



A Spirited History

Trondheim is a city rich in history.

Originally the capital of Norway, it was founded in the year 997 and has been the home of Viking Kings. It has seen warfare and peace come and go. The city has been burnt down and rebuilt countless times. Out of the ashes have come great achievements, some of which have influenced the whole world. The first known record of Aquavit was a gift to the city's archbishop, and Trondheim is the birthplace of Linie Aquavit. At Britannia Hotel we plan to celebrate these achievements.

When asked to make the cocktail menu, I wanted to dive into the history of both Trondheim and the Britannia, which has been the city's most influential meeting place for the past 150 years. This menu is alive, meaning we add new stories and cocktails over time. The focus is set to the early 1800s and up to this day.

Head Bartender
Øyvind Lindgjerdet



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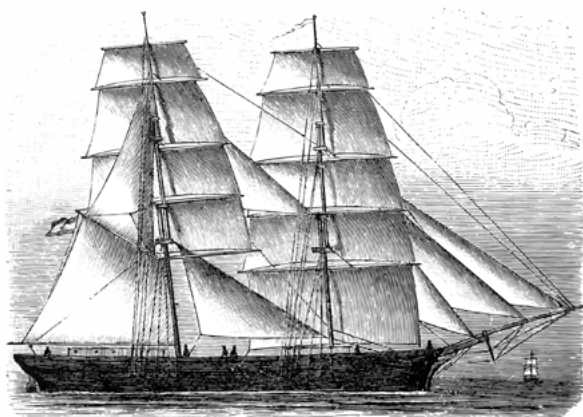


Signature Cocktails

CHAPTER ONE

Journey

1805



Linie Aquavit, Batavia Arrack,
Vintage Port, Demerara Sugar,
Britannia Spice Route Bitters

KR 165,-



In 1805, local businesswoman Catharina Lysholm sent her ship “Trondhjems Prøve” down the spice route to Batavia, Indonesia. The purpose of the trip was to trade in various local produce and merchandise, including five barrels of aquavit.

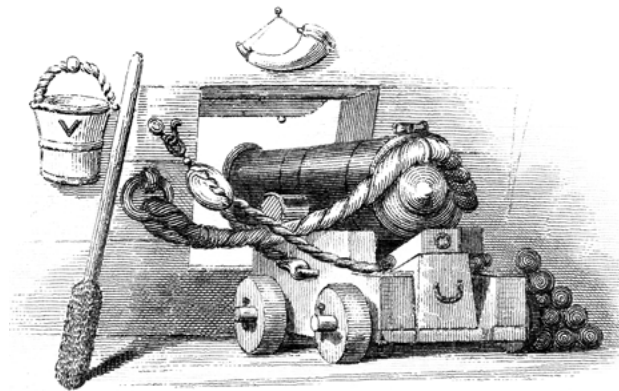
When the ship arrived in the Dutch colony, the captain had a hard time selling the aquavit as the locals were drinking a superior spirit: arrack, distilled from molasses and red rice.

The ship returned to Trondheim in 1807 with all the barrels still in the hold.

However, upon inspection of the returned aquavit, significant changes were discovered in the character of the spirit. The fluctuation in temperature, humidity and the rocking of the barrels at sea had matured the aquavit in unforeseen and astonishing ways. Catharina's great nephew, Jørgen B. Lysholm, started sending barrels on a journey crossing the equator twice, and thus Linie Aquavit was born.

Cannon

1813



Vintage Jamaican Rum,
Black Tea, Pineapple, Lemon,
Cane Sugar, Clarified Milk

KR 165,-



During the Napoleonic Gunboat Wars, the King of Norway issued legal papers allowing private citizens to assist in the war effort by becoming “privateers”, effectively government-sponsored pirates. They received special dispensation to install cannons on their vessels and attack the British merchant navy, looting their ships and goods. One of the most notorious privateers in Trondheim was Captain Kaald.

Over the years he went on multiple raids and seized inferior ships under the threat of his 14 cannons.

