

In-Room Dining Menu

På Britannia Hotel er roomservice tilgjengelig 24 timer i døgnet. Vi vil gjøre vårt ytterste for å imøtekomme alle ønsker for å gi deg og dine et smakfullt måltid. Om dere ønsker isbiter på rommet, kan en av våre isbitmaskiner ved heisene benyttes, eller kontakt room service og resepsjonen.

For bestilling, vennligst ring
5003

Roomservice belastes med
kr 95,- per kuvert.

Britannia Hotel In – Room dining is available 24hours. Our staff will do its utmost to fulfill your requests and provide a great, private in-room dining experience. For ice cubes, our ice machines are located next to the elevators for your convenience – or kindly contact room service or the front desk.

To place your order, kindly dial
5003

Room service is charged with
kr 95,- per order.

ROOM SERVICE

FROKOST BREAKFAST

Serveres fra 07.00 -11.00

Served from 07.00-11.00

Continental frokost kr 130,-
Continental breakfast

Yoghurt, granola, frukt og bær.
Charcuterie, ost og utvalg av brød
og smør. Crossaint, pain au chocolat,
syltetøy og honning.

Inneholder: melk, hvete

*Yogurt, granola, fruit and berries.
Charcuterie, cheese and selection of
bread and butter. Crossaint, pain au
chocolat, jam and honey.*

Contains: milk, wheat

SUNN HEALTHY

Havregrøt, gresskar-
kjerner, ristet mandler,
eple og bjørkesirup kr 65,-

Inneholder: havre, melk

*Oatmeal, pumpkin seeds, toasted
almonds, apple and birch syrup*

Contains: oats, milk

Rugbrød med avokado,
hummus og posjert egg kr 85,-

Inneholder: rug, spelt, bygg, hvete, egg

*Rye bread with avocado, hummus
and poached egg*

Contains: spelt, barley, wheat, eggs

Acai bowl med fersk
frukt og granola fra
Selbu kr 95,-

Inneholder: gluten

*Acai bowl with fresh fruit and
granola from Selbu*

Contains: gluten

Betesalat med fersk
geitost fra Grindal kr 75,-

Inneholder: melk

*Beet salad with fresh goat cheese
from Grindal*

Contains: milk

EGG

EGG

Eggehvite omelett kr 75,-

Inneholder: egg

Egg white omelet

Contains: eggs

Egg og bøkerøkt bacon kr 95,-

Inneholder: egg

Egg and smoked bacon

Contains: eggs

Egg Benedict – Britanniaskinke kr 145,-

Inneholder: egg, melk, hvete

Eggs Benedict – Britannia ham

Contains: eggs, milk, wheat

Egg Florintine – spinat kr 125,-

Inneholder: egg, melk, hvete

Eggs Florintine – spinach

Contains: eggs, milk, wheat

Egg Royal – røkt laks fra Vega kr 135,-

Inneholder: egg, melk, hvete, fisk

Eggs Royal – smoked salmon from Vega

Contains: eggs, milk, wheat, fish

Beef & Egg – sopp og tomat kr 120,-

Inneholder: egg

Beef & Egg – mushrooms and tomatoes

Contains: eggs

SALT

SALTY

Bakt leverpostei med bacon, sopp, cornichons og nybakt rugbrød Kr 95,-

Inneholder: melk, egg, gluten

Oven baked liver paté with bacon, mushrooms, cornichons and freshly baked rye brea

