



# Brasseriemeny



Servert mellom  
12.00 - 22.00

# KALDE OG LUNE RETTER SMALL DISHES

---

## Husets Cæsarsalat

Hjartesalat, parmesandressing, brødcrisp, baconbitar.

Med kyllingbryst frå Holte gård .....285,-

Med handpilla reker .....295,-

## Union Cesar salad

Heart salad, parmesan dressing, breadcrisp, bacon bits.

With chicken from Holte Gård .....285,-

With handpeeled shrimps .....295,-

(1,2,3,7,10,12)

**Geiranger sandwich** .....289,-

Landbrød, handpilla reker, gravlaks, eggssalat, småsalatar og estragonmajones.

## Geiranger sandwich

Bread, shrimps, gravlax, egg salad, salad greens and tarragon mayonnaise.

(1,2,3,4,10,12)

**Luftig skogsoppsuppe** .....299,-

Jordskokkconfite, spinat, jordskokkcroissant.

## Airy forest mushroom soup

Jerusalem artichoke, spinach, Jerusalem artichoke croissant.

(1,3,6,7)

**Hummar- og skjellcavatelli** .....275,- | 395,-

Artisjokkrem, skaldyrbisque.

## Lobster and shellfish cavatelli

Jerusalem artichoke cream, shellfish bisque

(1,2,7)



# PIZZA

---

**Pizza Bianco di Panchetta** ..... 245,-

Rørosrømme, raudlauk, brie, pancetta, vårlauk og ruccola.

*Sour cream, red onion, Brie, Pancetta, spring onion, rocket salad.*

(1,7)

**Pizza Verdure e Romesco** ..... 235,-

Romesco, artisjokk, aubergine, squash, lauk, Fior di latte. Vegetar.

*Romesco, artichoke, eggplant, squash, onion, Fior di latte. Vegetarian.*

(1,7)

**Pizza Margherita** ..... 230,-

Tomatsaus, mozzarella di buffalo, basilikum.

*Tomato sauce, mozzarella di buffalo, basil.*

Med cotto skinke / with cotto ham ..... 265,-

(1,7)

**Pizza Diavola** ..... 235,-

Tomatsaus, Ndujapølse, lauk, blomkål, Fior di latte, ruccola.

*Tomato sauce, Nduja salami, onion, cauliflower, Fior di latte, rocket salad.*

(1,7)

**Pizza Renna e funghi** ..... 255,-

Rømmesaus, kryddergrava reinsdyr, sopp, vårlauk, Myrdalost.

*Sour cream sauce, marinated reindeer, mushroom, spring onion, Myrdal cheese.*

(1,7)

**Union burger av brisket og høyrygg** ..... 310,-

Grilla brioch, tomatchutney, vellagra edamer, nykål-slaw, Ancho chilimajones.

*Union burger of brisket*

*Grilled brioch, tomato chutney, Edamer cheese, spring cabbage slaw, Ancho chili mayo.*

(1,3,7,10,12)



## HOVUDRETTER MAIN COURSES

---

**Lammecarré steikt med sitron og timian**..... 495,-  
Braisert lammeskank, skogsopp, svartkål, soft polenta med Myrdal geitost, raudvinssaus.

*Lamb rack roasted with lemon and thyme*

*Braised lamb shank, forest mushroom, cavalo nero, soft polenta with Myrdal goat cheese, red wine sauce.*

(7,9,12)

**Grilla Black Angus ytrefilet** ..... 465,-  
Karamellisert lauk, hasselbackpotet, belggrønsaker, béarnaise.

*Grilled Black Angus sirloin*

*Caramelized onions, hasselback potato, greens, béarnaise.*

(3,7,12)

**«Cote» du Breiflabb med rosmarin og kvitlauk**..... 395,-  
Bruna sellerikrem, bakte raudbeter, Jerez saus.

*Monkfish cutlet baked with rosemary and garlic*

*Browned celeriac puree, baked red beets, sherry sauce.*

(4,7,9,12)

**Tandoori blomkål «steak»** ..... 265,-  
Coco Blanc, myntesaus, paprika, peanøtter.

*Tandoori cauliflower «steak»*

*White beans, mint sauce, red pepper, peanuts.*

(5,12)



## SIDERETTER SIDE DISHES

---

**Pommes frites og parmesan** ..... 55,-  
*French fries and parmesan.*

(7)

**Soft polenta med Myrdal geitost** ..... 55,-  
*Soft polenta with Myrdal goat cheese.*

(7)

**Nypoteter** ..... 55,-  
*New potatoes*



# OST OG SØTSAKER CHEESE AND SWEETS

---

**Sjokolade- og pistasjcremeaux** ..... 145,-  
Mulle- og anissorbet, pistasjcrumble.

*Chocolate and pistachio cremeaux*  
Cloudberry and anise sorbet, pistachio crumble.

(1,7,8)

**Karamellisert epleterte** ..... 145,-  
Luftig vaniljekrem, rom- og sultan-rosin is.

*Caramelized apple tart*  
Airy vanilla cream, rum and yellow raisin ice cream .

(1,3,7)

**Små søte smakar** ..... 89,-  
Tre slag.

*Petit fours*  
Three varieties.

(1,3,7,8,12)

**Norske ostar** ..... 195,-  
Sylta rotgrønsaker, nøttecrisp

*Norwegian cheeses*  
Pickled root vegetables, nut crisp

(1,7,12)



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

### Innehold/ Contains:

- |   |  |
|---|--|
| 1. Glutenhaldig korn (kveite, rug, bygg, havre, spelt)<br>Gluten-containing grains<br>(wheat, rye, barley, oats, spelt) | 8. Nøtter (mandel, hasselnøtt, valnøtt, cashewnøtt, pekan, paranøtt, pistasj, macadamia)<br>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. Svoveldioksyd og sulfitt/ Sulfur dioxide and sulfite   |
| 6. Soya/ Soy  | 13. Lupin/ Lupine  |
| 7. Mjølkk/ Milk   | 14. Bløtdyr/ Molluscs  |

