



ESTD 1870

Social, interactive and informative!

No prior experience is necessary, just come and enjoy.

Welcome to a world of wines.



Grand Cru Wine Tastings

Wine Classes	Description	Price	Duration
Experience Britannia's very own selection of Champagnes	Did you know that Britannia holds not only one, but two private champagne labels? This tasting is the perfect ending to a day of meetings or the perfect start to an evening. Our sommeliers will take you on an introductory journey through the vast and interesting region of Champagne. At this tasting, we will sample one sparkling wine, Britannia Selection Brut and Britannia Selection Rosé.	Price per person: NOK 495,- The tasting includes freshly baked sourdough bread and Røros butter, Comté cheese and blinis with Kalix caviar. Minimum 8 pax	45–60 minutes
The ABC of wine tasting	Welcome to the world of wine. Join us for an introduction to wine tasting. One hour, four wines and loads of questions. Britannia's sommeliers are ready to guide you and give you all the answers.	Price per person: NOK 495,- Minimum 8 pax	45–60 minutes
Norwegian cider	Do we make cider in Norway? But of course we do! Cider production in Norway is booming and the quality just keeps on improving across our rugged land. The centre of production remains in the beautiful region of Hardanger, and perfectly showcases why Norwegian fruits and berries are among the best in the world. Join us in tasting four different ciders and savour the best that Norwegian cider has to offer.	Price per person: NOK 495,- Minimum 8 pax	45–60 minutes
Champagne tasting	"Come quickly. I'm tasting the stars!" Experience the quality and diversity in the sparkling wines from one of the most famous and classic of wine regions. Explore Champagne with one of Britannia's sommeliers, through four different champagnes, and learn more about the world's favourite sparkling wine.	2-10 participants: NOK 6950,- 11-20 participants: NOK 13 900,- 21-30 participants: NOK 20 850,- From 31 participants: NOK 695,- per person	60–90 minutes
One variety – four expressions	Join us for an hour of wine tasting where we focus on a single grape variety's diversity. We have selected four different wines made with the same grape variety, and our sommeliers are standing by to take you on a journey around the globe. Let us together explore the differences and perhaps even discover a few similarities in your favourite grape variety.	2-10 participants: NOK 9950,- 11-20 participants: NOK 19 900,- 21-30 participants: NOK 29 850,- From 31 participants: NOK 995,- per person	60–90 minutes
One country – four wines	A short stop in Spain! Or was it Italy? Australia? Perhaps the United States? Any wine country produces a vast variety of grapes and wines and in this tasting, we strive to show you some new acquaintances from regions and grapes that you might not have had before, or perhaps even knew existed. The road goes on and on...	2-10 participants: NOK 6950,- 11-20 participants: NOK 13 900,- 21-30 participants: NOK 20 850,- From 31 participants: NOK 695,- per person	60–90 minutes



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Burgundy	An introduction to Burgundy, one of the most iconic and famous wine regions in the world. What is it about Burgundy that makes people go wild, both in joy and frustration? We invite you to join one of Britannia's skilled sommeliers in a tasting with wines from four different quality levels, starting at the generic appellation and working our way to the top of the tier; Grand Cru. White or red? We let you choose which colour to focus on and together we get to know this fantastic and sought-after region a little bit better.	2-10 participants: NOK 9950,- 11-20 participants: NOK 19 900,- 21-30 participants: NOK 29 850,- From 31 participants: NOK 995,- per person	Approx. 1,5 hour
The Judgement of Paris	Taste four of the classic wines that were part of the infamous Paris Wine Tasting of 1976, albeit with more recent vintages. Bordeaux, Burgundy, and California, all bring us classic wines of excellent quality, but is it still true today that the US can take on France and excel all the way to the top? One of our talented sommeliers will guide you through some of those world-famous wines that made the Paris tasting legendary. You will get to know the story behind this pivotal moment in modern wine history. What will be your verdict?	2-10 participants: NOK 20 000,-	Approx. 1,5 hour
An hour with the Cellar Master	What will a proper Cellar Master choose when given the opportunity to dig out a few bottles from the depths of our cellar? Our very own, Thomas Andersen, has an enormous passion for wine and an almost infinite reserve of wine knowledge. What is quality? Context? Personal preference? Palate education? Is there such a thing as a perfect wine or universal quality? Which wines should be drunk young, which ones should be reserved in your cellar and exactly how much does a bottle of good wine actually cost? All these questions will be answered, and you might even throw in a few of your own ones as well.	2-10 participants: NOK 9950,- 11-20 participants: NOK 19 900,- 21-30 participants: NOK 29 850,- From 31 participants: NOK 995,- per person	60-90 minutes
One hour, one personality, and three bottles of wine	A unique opportunity to meet one of Norway's most iconic wine personalities. What makes a champion tick and how does this gentleman deal with pressure and the ever-changing world of wine. Join us for an intimate tasting where you get to see behind the glass and ask all those questions you perhaps thought never to be answered. We invite you to sit down with the only person ever to win the Norwegian Sommelier Championships five times, Britannia's very own Wine Director and Head Sommelier; Henrik Dahl Jahnsen.	Max. 10 participants: NOK 15 000,-	60-90 minutes