Contains: milk, egg, gluten

Engelsk frokost – blodpudding, pølse, egg, bacon og tomatbønner Kr 145,-

Inneholder: melk, hvete

English breakfast - black pudding, sausage, eggs, bacon and tomato beans

Contains: milk, wheat

SØTT SWEET

Crepe med Rørosrømme, jordbærsyltetøy, Valrhonasjokolade og ristede mandler

kr 105,-

Inneholder: hvete, egg, melk

Crepe with sour cream from Røros, strawberry jam,

Valrhona chocolate and roasted almonds

Contains: wheat, eggs, milk,

Crepe med banan, kondensert melk og sjokoladesaus

kr 95,-

Inneholder: hvete, egg, melk

Crepe with banana, condensed milk and chocolate sauce

Contains: wheat, eggs, milk

Belgisk vaffel med melis, krem og bær

kr 105,-

Inneholder: hvete, egg, melk

Belgian waffle with icing sugar, cream and berries

Contains: wheat, eggs, milk

Belgisk vaffel med hjemmelaget nutella & bær

kr 110,-

Inneholder: hvete, egg, melk, hasselnøtt

Belgian waffle with homemade nutella & berries

Contains: wheat, eggs, milk, hazelnut

Chiapudding med ristede kokos, banan, ristede mandler og bringebær

kr 95,-

Inneholder: mandler

Chia pudding with roasted coconut, banana, roasted almonds and raspberry

Contains: almonds

SPESIAL *SPECIAL*

Jamon Iberico Bellota 80 gr Kr 210,-

Posjert egg med hollandaise og Rossini caviar «Speilsalen edition» Kr 1100,-

Inneholder: egg, melk, fisk

Poached egg with hollandaise and Rossini caviar «Speilsalen edition»

Contains: eggs, milk, fish

Stekt foie gras, syltet kirsebær, brioche Kr 195,-

Inneholder: egg, melk, hvete

Seared foie gras, pickled cherry, brioche

Contains: eggs, milk, wheat

DRIKKE TIL FROKOST

DRINKS FOR BREAKFAST

I frokosten inngår melk og juice i deres valg

Included in your breakfast is a serving of milk and juice based on your preference

TE

TEA

Britannia Earl Grey

Kr 40,-

Vår egen te, plukket ut i samråd med Stephen Twining. En velbalansert harmonisk te, lagd av storbladede sorte tesorter, tilsatt bergamot.

Our signature blend, created in collaboration with Mr. Stephen Twining. Well-balanced tea, made of a variety of black tea with added bergamot oil.

English Breakfast

kr 40,-

Sort te, en blend av Assam, Ceylon og Kenyan te. Rik og velbalansert, med florale undertoner. Anbefales å nytes med både melk og sitron.

Black tea, a blend from Assam, Ceylon and Kenyan tea. Rich and well-balanced with floral notes. To be enjoyed with both milk and lemon.

Budding Meadow Camomille

kr 45,-

Hele knopper av kamomilleblomster som er plukket på engen gir en fantastisk infusjon. Rik, myk og med naturlige søte toner fremkaller denne teen essensen av en sommereng; blomstrende og oppløftende.

Buds of camomille flowers, harvested directly in the field. A tea that shows an fantastic infusion. Rich and soft with subtle sweet notes reminiscing the essence of a flower field; aromatic and invigorating.

Two Season Darjeeling Kr 60,-

En livlig te, med fruktig karakter og en velbalansert syrlighet. Plukket tidlig vår i Himalayafjellene

An invigorating tea with a fruity character and well-balanced acidity.

Summer Berry Green kr 45,-

Avslappende grønn te, kombinert med søte, saftige bærsmaker toppet med kornbladene fra kornblomster og fløyelsblomster.

A soothing green te, presenting sweet and refreshing berry aromas and cornflower leaf.

KAFFE
COFFEE

Espresso Kr 39,-

Americano Kr 42,-

Cappucino Kr 45,-

Caffe Latte Kr 47,-

Caffe Mocca Kr 49,-

Varm sjokolade Kr 45,-
Hot Chocolate

ROOM SERVICE

A LA CARTE

Serveres mellom
11.00 - 22.00 alle dager
Served from 11am – 10pm

SMÅRETTER

PETIT PLATS

Croque Monsieur Kr 135,-
Croque Monsieur

Bayonneskinke, sauce Mornay,
Dijonsennep, tomat
Inneholder: hvete, sennep, egg, melk
Bayonne ham, sauce Mornay, Dijon
mustard, tomato
Contains: wheat, mustard, egg, milk

