



Brasseriemeny

Brasserie Menu

Servert mellom
Served between
18.00 - 22.00

Salatar & forrettar

Salads & starters

Husets Cæsarsalat.....265,-
Hjartesalat, parmesandressing, brødcrisp, baconbitar.

Liten salat kr. 210,-
 Med steikt landkylling kr. 315,-

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

Small salad 210,-
 With roasted Chicken breast 315,-
 (1,3,7,10,12)

Bondesalat med posjert egg.....310,-
Perlepoteter, avokado, sylta raudlauk, brokkolini, posjert egg, surdeigskrutonger, estragondressing.

Liten salat utan egg kr. 210,-

Farmers salad with poached egg
Small potatoes, avocado, pickled red onion, broccolini, poached egg, crutons and tarragon dressing.

Small salad without poached egg 210,-
 (1,3,12)

Asparges og nordisk kaviar i Sandefjordsmør.....310,-
Dagens asparges, løyrom, lakserogn, avruga kaviar, graslauk og smørsaus.

Asparagus & Nordic Caviar
Today's asparagus, vendace roe, salmon roe, avruga caviar, chive and butter sauce.

(4,7,12)

Blåskjel (400g).....205,-
Sjalottlauk, ramslauk, fløyte, pernod.

Mussels
Shallots, ramson, cream, Pernod.

(7,12,14)

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

Creamed fish and shellfish soup infused with Nolly Prat
Mussels, shrimps, fish of today, summer vegetables.

(2,4,7,9,12,14)



Pizza & pinsa

Pinsa «Caprese».....265,-
Lun pinsa toppa med tomatsalsa, mozzarella di buffala, lagra balsamico og basilikum.

Warm pinsa topped with tomato salsa, mozzarella di Buffalo, aged balsamic vinegar and basil.

(1,7,12)

Pizza Bianco di Nduja e Patate.....255,-
Rørosrømme, raudlauk, Nduja, knuste poteter, rosmarin. Perfekt for deling!

Sour cream from Røros, red onion, Nduja, crushed potatoes, rosemary. Perfect for sharing!

(1,7)

Pizza Bresaola e avocado.....265,-
Rømmesaus, Bresaola, aromasopp, lauk, pinjekjerner, avokado, Alpeost og balsamico di Modena.

Sour cream sauce, Bresaola, mushroom, onion, pinenuts, avocado, Alp cheese, balsamic vinegar.

(1,7,12)

Pizza Verdure e pesto rosso.....255,-
Soltørka tomatpesto, sylta aubergine, karamellisert raudlauk, piquillos, kapers, Fiori di latte.

Sundried tomato pesto, pickled aubergine, caramelized red onion, capers, Fiori di latte.

(1,7)

Pizza Margherita.....240,-
Tomatsaus, Fiori di latte, basilikum, Extra Virgin olivenolje.

Med Cotto skinke.....265,-
Tomato sauce, Fiori di latte, basil, extra virgin olive oil.

With Cotto ham 255,-

(1,7)

Pizza Diavola.....255,-
Tomatsaus, Spianata Calabre, lauk, aromasopp, Fior di latte, ruccola.

Tomato sauce, Spianata Calabre, onion, mushroom, Fior di latte, rocket salad.

(1,7)

Pizza Proscuitto e rucola.....255,-
Tomatsaus, Jamon Serrano, Fiori di latte, ruccola, parmesan.

Tomato sauce, Serrano ham, Fiori di latte, rocket salad, parmesan.

(1,7)

Sjømat & kjøt

Seafood & meat

**Krema fisk- og skaldyrsuppe
med Nolly Prat.....395,-**
Blåskjel, reker, dagens fisk, sommargrønsaker.

**Creamed fish and shellfish soup infused with
Nolly Prat**
Mussels, shrimps, fish of today, summer vegetables.
(2,4,7,9,12,14)

Blåskjel & Pommes (900g).....285,-
Sjalottlauk, ramslauk, fløyte, pernod, pommes frites

Mussels in ramson, cream & pommes
Shallots, ramson, cream, Pernod and fries.
(7,12,14)

Breiflabb steikt med Nduja og brødcrisp.....415,-
Blomkål, tomat, grønne erter, perlecouscous og beurre blanc.

Monkfish roasted with Nduja and bread crumbs
*Cauliflower, tomato, green peas, pearl couscous and
beurre blanc.*
(1,4,7,12)

Double Union Smash burger.....335,-
*Smash burger av brisket og høgrygg, karamellisert
lauk, sylta raudlauk, alpeost, Dijonmayo, grilla brioch,
fries.*

Double Union Smash burger of brisket
*Caramelized onion, pickled red onion, Alpe cheese,
Dijonmayo and grilled brioch bun, fries.*
(1,3,7,10,11,12)

**Landkylling steikt med timian
og ramslauk.....395,-**
*Sommerkål, morkler, confite røtter, morkelkremsauss,
potetpuré.*

**Wild range chicken roasted with thyme and
ramson**
*Summer cabbage, morels, confit roots, morel cream
sauce and potato purée.*
(7,12)

Okse indrefilet frå lokale produsentar.....455,-
*Grilla med knust svart pepar. Sommargrønsaker i
urteolje, bearnaisesmør, fløytepoteter med alpeost.*

**Beef tenderloin from local producers
grilled «Poivre»**
*Summer vegetables in herb oil, bearnaise butter,
Duaphinoise potatoes.*

Vegetar

Vegetarian

**Bakt gresskar med salvie og sitron på Venere- og
perlespeltotto.....365,-**
Soyabønner og sylta smålauk

**Baked pumpkin with sage and lemon on Venere
rice and wheat spelt**
Soybeans and pickled white onions.
(1,6,12)



Ost & desserts

Cheese & sweets

Dagens utval av modna norske ostar.....215,-
Pæremarmelade, kvede, brødcrisp.

Today´s selection of Norwegian cheese
Pear marmelade, quince, bread crisp.

(1,7,8)

Desserter frå husets buffet.....170,-
Forsyn deg frå den rikhaldige dessertbuffeten vår.

Grand buffet desserts
Enjoy desserts from our dessert buffet.

Lun sjokoladefondant terte 64%.....195,-
Kaffé Latte-is, jordbær i verbena sukker.

Chocolate Moelleux tarte 64%
Café Latte ice cream, strawberries in verbena sugar.

(1,3,7)

Panna cotta med madagaskar-vanilje.....185,-
Sylta rabarbra, karamellisert kvit sjokolade, aprikossorbet.

Panna cotta with Madagascar vanilla
Pickled rhubarb, caramelized white chocolate, apricot sherbet.

(7,8)

Søte smakar.....89,-
Tre slag.

Petit fours
Three varieties.

(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 |



DE HISTORISKE
hotel & spisesteder