



Brasseriemeny

Brasserie Menu

Servert mellom
Served between
18.00 - 22.00

Salatar & forrettar

Salads & starters

Husets Cæsarsalat.....265,-
Hjartesalat, parmesandressing, brødcrisp, baconbitar.
Med steikt landkyllinglår kr. 315,-

House Caesar salad
Romain salad, parmesan dressing, bread crisp
and bacon bits. With roasted Chicken thigh 315,-

(1,3,7,10,12)

Haustsalat med crispy laukringar.....310,-
Bakt gresskar, brokkolini, sylta skogsopp,
estragondressing.

Autumn salad with crispy onion rings
Baked pumpkin, broccolini, pickled forest mushroom,
tarragon dressing.

(1,3,12)

Røykt laks frå Halsnøy Kloster.....298,-
Posjert egg, croissant vaffel og urtesalat.

Smoked salmon from Halsnøy Kloster
Poached egg, croissant waffle and herb salad.

(1,3,4)

Krema fisk- og skaldyrssuppe
med Nolly Prat.....285,-
Blåskjel, reker, dagens fisk, haustgrønsaker.

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

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



Pizza

Pizza Bianco di Nduja e Patate.....245,-
Rørosrømme, raudlauk, Nduja, knuste poteter, Pecorino di Romana, rosmarin. Perfekt for deling!

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

(1,7)

Pizza Salsiccia e avocado.....265,-
Rømmesaus, Salsicciapølse, aromasopp, pinjekjerner, avokado, parmegiano regiano, balsamico di Modena.

Sour cream sauce, Salsiccia, mushroom, pinenuts, avocado, parmegiano regiano, balsamic vinegar.

(1,7,12)

Pizza Verdure e pesto rosso.....255,-
Soltørka tomatpesto, sylta aubergine, karamellisert raudlauk, piquillos, mozzarella di buffalo.

Sundried tomato pesto, pickled aubergine, caramelized red onion, mozzarella di buffalo.

(1,7)

Pizza Margherita.....230,-
Tomatsaus, mozzarella di buffalo, basilikum, Extra Virgin olivenolje.

Med Cotto skinke.....265,-

Tomato sauce, mozzarella di buffalo, basil, extra virgin olive oil.

With Cotto ham 265,-

(1,7)

Pizza Diavola.....235,-
Tomatsaus, pepperoni, lauk, aromasopp, Fior di latte, ruccola.

Tomato sauce, pepperoni, onion, mushroom, Fior di latte, rocket salad.

(1,7)

Pizza Prosciutto 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 skaldyrssuppe med Nolly Prat.....395,-
Blåskjel, reker, dagens fisk, haustgrønsaker.

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

Torskerygg steikt med rosmarin og sitron-brødcrisp.....425,-
Jordskokk, tomat, purrelauk, parmaskinke, perlecous-cous og beurre blanc.

Codfish roasted with rosemary and lemon bread crumbs
Jerusalem artichoke, tomato, leek, Parma ham, pearls couscous and beurre blanc.
 (1,4,7,12)

Double Union Smash burger.....375,-
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)

Andebryst steikt med honning og varme krydder.....395,-
Grønål, steinsopp, valnøtter, confite røtter, madeirasjy, potetpuré.

Duck breast roasted with honey and five spice
Green cabbage, cep, walnuts, confit roots, madeira sauce, potato purée.
 (7,8,12)

Lammerygg frå Førde steikt med salvie og kvitlauk.....455,-
Selleri- og gresskarkrem, brokkolini, skogsopp, borretanelauk, salvie- og lammesjy, fløytepoteter med Alpeost.

Back of lamb from Førde roasted with sage and garlic
Celeriac and pumpkin cream, broccolini, forest mushroom, cippolini onion, lamb and sage jus, Duaphinoise potatoes.
 (3,7,12)

Vegetar

Vegetarian

Skogsopp risotto.....365,-
Sellerirot, salvie, kvitlauk, crispy perlespelt

Forest mushroom risotto
Celeriac, sage, garlic and crispy pearl spelt.
 (1)



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)

Dessurter 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, sitrussalat med Madagaskar vanilje

Chocolate Moelleux tarte 64%
Café Latte ice cream, citrus salad with Madagaskar vanilla.

(1,3,7)

Kanel og Dulcey delice panna cotta.....185,-
Sylta multer, karamellisert kvit sjokolade, Bergamott-is.

Cinnamon and Dulcey panna cotta
Pickled cloudberrles, caramelized white chocolate, Bergamote ice cream.

(1,7,8)

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