Croque Madame kr 135,-
Croque Madame

Bayonneskinke, sauce Mornay,
tomat, Dijonsennep, speilegg
Inneholder: hvete, sennep, egg, melk
Bayonne ham, sauce Mornay,
tomato, Dijon mustard, fried egg
Inneholder: hvete, sennep, egg, melk

Salade Au Poulet De La Kr 185,-
Brasserie
Salade Au Poulet De La
Brasserie

Grillet kyllinglår med
espelette-pepper, crudite
av sesongens grønnsaker,
parmesandressing.
Inneholder: egg, melk, sulfitt
Chicken leg with espelette pepper,
seasons vegetable crudité,
parmesan dressing.
Contains: Egg, Milk, Sulfites

Salade Verte Kr 125,-
Salade Verte

Grønn salat, asparges, crudite
av sesongens grønnsaker,
parmesandressing.
Inneholder: egg, melk, sulfitt
Green salad, asparagus, seasons
vegetable crudité, parmesan
dressing
Contains: Egg, Milk, Sulfites

Charcuterie

Charcuterie

Serveres med pickles & pain au
tomates

*Served with pickles & pain au
tomates*

Fenalår / *Cured leg of lamb*

Jambon bayonne / *Jambon bayonne*

Saucisson / *Saucisson*

Chorizo iberico belota /

Chorizo iberico belota

Charcuterie tallerken servert med
pickles & pain au tomate /

*Charcuterie plate with pickles & pain au
tomate*

Inneholder: hvete

Contains: wheat

Kr 85,-

Kr 95,-

Kr 75,-

Kr 80,-

Kr 235,-

Utvalgte oster

Kr 175,-

Les Fromages

Ostetallerken med 4 utvalgte
oster servert med marmelade

Inneholder: melk

A selection of our cheese, four

varieties served with marmalade

Contains: milk

FORRETTER

LES ENTRÉES

Tartar De Boeuf

60g/120g

Tartar De Boeuf

Kr 125,-

/185,-

Oksetartar, cornichons,
pommes allumettes

Inneholder: egg, fisk, sennep

Steak Tartar, cornichons, pommes

allumettes

Allergen: Egg, Fish, Mustard

Crabe Royal Aux Truffes

Kr 195,-

Crabe Royal Aux Truffes

Kongekrabbe gratinert med
trøffelsmør, persillesalat

Inneholder: skaldyr, melk, selleri

King Crab gratinated with

truffle butter, parsley salad

Allergen: Shellfish, Milk, Celeriac

Asparges

Kr 165,-

Aspérages

Grønn asparges a la minute,
egg 64, chèvre.

Med løyrom: +50,-

Inneholder: egg, fisk, sennep

Green asparagus a la minute,

Eegg 64, chèvre.

With Bleak Roe: + 50,-

Allergen: Egg, Milk, Fish (Bleak Roe)

Soupe Aux Oignons
Soupe Aux Oignons

Kr 145,-

Fransk løksuppe, gratinert med Gruyère, brødkrutonger
Inneholder: melk, sulfitt, hvete, selleri
French onion soup, gratinated with gruyère, croutons

Allergen: Milk, Sulfites, Wheat, Celeriac

HOVEDRETTER
MAIN COURSES

L'Umami Burger De La
Brasserie
L'Umami Burger De La
Brasserie

Kr 230,-

Biffburger, steinsoppmasjones, karamellisert løk, østerssopp, Comté, pommes frites

Allergen: hvete, melk, egg

Beef burger, porcini mayo, caramelised onion, oyster mushroom, Comté, French fries

Contains: wheat, milk, egg

Moules Frites
Moules Frites

Kr 215,-

Dampede blåskjell fra Åfjord servert med pommes frites og bakt hvitløksmajones. Velg mellom våre to varianter:
-Klassisk med hvitvin og fløte,
-Spicy med harissa og Britannia Ale

Inneholder: bløtdyr, egg, melk, sulfitt, sennep, hvete (Britannia Ale)

Steamed mussels from Åfjord served with French fries, baked garlic mayonnaise

Choose between our two styles:

