

SNACKS

Oysters natural

Mignonette & lemon
Contains: molluscs, sulfite

65,- per piece

Olives

Green olives from Sicily
Contains: sulfite

75,-

Oysters Brasserie

N'duja & white asparagus
Contains: molluscs, sulfite, milk

75,- per piece

Charcuterie

Selection of cured meat
Contains: Ask your waiter

195,-

APPETIZERS

Beef tartar

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

230,-

Halibut ceviche

Celeriac & vin jaune
Contains: fish, egg, milk, sulfite

245,-

Fennel- & apple ravioli

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

195,-

Panfried scallop

Celeriac & vin jaune
Contains: milk, molluscs, celery, sulfite

245,-

MAIN DISHES

Turbot Meunier

Leek, capers & lemon
Contains: fish, milk, wheat

495,-

Grilled lamb

Cabbage, mushroom & ramson
Contains: milk, wheat, sulfite

455,-

Grilled monkfish

Sunchokes, beets & mussels
Contains: fish, milk, celery, sulfite

445,-

Grilled reindeer

Onions, broccolini & reindeerfat
Contains: milk, sulfite

460,-

Creamy fish soup

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

325,-

Chicken salad

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

265,-

Celeriac steak

Cabbage, mushroom & mushroom sauce
Contains: soy

415,-

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

Coffe Crème brûlée

Contains: egg, milk

175,-

Tarte Tatin

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

185,-

Fresh rhubarb

Yougurt sorbet & buckwheat crumble
Contains: milk

185,-

Canelé

Plum compote, vanilla & rum
Contains: wheat, egg, milk

85,-

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>	165,-	745,-
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,-
Billaud-Simon <i>Chablis 2021, Bourgogne, France</i>	215,-	975,-
Pierre Menard <i>Anjou Le Varenne de Chanze 2023, Loire, France</i>	225,-	1050,-
Jean-Louis Chavy <i>Puligny-Montrachet 2022, Bourgogne, France</i>	395,-	1795,-

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,-
Cosse Maisonneuve <i>Cahors La Fage 2022, Cahors, France</i>	215,-	975,-
Château des Jacques <i>Moulin-à-Vent La Rochelle 2018, Beaujolais, France</i>	215,-	975,-
Château Sainte Margurite <i>Médoc 2010, Bordeaux, France</i>	215,-	975,-
Merlin <i>Bourgogne Rouge Les Cras 2022, Bourgogne, France</i>	225,-	1050,-
Domaine La Suffrene <i>Bandol Les Lauves 2018, 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>	235,-	1390,-
Ayala <i>Rosé Majeur Britannia Selection, Champagne, France</i>	255,-	1525,-
Ayala <i>Ayala x Britannia 155 Years Zero Dosage, Champagne, France</i>	275,-	1650,-
Ruinart <i>Brut, Champagne, France</i>		1750,-
Krug <i>Grande Cuvée 172 ed., Champagne, France</i>		4250,-

DRAFT BEER

Dahls Pils	<i>Local 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 Bølleøl	<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,-
Braatan Gård Jonsvannseple / Discovery	0,75	58,-
Apple & Williams Pear Sparkling Cider	0,75	95,-
Brooklyn Special Effects Hoppy Lager	0,33	110,-
Erdinger Weissbier	0,33	110,-



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