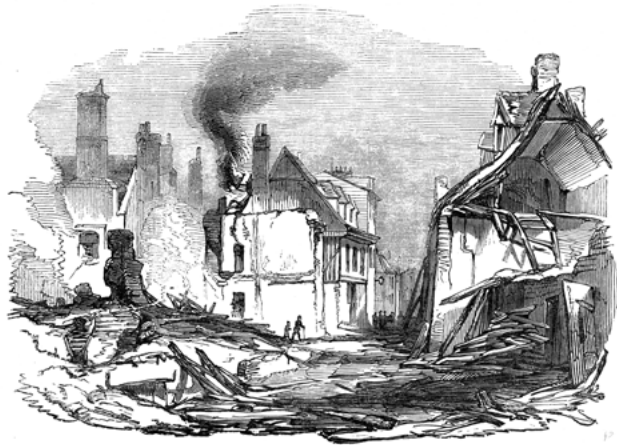
In a letter to his financial backer back in Trondheim, Kaald writes about the treasures found onboard the English merchant ship Eliza, which was loaded up with “gunpowder, spiritus and Caribbean rum”.

What Kaald did with the spoils of war is undocumented, but any pirate worth his salt would have at least treated himself to a well-deserved milk punch.

This is Britannia’s tribute to the brave Captain.

Smoke

1841-1842



Black Barrel Whiskey,
Smoked Oak, Vintage Sherry,
Beetroot Syrup, Aromatic Bitters

KR 165,-



Trondheim has the longest continuous line of wooden houses in the Nordics. This fact has invoked many hardships upon the city throughout the centuries.

Although it has endured a number of city fires, none have been as devastating as the great fires of 1841 and 1842. The first fire started in a wooden house just one block away from Britannia, burning down the east side of the city. The following year another fire swept through the west side, leaving the whole city in ashes.

The last fire ended its path of destruction at the walls of a brick building. Inside was a local distillery containing thousands of litres of liquor.

Had the fire not been contained at that point, not only would there have been a massive explosion, but the city would have had nothing to drown its sorrows.

Origins

1870



Barrel Aged Gin, Chartreuse M.O.F.,
Red Apple, Beet Sugar, Malic Acid,
Ayala Britannia Champagne

KR 165,-



In 1869, a man named Andreas Myhre bought a modest two-story wooden building in the middle of the city. In the summer of 1870, Britannia Hotel opened its doors for the first time with 20 rooms, a garden and horse stables.

There was no glamour and no grand opening. He simply took out an ad in a local newspaper and unlocked the door.

As the business grew, Myhre wanted to rebuild and expand the hotel considerably. In 1877 he drew up plans for his new hotel, but sadly he would never see them realized, as he died the year after. Years later, the hotel was rebuilt in his vision by his widow and her new husband.

Andreas Myhre is remembered as the original founder of the hotel, but he never got to know how great his legacy would be. Now, 150 years later, Britannia Bar has created a Champagne cocktail to celebrate the Grand Opening he never had.

Garden

1918



Botanical Aquavit, Fortified Wine,
Marigold Flower, Cane Sugar, Lime,
Britannia Orangerie Bitters

KR 165,-



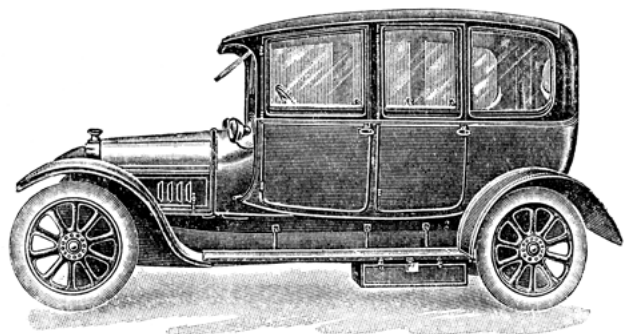
In 1918, Britannia opened its iconic new restaurant Palmehaven (The Palm Court). The restaurant was breathtaking, but the timing was horrible. A year after it opened, Norwegian prohibition came in to full effect. With no money to make from alcohol sales, the hotel declared bankruptcy within a few years.

