

LUNCH MENU

BEEF TARTARE

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

Small 60gr Large 120gr
185,- 275,-

FOCACCIA

Caramelized onion, mushrooms & grated
parmesan *Allergen: Sulphite, milk, wheat, egg*

210,-

BEEF SALAD

Gratinated chevre, walnuts & mustard vinaigrette
Allergen: mustard, sulphite, milk, walnuts,

210,-

NIÇOISE SALAD

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

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

285,-

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

225,-

CHICKEN SALAD

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

265,-

POMMES FRITES

Served with baked garlic mayonnaise
Allergen: egg, sulphite

85,-

CRÈME BRÛLÉE

Classic crème brûlée with vanilla
Allergen: milk, egg

165,-

SCOOP OF ICE CREAM OR SORBET

Ask us for flavours available
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>	
Apple- & Williams pear	glass 95,- / bottle 265,-

COFFEE & TEA

Kjeldsberg Dark Roast	65,-
<i>Freerefill</i>	
Espresso	64,- / 66,-
Americano	64,- / 66,-
Cappucino	66,- / 68,-
Caffe Latte	66,- / 68,-
Tea	65,-

NON ALCOHOLIC BEER

Austmann Pilsner	110,-
<i>Non alcoholic Pilsner 0,33l</i>	
Austmann Alkholfri IPA	110,-
<i>Non alcoholic IPA 0,33l</i>	
Brooklyn Lager	110,-
<i>Non alcoholic American Amber Lager, 0,33l</i>	
Erdinger Weissbier	110,-
<i>Non alcoholic wheat beer, 0,33l</i>	

BOTTLED BEER & CIDER

Britannia Selection Blonde	145,-
<i>Cecilie Claussen 4,7% 0,33l</i>	
Galipette Cidre Extra Brut	145,-
<i>Dry cider, Bretagne, France 5,5% 0,33l</i>	
NOAM Premium	155,-
<i>Unfiltered Bavarian Lager 5,2% - 0,34l</i>	
Ringnes LITE	145,-
<i>Gluten free Lager 4,3% - 0,33l</i>	

FATØL

E.C. Dahls Pils	0,33l - 110,-
<i>Pilsner 4,7%</i>	
Britannia Selection Ale	0,33l - 155,-
<i>P.A. Claussen 5,9%</i>	
Kronenbourg 1664	0,33l - 145,-
<i>Blanc 5,0%</i>	
Brooklyn Lager	0,33l - 125,-
<i>Vienna Lager 5,2%</i>	
E.C. Dahls Bolt IPA	0,33l - 145,-
<i>Vienna Lager 5,2%</i>	
E.C. Dahls Weissbier	0,33l - 155,-
<i>Wheat beer 5,5%</i>	
Austmann Pils	0,33l - 125,-
<i>Pilsner 4,7%</i>	
Austmann Hoppy Blonde	0,33l - 145,-
<i>Sassy Blonde Ale 4,5%</i>	
Austmann Tre Gamle Damer	0,33l - 155,-
<i>Belgian Pale Ale 5,5%</i>	
Guest draft	0,33l - N/A,-
<i>Varies</i>	

All of our beers can contain wheat and barley

A SMALL SELECTION OF OUR WINES

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

SPARKLING WINE

Britannia Selection	210,- / 1250,-
<i>Ayala Brut Majeur Champagne, France</i>	
Britannia Selection	240,- / 1450,-
<i>Ayala Brut Majeur Rosé Champagne, France</i>	
Domaine F.Mikulski	165,- / 745,-
<i>Cremant de Bourgogne, Bourgogne, France</i>	
Ruinart Brut	345,- / 1495,-
<i>Champagne, France</i>	

WHITE WINE

Britannia Selection	155,- / 725,-
<i>Laroché Mas La Chevalier, Pays d'Oc 2022, France</i>	
Henry Natter	155,- / 725,-
<i>Sancerre 2022, Loire, France</i>	
Weingut Winter	165,- / 745,-
<i>Steinwein Riesling Trocken 2022, Rheinhessen, Germany</i>	
M. Roche de Bellene	175,- / 795,-
<i>Bourgogne Chardonnay 2021, Bourgogne, France</i>	
Dom. Billaud-Simon	195,- / 875,-
<i>Chablis 2021, Bourgogne, France</i>	
Lamy-Pillot	375,- / 1650,-
<i>St. Aubin 1er Cru La Chamois 2022, Bourgogne, France</i>	

RED WINE

Luca Roagna	155,- / 725,-
<i>Barbera d'Alba 2021, Piemonte, Italy</i>	
Franck Balthazar	165,- / 745,-
<i>Côte du Rhône 2021, Rhône France</i>	
M.Roche De Bellene	175,- / 795,-
<i>Bourgogne Rouge 2021, Bourgogne, France</i>	
Mas del Pèriè	195,- / 875,-
<i>Les Escures 2022, Cahors, France</i>	
Ch. des Jacques	215,- / 975,-
<i>Moulin-à-Vent La Rochelle 2018, Beaujolais, France</i>	
Dom. Charles Audoin	235,- / 1125,-
<i>Bourgogne Pinot Noir 2022, Bourgogne, France</i>	