



Brasseriemeny

Brasserie Menu

Servert mellom
Served between
12.00 - 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.....255,-
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.....255,-
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, haustgrønnsaker.

**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)

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)

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 cloudberryes, 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