



Brasseriemeny

Lunsj

Servert mellom

12.00 - 18.00

Salatar, sandwichar og forretter

Salads, sandwiches and starters

Geiranger smørbrød

Landbrød, handpilla reker, avokado, egg, peparrot

245,-

Geiranger sandwich

Bread, hand-peeled shrimps, avocado, egg, horseradish

(1,2,3,10)

Panzella salat (Her kan du toppe med burrata om du ønskjer)

Blanda tomater, raudlauk, basilikum, olivenkrutongar

Med burrata 275,-

Uten burrata 215,-

Panzella salad (You can top it with burrata cheese)

Mixed tomatoes, red onion, basil, olive crutons

With burrata 275,-

Without 215,-

(1,7)

Lun bonde quiche

Spekeskinke, nypoteter, alpeost, purrelauk og bladsalat

215,-

Warm quiche

Cured ham, potato, Alp cheese, leeks and salad

(1,3,7,9)



Pizza

Raude variantar

Med tomat saus laga på San Marzano tomatar
With tomato sauce made from San Marzano tomatoes

Pizza Margherita

Tomat saus, fior di latte mozzarella, basilikum
Tomato sauce, fior di latte mozzarella, basil

(1,7)

215,-

Pizza Diavola

Tomat saus, fior di latte mozzarella, raudlauk, pepperoni picante
Tomato sauce, fior di latte mozzarella, red onion, pepperoni picante

(1,7)

225,-

Pizza Vegetale

Tomat saus, sylta aubergine, raudlauk, artisjokk, basilikum
Tomato sauce, pickled aubergine, red onion, artichoke, basil

(1,7)

225,-
*med/ with
burrata
275,-*

Kvite variantar

Med saus laga på mascarpone og rørosrømme
With sauce made from mascarpone and sour cream from Røros

Pizza Prosciutto

Kvit saus, raudlauk, sylta aubergine, fior di latte, prosciutto
White sauce, red onion, pickled aubergine, fior di latte, prosciutto

(1,7)

235,-

Pizza Salmon

Kvit saus, purrelauk, mandelpotet, laks, dill, parmesan
White sauce, leek, almond potato, salmon, dill, parmesan

(1,4,7)

235,-



Hovudretter *Main courses*

Union Angus burger i grov brioch 295,-
Heimelaga Angusburger, brioch, tomatkompott, alpeost, marinert agurk

Union Angus burger in multigrain brioch
Homemade Angus burger, brioch, tomato compote, Alp cheese, marinated cucumber
(1,3,7)

Fisk- og skalldyrgrYTE Liten 245,-
Dagens tilgang av fisk og skalldyr, sommar grønsaker, småpoteter **Stor 365,-**

Fish and shellfish stew Small 245,-
Today's fish and shellfish, summer vegetables, potatoes Large 345,-
(2,4,7,9)

Grilla gjøkalv entrecote 410,-
Entrecote, sjalottlauk, bouquet garnipure, estragonsmør, potetgallett

Grilled rib-eye steak from milk fed veal
Rib-eye steak, shallots, bouquet garnipure, estragon butter, potato galette
(7)



Dessert og ost *Desserts and cheese*

Modna oster

Marmelader, salte havrekjeks

185,-

Matured cheese

Marmelades, salty oat crackers

(1,3,7)

Softis og bær

Softis, sesongens bær, kardemommesmular

150,-

Soft ice cream and berries

Soft ice cream, sesonal berries, cardamom crumbs

(1,7)

Valhrona Manjari sjokoladechibboust

Sjokoladekrem, honningis, browniessmular, sylta rabarbra

190,-

Valhrona Manjari chocolate chibboust

Chocolate cream, honey ice cream, brownie crumbs, pickled rhubarb

(1,3,7)

Små søtsaker

Small sweets

(1,3,7,8)

90,-



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

Inneheld/ *Contains:*

1. Glutenhaldig korn (kveite, rug, bygg, havre, spelt)
*Gluten-containing grains
(wheat, rye, barley, oats, spelt)*
2. Skaldyr/ *Shellfish*
3. Egg
4. Fisk/ *Fish*
5. Peanøtter/ *Peanuts*
6. Soya/ *Soy*
7. Mjølkk/ *Milk*
8. Nøtter (mandel, hasselnøtt, valnøtt, cashewnøtt, pekannøtt, paranøtt, pistasienøtt, macadamianøtt)
Nuts (almond, hazelnut, walnut, cashewnut, pekan, Brazil nut, pistachio, macadamia)
9. Selleri/ *Celery*
10. Sennep/ *Mustard*
11. Sesamfrø/ *Sesame*
12. Svoveldioksyd og sulfitt/ *Sulfur dioxide and sulfite*
13. Lupin/ *Lupine*
14. Bløtdyr/ *Molluscs*

