	89,-
E.C Dahls Bolt IPA ^{6,9%}	0,33	115,-
Brew of the month	0,33	
Brooklyn Lager ^{5,2%}	0,33	110,-
Kronenbourg 1664 Blanc ^{5%}	0,33	95,-
Pilsner Urquell ^{4,4%}	0,33	95,-
Grolsch ^{5%}	0,33	95,-
Ego Gjenferd ^{6%}	0,33	120,-
Midtfyns Sunshine lys ale	0,33	105,-
Brew of the month	0,33	
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	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 ^{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	225,-
Spildegarden Elstar.....Glass		49,-
Coca Cola, Cola Zero, Fanta, Sprite	0,33	56,-
Britannia sparkling	0,33	56,-
Britannia still	0,33	56,-
Britannia Kombucha	0,33	65,-
Fever Tree Tonic	0,20	52,-
Fever Tree Ginger Beer	0,20	52,-

DESSERT WINE

CHÂTEAU 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 Janel Mauray</i>	595,-	99,-
GRAHAM'S <i>Late Bottled Vintage 2013</i>	695,-	105,-