Part of the reason for prohibition being abolished was pressure from European wine countries, who had lost the lucrative Norwegian market. When they threatened to stop buying Norwegian fish, the government gave in and reintroduced the import of fortified wine, marking the beginning of the end of the dry years.

When prohibition ended, Britannia had new owners, the Stensrud family. They also owned a mansion on the east side of the city, with several greenhouses where they grew produce for the hotel. Among these were orangeries; indoor greenhouses for exotic flowers and fresh citrus.

Drive

1980



Apple & Ginger Cordial,
Lime, Sparkling Apple
& Pear Cider

KR 95,-



If you are Norwegian and over the age of 50, you have almost certainly heard of the drink “Olsen Driver”. Leif N. Olsen was a high-profile police commander in charge of highway patrol and road safety from 1976 to 1985. He went on to work as a traffic host on the radio, and also worked as a driving instructor.

In 1980, Olsen launched a campaign to reduce the number of car accidents due to drunk driving, and with the help of bartending World Champion Sven Aage Jonsbråten, a non-alcoholic cocktail named “Olsen Driver” was born. The drink was supposed to mimic the appearance of the popular drinks of the time, and it quickly gained notoriety in bars nationwide.

The original recipe was a mixture of lime cordial, apple juice, ginger ale and soda water. Britannia Bar introduces a modernized version for a new generation of designated drivers, in honour of the two legendary men Leif N. Olsen and the late Sven Aage Jonsbråten.



Classic Cocktails

CHAPTER TWO

CLASSICS

Dry Martini	155,-
Gin of your choice, Dry Vermouth	
Vesper Martini	155,-
Gin, Vodka, Aromatized Wine	
Manhattan	155,-
Rye Whiskey, Sweet Vermouth, Bitters	
Martinez	155,-
Gin, Sweet Vermouth, Maraschino, Bitters	
Boulevardier	155,-
Rye Whiskey, Campari, Sweet Vermouth	



CLASSICS

Old Fashioned	155,-
Bourbon, Demerara Sugar, Bitters	
Sazerac	155,-
Rye Whiskey, Absinthe, Cane Sugar, Bitters	
Bloody Mary	155,-
Vodka, Fresh Tomato Juice, Lemon, Spices	
Mint Julep	155,-
Bourbon, Fresh Mint, Demerara Sugar	
Prince of Wales	155,-
Cognac, Grand Marnier, Maraschino, Muscovado Sugar, Champagne	



MODERN CLASSICS

Paper Plane	155,-
Bourbon, Italian Amaro, Aperol, Lemon	
Dark & Stormy	155,-
Dark Rum, Lime, Cane Sugar, Ginger Beer, Bitters	
Penicillin	155,-
Blended Scotch, Islay Whisky, Ginger, Honey, Lemon	
Gin Basil Smash	155,-
Gin, Fresh Basil, Lemon, Cane Sugar	
Flying Frenchman	155,-
Absinthe, Ristretto Liqueur, Espresso, Cane Sugar	



Behind the Bar

CHAPTER THREE

Behind the Journey

An old school concoction inspired by the classic cocktails of the 1800s, this cocktail is spirit driven with a complex character of elegant oak and exotic spices.

Two unique spirits: Lysholm Linie Aquavit matured on both sherry and madeira casks, accompanied by a modern Batavia arrack. The cocktail is balanced with vintage port, demerara sugar and Britannia's very own bitters.

The *Britannia Spice Route Bitters* are handcrafted by our head bartender Øyvind Lindgierdet. All the ingredients are 100% natural spices macerated in Norwegian potato-based «moonshine». The tinctures are blended to perfection and aged in American white oak barrels.

Bitters ingredients:

Wormwood, Gentian Root, Cloves,
Green Cardamom, Ceylon Cinnamon, Star Anise,
Mace, Black Pepper, Saffron



Behind the Cannon

Before the word «cocktail» even existed, there was another kind of mixed drink called punch. Where cocktails tend to be intense and powerful, punches are soft and mellow.

