



Brasseriemeny

Middag

Servert mellom

18.30 - 22.00

Forretter *Starters*

Panzella salat (her kan du toppe med burrata om du ønskjer)

Blanda tomatar, raudlauk, basilikum, olivenkrutongar

215,-
med burrata 275,-

Panzella salad (here you can top with burrata cheese)

Tomato mix, red onion, basil, olive crutons

(1,7)

Laksesashimi i aromavinaigrette

Yuzu, soya, eple, chili og koriander

235,-

Salmon sashimi in aroma vinaigrette

Yuzu, soy, apple, chili and cilantro

(1,3,4,6,10,11)



Hovudretter *Main courses*

Fisk- og skalldyrgryste

Dagens tilgang av fisk og skalldyr, sommar grønsaker, småpoteter

Liten 245,-
Stor 365,-

Fish and shellfish stew

Today's fish and shellfish, summer vegetables, potatoes

Small 245,-
Large 345,-

(2,4,7,9)

Grilla gjøkalv entrecote

Entrecote, sjalottlauk, bouquet garnipure, estragonsmør, potetgalett

410,-

Grilled rib-eye steak from milk fed veal

Rib-eye steak, shallots, bouquet garnipure, estragon butter, potato galette

(7)

Union Angus burger i grov brioch

Heimelaga Angusburger, brioch, tomatkompott, alpeost, marinert agurk

295,-

Union Angus burger in multigrain brioch

Homemade Angus burger, brioch, tomato compote, Alp cheese, marinated cucumber

(1,3,7)



Pizza

Raude variantar

Med tomatsaus laga på San Marzano tomatar

With tomato sauce made from San Marzano tomatoes

Pizza Margherita

215,-

Tomatsaus, fior di latte mozzarella, basilikum

Tomato sauce, fior di latte mozzarella, basil

(1,7)

Pizza Diavola

225,-

Tomatsaus, fior di latte mozzarella, raudlauk, pepperoni picante

Tomato sauce, fior di latte mozzarella, red onion, pepperoni picante

(1,7)

Pizza Vegetale

225,-

Tomatsaus, sylta aubergine, raudlauk, artisjokk, basilikum

Tomato sauce, pickled aubergine, red onion, artichoke, basil

med/ with

burrata

275,-

Denne kan du også toppe med burrata / You can also add burrata cheese

(1,7)

Kvite variantar

Med saus laga på mascarpone og rørosrømme

With sauce made from mascarpone and sour cream from Røros

Pizza Prosciutto

235,-

Kvit saus, raudlauk, sylta aubergine, fior di latte, prosciutto

White sauce, red onion, pickled aubergine, fior di latte, prosciutto

(1,7)

Pizza Salmon

235,-

Kvit saus, purrelauk, mandelpotet, laks, dill, parmesan

White sauce, leek, almond potato, salmon, dill, parmesan

(1,4,7)



Dessert og ost *Desserts and cheese*

Modna oster 185,-
Marmelader, salte havrekjeks

Matured cheese
Marmelades, salty oat crackers

(1,3,7)

Softis Bondepiker 150,-
Softis, eplekompott, kardemommesmular

Soft ice cream brown betty
Soft ice cream, apple compote, cardamom crumbles

(1,7)

Valhrona Manjari sjokoladchibboust 190,-
Sjokoladekrem, honningis, browniessmular, sylta rabarbra

Valhrona Manjari chocolate chibboust
Chocolate cream, honey ice cream, brownie crumbs, pickled rhubarb

(1,3,7)

Små søtsaker 90,-
Small sweets

(1,3,7,8)



Informasjon om allergen i rettene våre *Information about allergens in our dishes*

Innehold/ *Contains:*

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