-Classic with white wine and cream

-Spicy with harissa and Britannia Ale

Allergen: molluscs, egg, milk, sulfites, mustard

Flétan Cuit Au Four
Flétan Cuit Au Four

Kr 295,-

Ovnsbakt kveite, gule beter, nykål, Romanesco, potetpuré, blåskjellvelouté

Inneholder: fisk, melk, bløtdyr, sulfitt

Baked halibut, golden beets, spring cabbage, Romanesco, potato purée, mussel velouté

Allergen: fish, milk, molluscs, sulfites

Végétarien

Kr 210,-

Végétarien

Bakt blomkål, mandelemulsjon, friske urter, soppbuljong, trøffel

Inneholder: egg, melk, soya, hvete, mandler

Baked Colliflower, almond emulsion, herbs, mushroom broth, truffle

Allergen: egg, milk, soya, wheat, almond

Culotte de Veau

Kr 315,-

Culotte de Veau

Langtidsstekt kalv, savoykål, løpstikke- og ramsløks-emulsjon, småpoteter, morkelsaus

Inneholder: selleri, egg, sulfitt, melk

Roasted veal, cabbage, lovage- and wild garlic emulsion, potatoes, morel sauce

Allergen: sulfites, milk, egg

Entrecôte grillée

Kr 315,-

Entrecôte grillée

250 g entrecote fra vår kullgrill, San marzano tomat, sauce bearnaise, pommes frites

Inneholder: Melk, egg

250 g grilled entrecôte, San Marzano tomatoes, bearnaise sauce, French fries

Allergen: milk, egg

À partager

Kr 320,-

TURBOT GRILLÉ
(FOR 2 PERSONER)

p.p.

À partager
TURBOT GRILLÉ
(FOR 2 PERSONS)

Ca 700g grillet piggvar på beinet, grillet sitron, beurre noisette med kapers, haricots verts, potetpuré

Inneholder: fisk, melk, soya, hvete

700g grilled turbot on the bone, grilled lemon, beurre noisette with capers, haricots verts, potato purée

Allergen: fish, milk, soya, wheat

DESSERTER

DESSERTS

Crème Brûlée Kr 115,-

Crème Brûlée

Contains: melk, egg

Allergen: milk, egg

Ganache Au Chocolat Kr 125,-

Manjari

Ganache Au Chocolat

Manjari

Sjokoladekrem, Manjari-
sjokolade, salt karamelliskrem,
karamelliserte nøtter,
crème fraiche

Inneholder: melk, egg

*Manjari chocolate cream, salted
caramel ice cream, caramelised
nuts, crème fraiche*

Allergen: milk, egg, hazelnut, almond

Tarte Crumble Kr 105,-

Tarte Crumble

Crumble pai med sesongens
bær og vaniljeiskrem

Inneholder: egg, melk

Crumble Pie, with fruits and
berries of the season. Served
with vanilla ice cream

Allergen: egg, milk

Boule De Glace Ou Kr 55,-

Sorbet

Boule De Glace Ou

Sorbet

En kule iskrem eller sorbet

Inneholder: melk, egg (iskrem)

Scoop of ice cream or sorbet

Allergen: milk, egg (For The Ice Cream)

