

LES APÉRITIFS

HUÎTRES NATURELLES

Mignonette & lemon
Allergen: mollusc, sulphite

45,- per piece

HUÎTRES ROCKEFELLER

Butter, spinach & parmesan
Allergen: mollusc, milk, sulphite, fish, barley

60,- per piece

PLAT DE FRUITS DE MER

Scallop tartar, king crab salad, razor clam with vinaigrette & oyster
Allergen: Shellfish, mollusc, egg, sulphite, mustard, milk

465,- per person

Add 50g Gastro Unika Gold - Britannia Selection: 1250,-

PLAT DE CHARCUTERIE

4 types of our cured meats from Al Berlinghetto in Northern Italy.
Served with baguette & Røros butter.
Allergen: Wheat, milk, sulphite

245,-

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

LATE BREAKFAST

MONDAY TO FRIDAY: 10AM TO 12.00AM
SATURDAY & SUNDAY: 10AM TO 1PM

OEUFS BROUILLÉS AVEC PANCETTA AUX COMTÉ

Freshly made scrambled eggs with pancetta & grated comté
Allergen: egg, milk, wheat

210,-

POULET FRIT AVEC CRÊPE AMÉRICAIN

Fried chicken with american pancakes & maple syrup
Allergen: milk, egg, wheat, sulphite

235,-

YAOURT AVEC GRANOLA SES FRUITS

Yoghurt with granola, fruits & berries
Allergen: milk, oats, almonds

210,-

OEUFS FLORENTINE

English muffin, spinach, poached egg & ramson hollandaise
Allergen: Milk, wheat, egg, sulphite

235,-

LES ENTRÉES

TARTARE
DE BOEUF

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

Small 185,-/ Large 245,-

ASPERGES FRIT AVEC
SAUCE MOUTARDE

Vegan tempura fried asparagus with mustard sauce
Allergen: Wheat, mustard, sulphite

210,-

CALAMAR AVEC N'DUJA
AUX AIL

Fried octopus with n'duja, kohlrabi & garlic
Allergen: Mollusc, milk, sulphite

235,-

CARPACCIO DE BOEUF
AVEC AIL NOIRE
AUX ANCHOIS

Beef carpaccio with black garlic, anchovy mayonnaise & acidic cucumber
Allergen: Egg, fish, sulphite

235,-

PETIT PLATS

SOUPE AUX OIGNONS

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

200,-

CROQUE MONSIEUR

Sandwich with smoked ham, Gruyère, sauce mornay, Dijon mustard & tomato
Allergen: wheat, mustard, milk

245,-

CROQUE MADAME

Sandwich with smoked ham, Gruyère, sauce mornay, Dijon mustard, tomato & fried egg
Allergen: wheat, mustard, egg, milk

255,-

SALADE DE POULET

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

245,-

SALADE VERTE À LA PROVENCALE

Provencale salad, tarragon mayonnaise, capers, eggs & croutons
Allergen: egg, sulphite, wheat

210,-

MOULES FRITES

Mussels steamed with white wine served with pommes frites & baked garlic mayonnaise
Allergen: Mollusc, egg, milk, sulphite

290,-

LES PLATS

L'UMAMI BURGER DE LA BRASSERIE

Cep mayonnaise, caramelized onion with oyster mushrooms, comté & pommes frites
Allergen: wheat, milk, egg, sulphite, soy

270,-

MAGRET DE CANARD AUX ASPERGES
AVEC CIBOULETTE

Pan fried duck breast with asparagus, gnocchi & ramson hollandaise
Contains: Milk, egg, wheat, sulphite

435,-

CHATEAUBRIAND GRILLÉ

200g chateaubriand from the grill, lyonnaise onion, sauce béarnaise & pommes frites
Allergen: milk, egg, sulphite

455,-

FILET DE VEAU, EPINARDS AUX SAUCE MORILLE

Filet of veal, spinach, pommes puré & morel sauce
Allergen: Milk, sulphite

435,-

BROSMÉ AVEC RAGOUT DE HOMARD

Fried cusk with lobster ragout & gnocchi
Allergen: Fish, lobster, wheat, milk, egg

435,-

TURBOT À LA PLANCHA ET SA SAUCE
VIN BLANC FUMÉ

Fried turbot, carrots, pommes puré & smoked white wine sauce
Allergen: sulphite, milk, fish

455,-

BIFTECK À LA RACINE DE CÉLERI

Celery root steak, lyonnaise onion, sauce béarnaise & pommes frites
For a vegan option: Ask for vegan pepper sauce
Allergen: Milk, sulphite, celery, soy, wheat

