



Brasseriemeny

Brasserie Menu

Servert mellom
Served between
12.00 - 22.00

Salatar & forrettar

Salads & starters

Husets Cæsarsalat245,- <i>Hjertesalat, parmesandressing, brødcrisp, baconbitar.</i> Med steikt landkylling kr. 295,-	Pinsa di «Zucca»235,- <i>Lun pinsa toppa med bakt gresskar, mozzarella di Buffalo, modna balsamico og basilikum.</i>
House Caesar salad <i>Romain salad, parmesan dressing, bread crisp and bacon bits.</i> With roasted Chicken breast 295,- (1,3,7,10,12)	Pinsa di «Zucca» <i>Warm pinsa topped with baked pumpkin, Mozzarella di buffalo, aged balsamic vinegar and basil.</i> (1,7,12)
Geiranger smørbrød295,- <i>Landbrød, handpilla reker, gravlaks, eggssalat, småsalatar og peparrotmajones.</i>	Dampa blåskjel «Mediterranean»255,- <i>Blåskjel, safran, fløyte, kvitlauk, tomat og fennikel.</i>
Geiranger sandwich <i>Bread, shrimps, cured salmon, egg salad, small greens and horse radish mayonnaise.</i> (1,3,6,7)	Mussels steamed in a pot «Mediterranean» <i>Mussels, saffron, cream sauce, tomato and fennel.</i> (2,7)
Salat «Gourmand»245,- <i>Avokado, krutongar, raudlauk, Heritage tomater, egg, estragondressing.</i>	Pizza Bianco di Pancetta fume255,- <i>Rørosrømme, raudlauk, brie, tørrsalta bacon, purrelauk og ruccolasalat. Perfekt for deling!</i>
Salad «Gourmand» <i>Avocado, red onion, tomatos, eggs, crutons and tarragon dressing.</i> (1,2,3,7,10,12)	<i>Sour cream from Røros, red onion, Brie, bacon, leek, rocket salad. Perfect for sharing!</i> (1,7)
Kveite «Crudo»265,- <i>Kveite, Nashi pære, grøn chilli, Tamarisoja, fingerlime.</i>	
Halibut «Crudo» <i>Halibut, Nashi pear, green chili, Tamari soy sauce and finger lime.</i> (1,3,4,6,10,12)	



Vegetar Vegetarian

Søtpotet i krydderskorpe.....275,-
Ingefær- og kokoskrem, koriander, valnøtter og sprøsteikt lauk.

Sweet potato in a spice crust
Ginger and coconut cream, cilantro, walnuts and crisp onion.

(8)

Pizza Verdure e pesto rosso.....245,-
Soltørka tomat pesto, Misosopp, squash, lauk, fennikel, Fior di latte.

Sun dried tomato pesto, Miso mushroom, squash, onion, fennel, Fior di latte.

(1,7,8)

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

med Cotto skinke.....255,-

Tomato sauce, fior di latte, basil, Extra Virgin olive oil.

with Cotto ham 255,-

(1,7)

Sideretter Side dishes

Pommes frites og parmesan.....75,-
French fries and parmesan.

(7)

Grøn salat.....75,-
Green salad.

Bakt søtpotet med sprø sjalottlauk.....75,-
Baked sweet potato with crisp shallots

Potetkrem med rømme frå Røros.....75,-
Mashed potatoes with sour cream from Røros.

(7)

Nypoteter.....75,-
New potato.



Sjømat & kjøt

Seafood & meat

Krema fisk- og skaldyrssuppe med Nolly Prat
.....265,-/395,-
Blåskjel, reker, dagens fisk, sommargrønsaker.

Creamed fish and shellfish soup infused with Nolly Prat
Mussels, shrimps, Today's catch, summer vegetables.

(2,4,7,9)

Ishavsrøye bakt med sitrontimian.....385,-
Potetpuré, grilla nykål med peparrot, sylta grønsaker, Nordisk kaviar saus

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

(3,4,7,10,12)

Kveite steikt med ramslauk og andaliman pepar.....435,-
Jordskokk, sitronlauk, Venereris og Vin Jeaune saus

Halibut roasted with wild garlic and andaliman pepper
Jerusalem artichoke, lemon glazed onions, Venere rice, Vin Jeaune sauce.

(1,3,4,7,10,12)

Unionburger angusokse.....325,-
Grilla brioch, sommarkål, Alpeost, karamellisert lauk, soltørka tomat dressing, fries.

Union burger of Angus beef
Grilled brioch bun, summer cabbage, Alpe cheese, caramelized onion, sun dried tomato dressing, fries.

(1,3,7,12)

Kylling «Scallopino» steikt med salvie og kvitlauk.....325,-
Garganelli, graskar, spinat, trøffel-Pecorino.

Chicken «Scallopino» fried with sage and garlic
Garganelli, pumpkin, spinach and truffle pecorino.

(1,7,12)

Black Angus okse «steak and fries».....435,-
Brokkolini, neper, grønpeparsaus, fries.

Black Angus beef «steak and fries»
Broccolini, turnips, green pepper sauce, fries.

(7)

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

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

(1,7)

Pizza Proscuitto 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)



Ost & desserter

Cheese & sweets

Eit utval norske ostar.....210,- <i>Blåmugg, kittmoda, chevre, pæremarmelade, kvede, brødcrisp.</i>	Aprikos- og mandelcroissant med softis.....135,- <i>Aprikosmarmelade, frangipane, soft is.</i>
A selection of Norwegian cheese <i>Blue cheese, smear ripned, chevre, pear marmelade, quince, bread crisp.</i> (1,7,12)	Apricot and almond croissant with soft ice cream <i>Apricot marmelade, frangipane, soft ice cream.</i> (1,7,8)
Desserter frå husets buffet.....155,- <i>Forsyn deg frå den rikhaldige dessertbuffeten vår.</i>	Søte smakar.....95,- <i>Tre slag.</i>
Grand buffet desserts <i>Enjoy desserts from our dessert buffet.</i>	Petit fours <i>Three varieties.</i> (1,3,7,8,12)
Caribe sjokolademousse og solbær.....170,- <i>Mascarponekrem og solbærsorbet.</i>	
Valhrona Caribe chocolate mousse and black currant <i>Mascarpone cream, black currant sorbet.</i> (1,7,8)	
Elepai «a la bondepiker».....158,- <i>Luftig mascarponekrem og eplesorbet.</i>	
Apple pie «a la bondepiker» <i>Fluffy mascarpone cream, apple sorbet.</i> (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) | 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 |

