



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, pamesan dressing, bread crisp and bacon bits.

With roasted Chicken breast 295,-

(1,3,7,10,12)

Geiranger smørbrød.....295,-
Landbrød, handpilla reker, gravlaks, eggssalat, småsalatar og estragonmajones.

Geiranger sandwich

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

(1,3,6,7)

Vintersalat med bakt graskar og mozzarella..255,-
Graskarkjerner, sylta raudlauk, olivenkrutongar.

Autumn salad with baked pumpkin and mozzarella

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 med pamesan.....75,-
French fries with pamesan.

(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,-
Vinterkål, sellerikrem med bruna smør, fløytegratinerte poteter med Myrdal geitost og raudvinssjy.

Lamb rack roasted with rosemary and garlic
Winter cabbage, celery purée with browned butter, creamy gratinated potatoes with Myrdal goat cheese, red wine jus.

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

Dåhjort mørbrad steikt med timian og rosépepper.....455,-
Pastinakk, rødbet og bringebær puré, rosenkål i steinsoppsmør, skorsonnerot, solbærsjy.

Roasted fallow deer top rump with thyme and rosé pepper
Parsnip, beetroot and raspberry purée, salisfy, 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 kongekrabbe
.....405,-
Rotfrukter, persillerotpuré.

Fricassee of monkfish, langoustines and king crab
Roots, parsley root puree.

(2,4,7,9)

VEGETAR

Venere ris med spinat og bakte jordskokker...375,-
Jordskokk skum og Anfonso olivenolje

Venere rice with spinach and baked Jerusalem artichokes
Jerusalem artichoke cream and Anfonso olive oil.

(7,8)



Pizza

Pizza Margherita.....230,-
Tomatsaus, mozzarella, basilikum, olivenolje.

Med Cotto skinke.....265,-
Tomato sauce, mozzarella, basil, extra virgin olive oil.
With Cotto ham 255,-

(1,7)

Pizza Diavola.....255,-
Tomatsaus, Ndujapølse, salami, lauk, mozzarella, ruccola.

Tomato sauce, Nduja, salami, onion, mozzarella, rocket salad.

(1,7)

Pizza Prosciutto e rucola.....265,-
Tomatsaus, Jamon Serrano, mozzarella, ruccola, parmesan.

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

(1,7)

Pizza Renna e funghi.....275,-
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....255,-
Rødbetepesto, valnøtter, fetaost, squash, feldsalat, raudlauksmarmelade.

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

(1,7,8)

Pizza Croccante al prosciutto.....275,-
Rømmesaus, sprø prosciutto, graskar, grønkål, raudlauksmarmelade, mozzarella.

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

(1,7)

Pizza quattro formaggi.....255,-
Rømmesaus, gorgonzola, mozzarella, Myrdal geitost, parmesan, Geiranger Honning.

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

(1,7)

Ost & desserts

Cheese & sweets

Eit utval norske ostar..... 210,- <i>Blåmugg, kittmoda, chevre, pæremarmelade, kvede, brødcrisp.</i>	Lun pære financiere..... 135,- <i>Toffee karamell og Røros rømme.</i>
A selection of Norwegian cheese <i>Blue cheese, smear ripned, chevre, pear marmelade, quince, bread crisp.</i>	Luke warm pear financier <i>Toffee caramel and Røros sour cream.</i>
(1,7,12)	(1,7,8)
Caribe sjokolademousse og solbær..... 170,- <i>Solbærsorbet.</i>	Søte smakar..... 95,- <i>Tre slag.</i>
Valhrona Caribe chocolate mousse and black currant <i>Black currant sorbet.</i>	Petit fours <i>Three varieties.</i>
(1,7,8)	(1,3,7,8,12)
Lun eplepai..... 158,- <i>Luftig mascarponekrem.</i>	
Warm apple pie <i>Fluffy mascarpone cream.</i>	
(1,3,7,8)	



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 |

