

SNACKS

Oysters natural

Mignonette & lemon
Contains: molluscs, sulfite

65,- per piece

Olives

Green olives from Sicily
Contains: sulfite

75,-

Oysters Brasserie

Cucumber, yuzu & yellow chili
Contains: molluscs, sulfite

75,- per piece

Charcuterie

Selection of cured meat
Contains: sulfite

195,-

APPETIZERS

Beef tartar

Jalapeños, turnip & coriander
Contains: wheat, egg, sulfite

230,-

Cured halibut

Hash brown, Nyr & whitefish roe,
Contains: egg, fish, milk, mustard, sulfite

225,-

Fennel- & apple ravioli

Butter sauce, artichocke & walnuts
Contains: egg, milk, walnut, wheat

195,-

Panfried scallop

Fermented white asparagus, salsify & n'duja
Contains: milk, molluscs

235,-

MAIN DISHES

Baked fjord trout

Cabbage, butter sauce & green pepper
Contains: fish, milk, celery, sulfite

375,-

Fried chicken thighs

Peas, shitake & morel sauce
Contains: milk

375,-

Sterling halibut

Celeriac, lovage & lobster sauce
Contains: fish, milk, celery, shellfish, sulfite

435,-

Grilled reindeer

Onions, broccolini & reindeerfat
Contains: milk, sulfite

460,-

Creamy fish soup

With catch of the day, shrimp, celery & fennel
Contains: wheat, shellfish, fish, milk, celery, sulfite

325,-

Chicken salad

Gem lettuce with seared chicken thigh,
tarragon, crudités & walnuts
Contains: egg, soy, walnut

265,-

Grilled Cauliflower

Cabbage foam & pickled chanterelles
Contains: wheat, soy, milk, sulfite

320,-

SIDES

Brasserie's homemade fries
Contains: egg

85,-

Pommes purée
Contains: milk

55,-

Side salad
Contains: sulfite

55,-

Pommes Anna
Contains: milk

55,-

CAVIAR

50g Gastrounika Caviar

Served with brioche & sour cream
Contains: egg, fish, milk

1495,-

DESSERT

Crème brûlée

Passion fruit & caramel
Contains: egg, milk, almond

175,-

Tarte Tatin

Apple & vanilla ice cream
Contains: wheat, egg, milk

185,-

Fresh rhubarb

Yougurt sorbet & buckwheat crumble
Contains: milk

185,-

Canelé

Vanilla & rum
Contains: wheat, egg, milk

85,-

Norwegian strawberries

Panna cotta & lemon verbena
Inneholder: milk

195,-

Aged cheese

3 cheeses specially selected by our kitchen,
served with toasted nut bread and marmalade
Contains: milk, wheat, spelt, rye, oat, walnut, sulfite

195,-

WHITE

	Glass	Bottle
Véronique Günter-Chéreau <i>Muscadet Sèvre et Maine Sur Lie 2022, Loire, France</i>	155,-	725,-
Trimbach <i>Riesling 2022, Alsace, France</i>	165,-	745,-
Bru-Baché <i>Jurançon Sec 2021, Jurançon, France</i>	165,-	745,-
Julian Haart <i>Goldtröpfchen Riesling Kabinett 2024, Mosel, Germany</i>	175,-	795,-
Henry Natter <i>Sancerre 2023, Loire, France</i>	185,-	835,-
Rolet <i>Arbois Chardonnay 2023, Jura, France</i>	195,-	875,-
Domaine des Baumard <i>Clos de Saint Yves Savennières 2020, Loire, France</i>	195,-	875,-
Billaud-Simon <i>Chablis 2021, Bourgogne, France</i>	215,-	975,-
Blain-Gagnard <i>Chassagne-Montrachet 2023, Bourgogne, France</i>	375,-	1650,-

