



Room Service Menu

Britannia Hotel In-Room dining
is available 24-hours a day.
Our staff will do its utmost to fulfil
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 115 per order.



Lunch

Served between 11:00-16:00

Beef tartar

Jalapenos, turnip & coriander

Contains: wheat, egg, sulfite

230,-

Recommendation:

Brasserie's homemade fries 85,-

Autum salad

Whipped goat cheeses, plum, beets &
pumpkinseeds

Contains: sulfite, milk, mustard

235,-

Chicken salad

Romaine lettuce with seared chicken thigh,
tarragon, crudités & walnuts

Contains: egg, walnuts, soy, milk

265,-

Hash brown

Remoulade with smoked halibut & whitefish roe,
served with a frisée salad

Contains: fish, egg, milk, mustard, sulfite

285,-

Steak sandwich

Sourdough bread with sirloin steak,
baked garlic, chimmichurri & tomato salad

Contains: wheat, egg, milk

295,-



Dinner

Served between 16:00-22:00

Appetizers

Beef tartar

Jalapeños, turnip & coriander

Contains: wheat, egg, sulfite

230,-

Charcuterie

Selection of cured meat

Contains: ask your waiter

195,-

Halibut ceviche

Celeriac & vin jaune

Contains: fish, egg, milk, sulfite

245,-

Fennel- & apple ravioli

Butter sauce, artichoke & walnuts

Contains: egg, milk, walnuts, wheat

195,-

Panfried scallop

Celeriac & vin jaune

Contains: milk, molluscs, celery, sulfite

235,-



Main dishes

Grilled monkfish

Sunchokes, beets & mussels

Contains: fish, milk, celery, sulfite

375,-

Grilled reindeer

Onions, broccolini & reindeerfat

Contains: milk, sulfite

460,-

Chicken salad

Romaine lettuce with seared chicken thigh,
tarragon, crudités & walnuts

Contains: egg, walnuts, soy, milk

265,-

Celeriac steak

Cabbage, mushroom & mushroom sauce

Contains: soy

415,-

Sides

Brasserie's homemade fries

Contains: egg

85,-

Pommes puré

Contains: milk

55,-

Side salad

Contains: sulfite

55,-

Pommes Anna

Contains: milk

55,-



Dessert

Served between 11:00-22:00

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,-



Night menu

Served between 22:00-07:00

Cheeseburger

Onion compote, aged cheddar & fries

Contains : wheat, egg, milk, mustard

245,-

Vegetarianburger

Celeriac, onion compote & aged cheddar

Contains: wheat, egg, mustard

245,-

Onion soup

Gratinated with Gruyère & toast

Contains: wheat, milk, celery, sulfite

200,-

Charcuterie

Selection of our finest cheese and cured meat,
fermented flatbread & olives.

Contains: wheat, milk, celery, sulfite

295,-

Guacamole

Avocado, cherry tomato, chili & fried « lefse »

Contains : wheat, milk

215,-

« Potato »

Fluffy cream with vanilla, raspberry, marzipan

Contains: wheat, egg, milk, almond

135,-

Petit four

Three flavours of the season

Contains: varies, ask your waiter

105,-



Drinks

Sparkling wine

	Glass	Bottle
Mionetto, Prosecco Superiore Brut <i>2022, Veneto, Italy</i>	155,-	925,-
Ayala, Britannia Selection Brut Majeur <i>NV, Champagne, France</i>	225,-	1350,-
Ayala, Britannia Selection Brut Rose Majeur <i>NV, Champagne, France</i>	255,-	1525,-

White wine

	Glass	Bottle
Veronique Günter Chereau, Muscadet <i>2022, Loire, France</i>	155,-	725,-
Soalheiro, Granit Alvarinho, <i>2022, Minho, Portugal</i>	155,-	725,-
Trimbach, Riesling <i>2022, Alsace, France</i>	165,-	745,-
Karthäuserhof, Bruno Riesling Kabinett Feinherb <i>2023, Mosel, Germany</i>	165,-	745,-
Laroche, Britannia Selection White Wine <i>2023, Languedoc, France</i>	185,-	835,-

Red wine

	Glass	Bottle
Allegrini, Valpolicella <i>2023, Veneto, Italy</i>	155,-	725,-
Luca Roagna, Barbera d'Asti <i>2022, Piemonte, Italy</i>	165,-	745,-
Allegrini, Palazzo della Torre <i>2020, Veneto, Italy</i>	175,-	795,-
Roche de Bellene, Bourgogne Pinot Noir <i>2022, Burgund, France</i>	175,-	795,-
Pierre Gaillard, Syrah La Dernière Vigne <i>2022, Rhône, France</i>	175,-	795,-

Rosé wine

	Glass	Bottle
Jolie-Pitt & Perrin, Miraval <i>2023, Provence, Italy</i>	175,-	795,-

Dessert wine

	Glass	Bottle
Château Gravas, Sauternes <i>2020, Bordeaux, France</i>	135,-	695,-



Beer

Ringnes Lite <i>Glutenfree, 4,3%</i>	0,33l	145,-
NOAMBavarian <i>Lager, 5,2%</i>	0,34l	155,-

Non Alcoholic beer

Brooklyn Lager Special Effects, Hoppy lager	0,33l	110,-
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Bottled water

Britannia sparkling	0,33l	64,-
Eira sparkling	0,75l	89,-

Soft drinks

Coca Cola	0,33l	64,-
Coca Cola Zero	0,33l	64,-
Fanta	0,33l	64,-
Sprite	0,33l	64,-
Red Bull	0,25l	64,-

Juice

	Glass	Bottle
Inderøy Mosteri <i>Aroma/ Elstar/ Rhubarb/ Raspberry</i>	58,-	225,-
Braattan Gaard <i>Jonsvannseple/ Rosetta</i>	58,-	225,-
Apple & Williams Pear Cider	95,-	295,-

Coffee

Espresso	64,-
Americano	64,-
Cappucino	66,-
Caffe Latte	68,-
Caffe Mocca	75,-

Hot drinks

Teapot	65,-
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