

LES APERITIFS

HUÎTRES NATURELLES

Mignonette & lemon
Allergen: mollusc, sulphite

42,- per piece

HUÎTRES ROCKEFELLER

Butter, parsley & bread crumbs
Allergen: mollusc, milk, wheat

55,- per piece

GALETTE DE POMMES DE TERRE AU CAVIAR DE RØROS

Whitefish roe from Røros served with creme crue, onion and pommes rösti
Allergen: milk, walnuts, sulphite

250,-

FENALÅR

30g cured lamb leg

85,-

SAUCISSON SEC AUX CÈPES

30g french sausage with ceps

75,-

SAUCISSON AU PIMENT D'ESPELETTE

30g french sausage with smoked paprika

80,-

JAMBON DE BAYONNE

30g cured pork thigh

95,-

PLATEAU DE CHARCUTERIE

Selection of our cured meats served with pickles & paint au tomate

Allergen: wheat, sulphite

235,-

FRUITE DE MER

MOULES FRITES

Mussels steamed with white wine served with pommes frites & baked garlic mayo

Allergen: mollusc, egg, milk, sulphite, mustard

265,-

ESCARGOTS DE MER

Depending on availability

250g periwinkle from Fosen with garlic & parsley butter

Allergen: mollusc, milk

195,-

BRASSERIE

EST. 1897

LES ENTREES

TARTARE DE BOEUF

Cornichons & pommes alumette

Allergen: egg, sulphite, fish, mustard

Small 169,-/ Large 225,-

TARTE FLAMBÉE AUX
OEUFs DE POISSON

Tarte flambée with cream cheese,
spring onion and lumpfish roe

Contains: Wheat, milk, fish

185,-

BETTERAVE "CARPACCIO"

Beet «carpaccio», goat cheese
cream, salted walnuts and gremolata

Allergen: milk, walnuts, sulphite

175,-

SOUPE DU JOUR

Soup of the day – Ask your waiter

Allergen: varies

175,-

PETIT PLATS

SOUPE AUX OIGNONS

Onion soup gratinated with gruyere & croutons

Allergen: milk, sulphite, wheat, celery

185,-

CROQUE MONSIEUR

Sandwich with smoked ham, gruyere, sauce mornay, dijon mustard & tomato

Allergen: wheat, mustard, egg, milk

225,-

CROQUE MADAME

Sandwich with smoked ham, gruyere, sauce mornay, dijon mustard,

tomato & fried egg

Allergen: wheat, mustard, egg, milk

235,-

SALADE DE POULET

Spicy fried chicken thigh, tomato, salad, string beans & red onion

Allergen: milk, egg, sulphite, celery

225,-

SALADE VERTE À LA PROVENCALE

Provencale salad, tarragon mayonnaise, capers, eggs and croutons

Allergen: egg, sulphite, wheat

195,-

LES PLATS

L'UMAMI BURGER DE LA BRASSERIE

Cep mayonnaise, caramelized onion, oyster mushrooms, comte & pommes frites

Allergen: wheat, milk, egg, sulphite, soy

245,-

JOUE DE PORC AU CHOU FLEUR

Slow cooked pork cheek, cauliflower puré, nduja butter and pommes puré

Allergen: milk

365,-

CHATEAUBRIAND GRILLÉ

200g chateaubriand from the grill, lyonnaise onion, sauce bearnaise & pommes frites

Allergen: milk, egg, sulphite

415,-

CAILLE À LA PLANCHA

Quail ala plancha, baked celeriac, aigre doux and pommes rösti

Allergen: milk, sulphite

345,-

FLÉTAN POÊLÉ

Pan fried halibut, roasted cabbage with ramson and sauce of grilled cabbage

Allergen: milk, fish

355,-

POISSON ROUGE DU JOUR "MI CUIT"

Red fish of the day, turnips & pommes rösti

Contains: Milk, fish

355,-

CHOU FLEUR ROTI ENTIER

Whole roasted cauliflower, almond and truffle emulsion,

pistachios and mushroom broth

Allergen: milk, soy, wheat, almond, pistachio

315,-

PLAT DU JOUR 195,-

LUNDI/MONDAY

RATATOUILLE GRATINÉE

Allergen: milk, wheat

MARDI/ TUESDAY

SALADE NIÇOISE

Allergen: egg, mustard, fish, sulphite

MERCREDI/WEDNESDAY

TARTE FLAMBÉE

Allergen: wheat, milk, sulphite

JEUDI/THURSDAY

POTAGE PARMENTIER

Allergen: milk, wheat

VENDREDI/FRIDAY

BOEUF BOURGUIGNON

Allergen: sulphite, milk

CHAMPAGNE/SPARKLING

	Glass	Bottle
BRITANNIA SELECTION..... <i>Brut Majeur Champagne, France</i>	149,-	925,-
BRITANNIA SELECTION..... <i>Rosé Majeur Champagne, France</i>	169,-	995,-
MIONETTO <i>Rive di Santo Stefano Prosecco Superiore Veneto, Italia</i>	120,-	595,-
TAITTINGER <i>Comtes de Champagne Rosé 2006 Champagne, France</i>	395,-	2495,-

