

## SNACKS & STARTERS

### OYSTER

*Oyster, mignonette & lemon*  
Allergen: mollusc, sulphite

65,- per piece

### GREEN OLIVES

Allergen: sulphite

65,-

### CHARCUTERIE

*Four types of cured meats from Al Berlinghetto in Northern Italy. Served with baguette & Rorosbutte. Perfect for sharing 2-4 persons*

Allergen: wheat, milk, sulphite

245,-

*If you want only one type: 89,- per type*

### BEEF TARTARE

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

Small 185,- / Large 245,-

### CREAMED CAULIFLOWER SOUP

*Pickled cauliflower, n'duja & cured trout*  
Allergen: milk, sulphite, fish

220,-

### BRIOCHE WITH STRACIATELLA FROM TODDUM GÅRD

*Mortadella & tomato*  
Allergen: wheat, egg, milk

195,-

### BEET CARPACCIO

*Vinaigrette, walnuts & chevre from Haukeli*  
*Can be made vegan*  
Allergen: milk, sulphite, walnuts

195,-

### ONION SOUP

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

200,-

## MAIN COURSES

### UMAMI BURGER

*Double smashburger from Bjørnør Gård, Comté, caramelized onion, oyster mushrooms, cep mayonnaise & pommes frites*  
Allergen: wheat, milk, egg, sulphite, soy

270,-

### GRILLED CHATEAUBRIAND

*Chateaubriand from Trøndelag, Lyonnaise onion, sauce Béarnaise & pommes frites*  
Allergen: milk, egg, sulphite

495,-

### WHOLE ROASTED SPRING CHICKEN

*Morels, asparagus & spätzle*  
Allergen: milk, sulphite, egg, wheat

425,-

### ROSTED LEG OF VEAL FROM TRØNDELAG

*Celeriac, ramson & creamy veal sauce*  
Allergen: Celery, milk, sulphite

395,-

### MOULES FRITES

*Mussels from Åfjord steamed in white wine and cream. Served with pommes frites & baked garlic mayonnaise*  
Allergen: mollusc, milk, sulphite, egg

290,-

### FRIED HALIBUT FROM TRØNDELAG

*Vegetables of the season, pommes puré & lobster sauce*  
Allergen: fish, milk, shellfish, celery

375,-

### BAKED CELERIAC

*Seasonal vegetables, celeriac cream & mushroom sauce*  
*Can be made vegan*  
Allergen: celery, wheat, soy

395,-

## CHEF'S MENU

*Today's three course menu  
Based on the kitchen's selection of today's produce*

695,-

*Wine pairing from 495,-*

## DESSERTS

### CRÈME BRÛLÉE

Allergen: milk, egg

160,-

### MILK CHOCOLATE CREAM

*Crystallized hazelnuts & black currant sorbet*  
Allergen: milk, egg, hazelnuts

160,-

### CITRUS PANNA COTTA

*Blackberries & raspberry sorbet*  
Allergen: milk

155,-

### BABA

*Warm cake served with strawberries and yoghurt sorbet*  
Allergen: milk, egg, wheat

165,-

### PETITS FOURS

*Three types of chocolate from Jentene På Tunet*  
Allergen: varies

105,-

### ICE CREAM OR SORBET

*A scoop of ice cream or sorbet*  
Allergen: varies

60,-

### CHEESE

*Four types of cheese served with marmelade and nut bread*

270,-

*One type of cheese*

85,-

Allergen: milk, wheat, spelt, rye, walnuts, sesame, oats, sulphite

## WHITE WINE

	Glass	Bottle
BRITANNIA SELECTION ..... <i>Mas La Chevalier 2021, Pays d' Oc, France</i>	145,-	695,-
KARTHÄUSERHOF..... <i>Bruno Riesling Kabinett Feinherb 2022, Mosel, Germany</i>	145,-	695,-
HENRY NATTER..... <i>Sancerre 2021, Loire, France</i>	155,-	725,-
DOMAINE BILLAUD-SIMON..... <i>Chablis 2020, Burgundy, France</i>	190,-	925,-
MAISON ROCHE DE BELLENE ..... <i>Bourgogne Chardonnay 2021, Burgundy, France</i>	175,-	795,-
WEINGUT WINTER..... <i>Steinwein Riesling Trocken 2022, Rheinhessen Germany</i>	165,-	745,-
XAVIER WEISSKOPF..... <i>Rocher des Violettes, Le Grand Clos 2020, Loire, France</i>	215,-	995,-
CHÂTEAU COUHINS-LURTON ..... <i>Blanc, Pessac-Léognan 2016, Bordeaux, France</i>	275,-	1295,-
VINCENT GIRARDIN ..... <i>Saint-Aubin 1er Cru en Remilly 2019, Burgundy, France</i>	350,-	1495,-