Cannon is a «clarified milk punch», a technique first recorded in 1711. When the punch is combined with milk, the acids will coagulate the milk proteins, which is then filtered out.

This technique strips out tannins, removes solids and impurities, softening any harsh flavours. When filtered it leaves a completely clear drink, once very popular with sailors who relied on shelf-stable products for long journeys at sea.

Cannon contains Plantation Vintage Jamaica Rum, traditional black tea, pineapple juice, lemon juice and cane sugar. The ingredients are mixed with whole milk and filtered, resulting in a clarified mellow punch with funky sweet pineapple and light notes of black tea and vanilla.

Behind the Smoke

This smoky concoction combines traditional craftsmanship, local produce and elements of modern culinary techniques, resulting in a funky, earthy, medium dry cocktail with a heavy whiskey backbone.

The spirit used is the Jameson Black Barrel Irish Whiskey where the inside of the barrels have been charred twice. This is an old method to intensify the flavours from the oak, leaving a robust whiskey with notes of toasted wood, butterscotch and vanilla.

The whiskey is accompanied by a vintage solera sherry, in this case a blend from 1910 to 1964. The cocktail further features aromatic bitters and a syrup made with red beetroot and beet sugar.

After the drink is stirred and chilled, it is poured into a whisky decanter filled with the smoke of burnt oak. The decanter is then rolled to incorporate the smoke into the cocktail.



Behind the Origins

Whenever we sift through old menus from grand dinners served at Britannia in the late 1800s, they all have one thing in common: Ayala Champagne.

Origins is based on our very own Britannia Champagne blended by Ayala, one of the great champagne houses founded in 1860. The Britannia Champagne is fruity and fresh with notes of citrus and white flowers.

The complementing spirit is Koval Barreled Gin from Chicago, with elegant notes of oak, thyme and caramel. We also use a teaspoon of Chartreuse Cuvée des M.O.F. - a special edition yellow Chartreuse made by the greatest sommeliers of France, adding a beautiful complex layer of génépi, mint and pepper.

We further mix the drink with a cordial based on Norwegian red apple juice, beet sugar and malic acid. The result is a delicately balanced dry and refreshing cocktail.

Behind the Garden

This herbaceous cocktail is our homage to the garden next door. Floral, citrus forward and intense in flavour, the drink is based on the unaged Lysholm No 52 Botanical Aquavit. The fortified wine is Cocchi Americano, an Italian aperitivo created in 1891, aromatized with quinine bark, bitter oranges, rose petals and gentian flowers.

The drink is mixed with fresh lime juice, our very own bitters, and a syrup made with fresh marigold; a petite flower bursting with tarragon and anise like flavours.

The *Britannia Orangerie Bitters* are hand crafted by our head bartender Øyvind Lindgjerdet. All the ingredients are 100% natural botanicals macerated in Norwegian potato-based «moonshine».

Bitters ingredients:
Angelica Root, Naval Oranges,
Kaffir Lime Leaf, Coriander Seeds



Behind the Drive

With great respect for the original cocktail, we kept the same flavour elements from Jonsbråtens recipe but switched out the brands and gave it a new balance with fresh produce and a spicy kick.

Fresh apples and ginger are dominating the drink, while the cider calms the intensity of the flavours and sends the drink into a dry and refreshing direction. We use non-alcoholic sparkling apple & Williams pear cider, made with apple juice, pear juice and dealcoholized wine.

The cocktail is further balanced with beet sugar and lime juice.

Enjoy this drink in good conscience for the drive home!



Credits & Sources

CHAPTER FOUR



CREDITS

Concept, cocktails and stories by
Head Bartender Øyvind Lindgjerdet.

SOURCES

Strinda Historielag
Historiske Trondheim
LokalHistorieWiki
Kystmuseet
Johan O. Jensen
Terje Bratberg
Tom Erik Sørensen
Trine Søråa
Roar Hildonen

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