RED

Frank Balthazar <i>Côtes du Rhône 2022, Rhône, France</i>	165,-	745,-
Charles Joguet <i>Chinon Les Petites Roches 2020, Loire, France</i>	175,-	795,-
Mas del Périé <i>Les Escures 2022, Cahors, France</i>	185,-	850,-
Château des Jacques <i>Moulin-à-Vent La Rochelle 2018, Beaujolais, France</i>	215,-	975,-
Château Saint-Saturnin <i>Médoc 2009, Bordeaux, France</i>	215,-	975,-
Merlin <i>Bourgogne Rouge Les Cras 2022, Bourgogne, France</i>	225,-	1050,-
Domaine La Suffrene <i>Bandol Les Lauves 2016, Provence, France</i>	265,-	1195,-
Alain Graillot <i>Crozes-Hermitage 2022, Rhône, France</i>	275,-	1250,-
Lingua Franca <i>Tongue 'n' Cheek Pinot Noir 2019, Oregon, USA</i>	375,-	1650,-

ROSÉ

Sacha Linchine <i>The Pale Rosé 2023, Provence, France</i>	145,-	695,-
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SPARKLING

	Glass	Bottle
Domaine F.Mikulski <i>Crémant de Bourgogne 2021, Burgund, France</i>	175,-	895,-
Gusborne <i>Brut Reserve 2021, Kent, England</i>	225,-	1350,-
Ayala <i>Brut Majeur Britannia Selection, Champagne, France</i>	225,-	1350,-
Ayala <i>Rosé Majeur Britannia Selection, Champagne, France</i>	255,-	1525,-
Ruinart <i>Brut, Champagne, France</i>		1750,-
Krug <i>Grande Cuvée 172 ed., Champagne, France</i>		4250,-

DRAFT BEER

Dahls Pils	<i>Lokal Pilsner</i>	4,6%	0,33	110,-
Brooklyn Lager	<i>Amber Lager</i>	5,2%	0,33	125,-
Kronenbourg Blanc 1664	<i>French wheat beer</i>	5,0%	0,33	145,-
Olgas Bøllecøl	<i>Juicy Pale ale</i>	5,0%	0,33	145,-

CAN & BOTTLE

Birra Moretti	<i>Italian Pilsner</i>	4,6%	0,33	125,-
Ringnes Lite	<i>Glutenfree Pilsner</i>	4,3%	0,30	145,-
Austmann Hoppy Blonde	<i>Blonde Ale</i>	4,5%	0,33	145,-
Austmann Onkel i Amerika	<i>Session IPA</i>	4,5%	0,33	145,-
Galipette Cider Brut	<i>Dry Apple Cider</i>	5,5%	0,33	145,-
NOAM	<i>Bavaria Lager</i>	5,2%	0,34	155,-
Nøgne Ø Brown Ale	<i>Brown Ale</i>	4,7%	0,33	155,-
Ramp Pale Ale	<i>Pale Ale</i>	4,6%	0,33	175,-
Monkey Brew Hoptopia	<i>India Pale Ale</i>	4,7%	0,44	195,-
Monkey Brew Kepler	<i>Bayer</i>	4,7%	0,44	195,-
Graff Dead Cat	<i>Double IPA</i>	7,5%	0,33	195,-
Saison Dupont	<i>Saison</i>	6,5%	0,33	195,-

MINERAL WATER

	Glass	Flaske
Britannia Sparkling	0,33	64,-
Coca Cola / Coca Cola Zero / Fanta / Sprite	0,33	64,-
Eira Sparkling	0,75	89,-
Inderøy Most Bringebær / Rabarbra	0,75	58,- 225,-
Braatan Gård Jonsvannseple / Discovery	0,75	58,- 225,-
Apple & Williams Pear Sparkling Cider	0,75	95,- 295,-
Brooklyn Special Effects Hoppy Lager	0,33	110,-
Erdinger Weissbier	0,33	110,-

BRITANNIA

BRASSERIE

EST. 1897

TRONDHEIM

Welcome to Brasserie Britannia

Enjoy our selection of quality ingredients and drinks,
let us create an unforgettable experience
in the heart of Trondheim

APERITIF

Brasserie Tonique 195,-

Citadelle Gin de France Rouge – Le Tribute Tonic - Strawberry

Grande Champagne 195,-

Grand Marnier Cordon Rouge – Chartreuse Jaune – Verjus – Ayala Brut

French Club 195,-

Rémy Martin 1738 – Absinthe – Chambord – Raspberry - Lemon

Ayala 225,-/1350,-

Brut Majeur Britannia Selection

Gusborne 225,-/1350,-

Brut Reserve 2021