## RED WINE

	Glass	Bottle
BRITANNIA SELECTION..... <i>Fontanafredda Barbera 2020, Piedmont, Italy</i>	145,-	695,-
FRANC BALTHAZAR..... <i>Cote du Rhone 2021, Rhône, France</i>	165,-	745,-
MAISON ROCHE DE BELLENE ..... <i>Pinot Noir Cuvée Réserve 2021, Burgundy, France</i>	175,-	795,-
COSSE MAISONNEUVE ..... <i>Malbec Le Sid 2019, Cahors, France</i>	175,-	795,-
CHATEAU BARBE-BLANCHE ..... <i>Lussac-Saint-Emilion 2016, Bordeaux, France</i>	175,-	795,-
CHATEAU DES JAQUES..... <i>Moulin-à-Vent La Rochelle 2018, Beaujolais, France</i>	215,-	975,-
ALLAIN GRAILLOT ..... <i>Crozes-Hermitage 2020, Rhône, France</i>	235,-	1055,-
DOMAINE MICHEL JUILLOT ..... <i>Les Champs Martin, Mercurey 1er Cru 2021, Burgundy, France</i>	265,-	1150,-
CLOS DE L'ORATOIRE DES PAPES..... <i>Châteauneuf-du-Pape 2020, Rhône, France</i>	265,-	1150,-

## ROSÉ WINE

	Glass	Bottle
CHÂTEAU GASSIER ..... <i>Miradou Rosé 2021, Provence, France</i>	135,-	645,-
JOLIE-PITT & PERRIN ..... <i>Miraval, 2022, Provence, Frankrike</i>	175,-	795,-

## SPARKLING WINES & CHAMPAGNES

	Glass	Bottle
BRITANNIA SELECTION..... <i>Brut Majeur Champagne, France</i>	185,-	1095,-
BRITANNIA SELECTION..... <i>Rosé Majeur Champagne, France</i>	215,-	1295,-
DOMAIE F. MIKULSKI..... <i>Cremant de Bourgogne, Burgundy, France</i>	165,-	745,-
RUINART BRUT ..... <i>Champagne, France</i>	345,-	1495,-

## BOTTLED & CANNED BEER

BRITANNIA SELECTION BLONDE..... <i>Cecilie Claussen 4,7%</i>	0,33	119,-
BRITANNIA SELECTION IPA ..... <i>Kristoffer Stensrud IPA 6,5%</i>	0,33	149,-
NOAM PREMIUM LAGER ..... <i>Unfiltered Bavarian Lager 5,2%</i>	0,34	149,-
ESTRELLA DAMM DAURA ..... <i>Gluten free lager 5,4%</i>	0,33	105,-

## DRAFT BEER

All of our beers can contain wheat and barley

	33cl	40cl
BRITANNIA SELECTION ALE ..... <i>P.A. Claussen 5,9%</i>	129,-	-
E.C. DAHLS..... <i>Pilsner 4,5%</i>	98,-	-
E.C. DAHLS BOLT ..... <i>IPA 6,9%</i>	135,-	-
AUSTMANN PILS ..... <i>Pilsner 4,7%</i>	95,-	105,-
AUSTMANN CLASSIC IPA..... <i>West Coast IPA 7,0%</i>	135,-	145,-
AUSTMANN TRE GAMLE DAMER..... <i>Belgian Pale Ale, 5,5%</i>	110,-	120,-
AUSTMANN HOPPY BLONDE..... <i>Sassy blonde ale, 4,5%</i>	105,-	115,-
E.C. DAHLS WEISSBIER ..... <i>Weissbier, 5,5%</i>	115,-	-
KRONENBOURG 1664..... <i>Blanc 5%</i>	105,-	-
BROOKLYN LAGER ..... <i>Vienna Lager 5,2%</i>	110,-	-
AUSTMANN SELZTER ..... <i>Rhubarb &amp; gin seltzer, 4,2%</i>	95,-	115,-
AUSTMANN SELZTER ..... <i>Ginger, yuzu &amp; vodka seltzer, 4,2%</i>	95,-	115,-
SPECIAL TAP.....	Varies	
<i>Varies after season and availability</i>		

## MINERAL WATER & NON ALCOHOLIC

BRITANNIA SPARKLING .....	0,33	64,-
COCA COLA, COLA ZERO, FANTA, SPRITE....	0,33	64,-
FEVER TREE TONIC .....	0,20	52,-
FEVER TREE GINGER BEER .....	0,20	52,-
AUSTMANN ORIGINAL NON-ALC PILS .....	0,33	85,-
AUSTMANN NON-ALC IPA.....	0,33	85,-
BROOKLYN SPECIAL EFFECTS..... <i>American Amber Lager</i>	0,33	95,-
ERDINGER WEISSBIER.....	0,33	95,-
	<b>Glass</b>	<b>Bottle</b>
INDERØY MOSTERI ..... <i>Aroma / Elstar / Rhubarb / Raspberry</i>	58,-	225,-
SPARKLING APPLE- & WILLIAMS PEAR.....	65,-	265,-

## SWEET & FORTIFIED WINES

CHÂTEAU GRAVAS ..... <i>Sauternes Bordeaux, France</i>	115,-
FRANCOIS LURTON ..... <i>Mas Janeil Maury Languedoc-Roussillon, France</i>	125,-
DOMAINE CAZES ..... <i>Rivesaltes Ambré Languedoc-Roussillon, France</i>	135,-
BRINGEBÆRLANDET ..... <i>Raspberry ice wine, Viken, Norway</i>	165,-

## COFFEE & TEA

KJELDSBERG DARK ROAST ..... <i>With refill</i>	65,-
ESPRESSO.....	64,-/66,-
AMERICANO .....	64,-/66,-
CAPPUCINO .....	66,-/68,-
CAFFE LATTE.....	66,-/68,-
CAFFE MOCCA.....	75,-/79,-
TEA.....	65,-