Petits Fours Kr 75,-

Petits Fours

Et utvalg av dagens Petits
Fours

Inneholder: spør din servitør

A Selection of our Petits Fours

Allergen: Ask Your Waiter

NATT NIGHT

Serveres fra 22.00 – 07.00
Served from 10am – 7pm

Jamón Ibérico de Bellota, fennikel-salami og Comté 24 mnd

Inneholder: melk upastaurisert

Jamón Ibérico de Bellota, fennel salami and Comté 24 months

Contains: milk unpasteurized

Fermentert knekkebrød, løyrom (50g) og Røros-rømme

Inneholder: fisk, melk, hvete

Fermented crispbread, vendace roe (50g) and Røros sour cream

Contains: fish, milk, wheat

Croque Monsieur
Croque Monsieur

Bayonneskinke, sauce Mornay, Dijonsennep, tomat

Inneholder: hvete, sennep, egg, melk

Bayonne ham, sauce Mornay, Dijon mustard, tomato

Contains: wheat, mustard, egg, milk

Croque Madame
Croque Madame

Bayonneskinke, sauce Mornay, tomat, Dijonsennep, speilegg

Inneholder: hvete, sennep, egg, melk

Bayonne ham, sauce Mornay, tomato, Dijon mustard, fried egg

Inneholder: hvete, sennep, egg, melk

Kremet blomkålsuppe
Cremed cauliflower soup

Serveres med krutonger på surdeigsbrød, urteolje og fennikelsalat

Allergener: Melk, hvete

Served with crispy sourdough crutons, herb oil and fennel salad

Contains: Milk, wheat

SØTT
SWEETS

Utvalg av petit four Kr 125,-
Selection of petit four

3 typer hjemmelaget konfekt

Allergen: Melk, egg, mandel, hvete

3 types of home made sweets

Contains: Milk, Egg, almond, wheat

Brownies med salt Kr 95,-
karamellkrem

Allergen: Melk, egg, mandel, hvete

Brownies, salty caramel
cream

Contains: Milk, Egg, almond, wheat

DRIKKE

BEVERAGE

VANN

WATER

Britannia Still, 0,33	Kr 40,-
Britannia Sparkling, 0,33	Kr 40,-
San Pellegrino 0,5	Kr 45,-

FRUKT JUICE

CRAFTED JUICE

Spildemost Bramley & Seedling, 750ml	Kr 175,- <small>pr flaske / pr bottle</small>
Spildemost Elstar, 750ml	Kr 175,- <small>pr flaske / pr bottle</small>
Spildemost Discovery, 750ml	Kr 175,- <small>pr flaske / pr bottle</small>
Spildemost Raud, 750ml	Kr 260,- <small>pr flaske / pr bottle</small>
Spildemost Solbær, 750ml	Kr 260,- <small>pr flaske / pr bottle</small>

ØL

BEER

Dahls 0,33 draft	Kr 65,-
Pa Claussen Ale 0,33 draft	Kr 105,-
Brookly Lager 5,2%	Kr 110,-
EC Dahls Lamo Wit 5,2%	Kr 105,-
Peroni Gluten Free	Kr 90,-
Grolsch	Kr 98,-
Pilsner Urquelle	Kr 95,-

ALKOHOLFRI ØL
NON ALCOHOLIC BEER

Brooklyn Lager Kr 75,-

MINIBAR

Din egen, private in-room bar.
Your own, private in-room bar.

San Pellegrino 0,5 Kr 45,-

San Pellegrino Limonata 0,20 Kr 35,-

Coca Cola Kr 40,-

Coca Cola Zero Kr 40,-

Fever Tree Tonic Kr 40,-

Fever Tree Ginger Beer Kr 40,-

Fever Tree Soda Kr 40,-

Peroni Kr 65,-

Louis Moreau Chablis, 0,37 Kr 265,-

Britannia Selection Brut
Majeur, 0,37 Kr 450,-

Marquese de Caceres
Crianza, 0,37 Kr 195,-

Stolichnaya Elite Vodka, 5cl Kr 115,-

Tanqueray Gin, 5cl Kr 100,-

Cognac De Luze XO Tres Vielle
Reserve Superieur, 5cl Kr 125,-

Baileys, 5cl Kr 85,-

Johnnie Walker Black Label, 5cl Kr 115,-

«Jentene på Tunet»,
petit fours Kr 90,-

Valhrona Manjari Grand Cru
Madagascar Kr 50,-

Valhrona Caramelia Crunchy Pearls	Kr 50,-
Cartwright and Butler Shortbread, Salted Caramel	Kr 35,-
Cartwright and Butler Short- bread, Triple Choc Chunk	Kr 35,-
Brown Bag Chips, Lightly Salted	Kr 45,-
Røros Spekesnacks Røros cured meat snack	Kr 65,-
Spesialnøtter Assorted nuts	Kr 50,-
Britannia Vinåpner Britannia Wine Opener	Kr 50,-