395,-

VINS BLANC

	Glass	Bottle
BRITANNIA SELECTION	130,-	645,-
<i>Mas La Chevalier 2021, Pays d’Oc, Frankrike</i>		
DOMAINE LA BARBOTAINE.....	150,-	725,-
<i>Sancerre 2021, Loire, France</i>		
DOMAINE LAROCHE	160,-	745,-
<i>Chablis St. Martin 2020 Burgundy, France</i>		
MAISON ROCHE DE BELLENE	165,-	775,-
<i>Bourgogne Chardonnay Vieilles Vignes 2018 Burgundy, France</i>		
DOMAINE OSTERTAG	190,-	875,-
<i>Les Jardins Riesling 2018, Alsace, France</i>		
XAVIER WEISSKOPF	190,-	925,-
<i>Rocher des Violettes, 2019, Loire, France</i>		
JEAN-LUC COLOMBO		995,-
<i>Saint-Péray la Belle de Mai 2017 Rhône, France</i>		
DOMAINE REMI JOBARD		1195,-
<i>Bourgogne Blanc 2018 Burgundy, France</i>		
CHÂTEAU COUHUNS-LURTON	250,-	1295,-
<i>Blanc, Pessac-Léognan, 2016, Bordeaux, France</i>		
DOMAINE REMI JOBARD	325,-	1595,-
<i>Meursault Sous la Velle, 2018, Burgundy France</i>		
DOMAINE DU PELICAN.....		1250,-
<i>Chardonnay Arbois, 2018, Jura, France</i>		

VINS ROUGE

	Glass	Bottle
BRITANNIA SELECTION.....	155,-	695,-
<i>Fontanafredda Barbera 2019, Piedmont, Italy</i>		
CHÂTEAU DE CHAMBERT.....	155,-	745,-
<i>Rouge 2015 Cahors, France</i>		
CHÂTEAU DE COULAINÉ.....	170,-	795,-
<i>Chinon 2020, Loire, France</i>		
MAISON ROCHE DE BELLENE	165,-	775,-
<i>Pinot Noir Cuvée Réserve 2018 Burgundy, France</i>		
OGIER	170,-	795,-
<i>Crozes-Hermitage 2019 Rhône, France</i>		
DOMAINE MERLIN	200,-	925,-
<i>Moulin-a-Vent 2016, Beaujolais, France</i>		
CHATEAU CISSAC	225,-	1050,-
<i>Haut-Medoc 2017, Bordeaux, France</i>		
DOMAINE MICHEL JUILLOT	250,-	1095,-
<i>Mercurey 2017 Burgundy, France</i>		
CLOS DE L'ORATOIRE DES PAPES.....		1195,-
<i>Châteauneuf-du-Pape 2020 Rhône, France</i>		
DOMAINE FAIVELEY		1495,-
<i>Chambolle-Musigny 2018, Burgund, France</i>		



VINS MOUSSEUX & DES CHAMPAGNES

	Glass	Bottle
BRITANNIA SELECTION.....	149,-	925,-
<i>Brut Majeur Champagne, France</i>		
BRITANNIA SELECTION.....	169,-	995,-
<i>Rosé Majeur Champagne, France</i>		
FRANÇOIS MIKULSKI	135,-	725,-
<i>Cremant de Borgogne, France</i>		
CHARLES HEIDSIECK BLANC DE MILLINAIRE 2006	395,-	2195,-
<i>Brut Champagne, France</i>		
KRUG GRANDE CUVÉE BRUT.....	435,-	2550,-
<i>Brut Champagne, France</i>		

L'EAU MINERAL, LES JUICES & DES BOISSONS GAZEUSES

SPILDEMOST.....	Bottle	0,75	225,-
SPILDEMOST.....	Glass		56,-
SPARKLING APPLE- & WILLIAMS PEAR.....	Bottle	0,75	265,-
SPARKLING APPLE- & WILLIAMS PEAR.....	Glass		65,-
COCA COLA, COLA ZERO, FANTA, SPRITE....		0,33	56,-
BRITANNIA SPARKLING		0,33	56,-
FEVER TREE TONIC		0,20	52,-
FEVER TREE GINGER BEER		0,20	52,-

BIÈRES PRESSION

all of our beers can contain wheat and barley

BRITANNIA SELECTION BLONDE.....	0,33	115,-
<i>Cecilie Claussen 4,7%</i>		
BRITANNIA SELECTION ALE	0,33	125,-
<i>P.A. Claussen 5,8%</i>		
E.C. DAHLS.....	0,33	98,-
<i>Pilsner 4,5%</i>		
KRONENBOURG 1664.....	0,33	99,-
<i>Lager, 4,5%</i>		
BROOKLYN LAGER	0,33	110,-
<i>Vienna Lager 5,2%</i>		
KRONENBOURG 1664.....	0,25	79,-
<i>Blanc 4,5%</i>		
E.C. DAHLS BOLT	0,33	125,-
<i>IPA 6,9%</i>		
AUSTMANN OLD SCHOOL IPA.....	0,33	125,-
<i>West Coast Double 7,5%</i>		
GRAFF DEAD CAT	0,33	125,-
<i>Double IPA 7,5%</i>		
AUSTMANN NORTHIE.....	0,33	119,-
<i>Brown Ale 5,5%</i>		
SPECIAL TAP (VARIES AFTER SEASON)		
LIEFMANS FRUITESSE	0,25	75,-
<i>Fruit beer 3,8%</i>		
CROWMOOR.....	0,33	115,-
<i>Dry Apple Cider 5,5%</i>		