



Brasseriemeny

Brasserie Menu

Servert mellom
Served between
12.00 - 22.00

Salatar & forrettar

Salads & starters

Husets Cæsarsalat.....245,-
Hjartesalat, pamesandressing, brødcrisp, baconbitar.

Med steikt landkylling kr. 295,-

House Caesar salad

Romain salad, parmesan dressing, bread crisp and bacon bits.

With roasted Chicken breast 295,-

(1,3,7,10,12)

Geiranger smørbrød.....295,-

Landbrød, handpilla reker, gravlaks, egg Salat, småsalatar og estragonmajones.

Geiranger sandwich

Bread, shrimps, cured salmon, egg salad, small greens and tarragon mayonnaise.

(1,3,6,7)

Hausstsalat med bakt graskar og burrata.....255,-

Graskarkjerner, sylta raudlauk, olivenkrutongar.

Autumn salad with baked beets and burrata

Pumpkin seeds, pickled red onion, olive crutons.

(1,7)

Frikassé på breiflabb og sjøkreps.....295,-

Rotfrukter.

Fricassee of monkfish and langoustines

Root vegetables.

(2,4,7,9)

Sideretter

Side dishes

Pommes frites og parmesan.....75,-

French fries and parmesan.

(7)

Grøn salat.....75,-

Green salad.

Fløytegratinertepoteter med Myrdal geitost..75,-

Creamy gratinated potatoes with Myrdal goat cheese.

Potetkrem med rømme frå Røros.....75,-

Mashed potatoes with sour cream from Røros.

(7)

Nypoteter.....75,-

New potatoes.



Hovudrettar

Main courses

Lammecarré steikt med rosmarin og kvitlauk.....445,-
Steikt skogsopp og svartkål, pastinakkpuré, fløytegratinerte poteter med Myrdal geitost, raudvinssjy.

Lamb rack roasted with rosemary and garlic
Pan fried wild mushrooms and cavolo nero, parsnip puré, creamy gratinated potatoes with Myrdal goat cheese, red wine jus.

(1,7,8,9,10,12)

Dåhjort mørbrad steikt med timian og rosépepper.....455,-
Sellerirot og kastanjepuré, grønkål og skogsopp, skorsonnerot «chips», solbærsjy.

Roasted fallow deer top rump with thyme and rosé pepper
Celeriac and chestnut puree, kale and wild mushrooms, salisfy chips, black currant jus.

(3,7,9,12)

Ishavsrøye bakt med sitrontimian.....385,-
Potetpuré, grilla spisskål med peparrot, sylta grønsaker, nordisk kaviar saus.

Arctic Char baked with tarragon and lemon
Potato puree, new cabbage with horseradish, pickled vegetables, Nordic caviar sauce.

(3,4,7,10,12)

Unionsburger av Angusokse.....325,-
Grilla brioch, coleslaw, Alpeost, karamellisert lauk, tomatchutney, chillidressing, fries.

Union burger of Angus beef
Grilled brioch bun, coleslaw, Alpe cheese, caramelized onion, tomato chutney, chili dressing, fries

(1,3,7,11,12)

Frikassé på breiflabb, sjøkreps og smørsteikt kamskjel.....385,-
Rotfrukter, persillerotpuré.

Fricassee of monkfish, langoustines and butterfried scallop
Roots, parsley root puree.

(2,4,7,9)

VEGAN

Steinbakt aubergin.....275,-
Granateple, hummus, hasselnøtter.

Stone baked aubergine
Pommegranate, hummus, hazel nuts.

(8)



Pizza

Pizza Margherita.....220,-
Tomatsaus, fior di latte, basilikum, olivenolje.

Med Cotto skinke.....255,-
Tomato sauce, fior di latte, basil, extra virgin olive oil.
With Cotto ham 255,-

(1,7)

Pizza Diavola.....245,-
Tomatsaus, Ndujapølse, salami, lauk, fior di latte, rucola.

Tomato sauce, Nduja, salami, onion, fior di latte, rocket salad.

(1,7)

Pizza Prosciutto e rucola.....255,-
Tomatsaus, Jamon Serrano, mozzarella, rucola, parmesan.

Tomato sauce, Serrano ham, mozzarella, rocket salad, parmesan.

(1,7)

Pizza Renna e funghi.....265,-
Rømmesaus, kryddergrava reinsdyr, steinsopp, purrelauk og Myrdalost.

Sour cream sauce, marinated reindeer, cep mushrooms, leek and Myrdal cheese.

(1,7)

Pizza Verdure pesto di barbabietola rossa....245,-
Rødbetepesto, valnøtter, fetaost, squash, feldsalat, raudlauksmarmelade.

Red beetroot pesto, walnuts, feta cheese, march salad, red onion marmelade.

(1,7,8)

Pizza Croccante al prosciutto.....265,-
Rømmesaus, sprø prosciutto, graskar, grønkål, raudlauksmarmelade, burrata.

Sour cream sauce, crispy prosciutto, pumpkin, kale, red onion marmelade, burrata.

(1,7)

Pizza quattro formaggi.....245,-
Rømmesaus, gorgonzola, mozzarella, Myrdal geitost, parmesan, Geiranger Honning.

Sour cream sauce, gorgonzola, mozzarella, Myrdal goat cheese, parmesan, Geiranger Honey.

(1,7)

Ost & desserter

Cheese & sweets

Eit utval norske ostar.....210,-
Blåmugg, kittmoda, chevre, pæremarmelade, kvede, brødcrisp.

A selection of Norwegian cheese
Blue cheese, smear ripned, chevre, pear marmelade, quince, bread crisp.

(1,7,12)

Desserter frå husets buffet.....155,-
Forsyn deg frå den rikhaldige dessertbuffeten vår. Tilgjengeleg frå 18.30 - 22.00.

Grand buffet desserts
Enjoy desserts from our dessert buffet. Available between 18.30 - 22.00.

Caribe sjokolademousse og solbær.....170,-
Solbærsorbet.

Valhrona Caribe chocolate mousse and black currant
Black currant sorbet.

(1,7,8)

Lunepalai.....158,-
Luftig mascarponekrem.

Warm apple pie
Fluffy mascarpone cream.

(1,3,7,8)

Aprikos- og mandelcroissant med softis.....135,-
Aprikosmarmelade, frangipane, soft is.

Apricot and almond croissant with soft ice cream
Apricot marmelade, frangipane, soft ice cream.

(1,7,8)

Søte smakar.....95,-
Tre slag.

Petit fours
Three varieties.

(1,3,7,8,12)



Informasjon om allergener i rettane våre *Information about allergens in our dishes*

Inneheld/ Contains:

- | | |
|---|--|
| 1. Glutenhaldig korn (kveite, rug, bygg, havre, spelt)
Gluten-containing grains
(wheat, rye, barley, oats, spelt) | 8. Nøtter (mandel, hasselnøtt, valnøtt, cashewnøtt, pekan, paranøtt, pistasj, macadamia)
Nuts (almond, hazelnut, walnut, cashew, pekan, Brazil nut, pistachio, macadamia) |
| 2. Skaldyr/ Shellfish | 9. Selleri/ Celery |
| 3. Egg | 10. Sennep/ Mustard |
| 4. Fisk/ Fish | 11. Sesamfrø/ Sesame |
| 5. Peanøtter/ Peanuts | 12. Sulfitt/ Sulfite |
| 6. Soya/ Soy | 13. Lupin/ Lupine |
| 7. Mjølkk/ Milk | 14. Bløtdyr/ Molluscs |