WHITE WINE

DAVID SAUTEREAU <i>Sancerre 2020 Loire, France</i>	140,-	695,-
DOMAINE LAROCHE <i>Chablis St. Martin 2019 Burgundy, France</i>	160,-	745,-
MAISON ROCHE DE BELLENE <i>Bourgogne Chardonnay Vieilles Vignes 2018 Burgundy, France</i>	165,-	745,-
TRIMBACH..... <i>Riesling Selection de Vieilles Vignes 2017 Alsace, France</i>	180,-	865,-
ROCHER DES VIOLETTES MONTLOUIS..... <i>La Négrette 2017 Loire, France</i>	190,-	675,-
JEAN-LUC COLOMBO <i>Saint-Péray la Belle de Mai 2017 Rhône, France</i>	225,-	995,-
DOMAINE REMI JOBARD <i>Bourgogne Blanc 2018 Burgundy, France</i>		1195,-
CHÂTEAU COUHINS-LURTON <i>Blanc 2008 Bordeaux, France</i>		1295,-
DOMAINE REMI JOBARD <i>Meursault les Narvaux 2018 Burgundy, France</i>		1795,-

RED WINE

OGIER <i>Gentilhomme Côtes du Rhône 2019 Rhône, France</i>	130,-	595,-
CHÂTEAU DE CHAMBERT <i>Rouge 2018 Cahors, France</i>	150,-	655,-
MAISON ROCHE DE BELLENE <i>Pinot Noir Cuvée Réserve 2017 Burgundy, France</i>	165,-	745,-
OGIER <i>Crozes-Hermitage les Paillanches 2018 Rhône, France</i>	170,-	765,-
DOMAINE MICHEL JUILLOT <i>Mercurey 1.cru les Combins 2017 Burgundy, France</i>	250,-	1095,-

CHÂTEAU CAMINO SALVA <i>Rouge 2015 Bordeaux, France</i>	Glass	Bottle
		745,-
DOMAINE MERLIN <i>Moulin à Vent La Rochelle 2013 Beaujolais, France</i>		895,-
CLOS DE L'ORATOIRE DES PAPES <i>Châteauneuf-du-Pape 2017 Rhône, France</i>		1195,-
CHÂTEAU SAINT-PIERRE..... <i>Saint-Julien 1996 Bordeaux, France</i>		1990,-

ROSÉ WINE

CHÂTEAU GASSIER <i>Miradou Provence, France</i>	125,-	595,-
JOLIE-PITT & PERRIN..... <i>Château Miraval Provence, France</i>	155,-	695,-
CHÂTEAU GASSIER <i>Cuvée 946 Provence, France</i>		995,-
JOLIE-PITT & PERRIN..... <i>Château Miraval MAGNUM Provence, France</i>		1495,-

DRAUGHT BEER

all of our beers can contain wheat and barley

BRITANNIA SELECTION BLONDE..... <i>Cecilie Claussen 4,7%</i>	0,33	115,-
BRITANNIA SELECTION ALE <i>P.A. Claussen 5,8%</i>	0,33	125,-
KRONENBOURG 1664..... <i>Blanc 4,5%5</i>	0,25	69,-
LIEFMANS FRUITESSE <i>Fruktøl 3,8%</i>	0,25	75,-
GRIMBERGEN DOUBLE-AMBRÉE <i>Dubbel 6,5%</i>	0,25	85,-
E.C. DAHLS..... <i>Pilsner 4,5%</i>	0,33	95,-
CROWMOOR <i>Dry Apple Cider 5,5%</i>	0,33	115,-
E.C. DAHLS BOLT <i>IPA 6,9%</i>	0,33	125,-
AUSTMANN UTPÅ <i>Wit 4,5%</i>	0,33	115,-

AUSTMANN NORTHIE..... <i>Brown Ale 5,5%</i>	0,33	119,-
AUSTMANN OLD SCHOOL IPA <i>West Coast Double 7,5%</i>	0,33	125,-
GRAFF DEAD CAT <i>Double IPA 7,5%</i>	0,33	125,-

BEER ON BOTTLE

Gluten free		
ST. FEUILLIEN GRISETTE BLONDE ^{5,5%}	0,25	95,-
ESTRELLA DAURA DAMM ^{5,4%}	0,33	110,-
Alcohol free		
BROOKLYN SPECIAL EFFECTS..... <i>American Amber Lager</i>	0,33	85,-
ERDINGER WEISSBIER.....	0,33	85,-

JUICE AND MINERAL WATER

SPILEDEGARDEN ELSTAR.....Bottle	0,75	225,-
SPILEDEGARDEN ELSTAR.....Glass		56,-
COCA COLA, COLA ZERO, FANTA, SPRITE....	0,33	56,-
BRITANNIA SPARKLING.....	0,33	56,-
BRITANNIA STILL	0,33	56,-
BRITANNIA KOMBUCHA	0,33	65,-
FEVER TREE TONIC	0,20	52,-
FEVER TREE GINGER BEER	0,20	52,-

DESSERT WINE

	Verre
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,-