



Brasseriemeny

Brasserie Menu

Servert mellom
Served between
12.00 - 22.00

Salatar & forrettar

Salads & starters

Husets Cæsarsalat.....245,-
Hjertesalat, pamesandressing, brødcrisp, baconbitar.

Med steikt landkylling kr. 295,-

House Caesar salad

Romain salad, pamesan dressing, bread crisp and bacon bits.

With roasted Chicken breast 295,-

(1,3,7,10,12)

Haustsalat med bakt graskar og Kubbeost frå Rueslåttan ysteri.....255,-
Graskarkjerner, sylta raudlauk, olivenkrutongar.

Autumn salad with baked pumpkin and “Kubbe” cheese from Rueslåttan ysteri
Pumpkin seeds, pickled red onion, olive crutons.

(1,7)

Frikassé på breiflabb og sjøkreps.....295,-
Rotfrukter, persillerotpuré.

Fricassee of monkfish and langoustines
Roots, parsley root puree.

(2,4,7,9)

Sideretter

Side dishes

Pommes frites og pamesan.....75,-
French fries and pamesan.

(7)

Grøn salat.....75,-
Green salad.

Fløytegratinertepoteter med Myrdal geitost..75,-
Creamy gratinated potatoes with Myrdal goat cheese.

Nypoteter.....75,-
New potatoes.



Hovudrettar

Main courses

Confite av andelår med krydderkokt rødkål. 425,-
Rosenkål i prosciutto smør, fløytegratinerte poteter med Myrdal geitost og andesjy.

Duck confite with spice braised red cabbage
Brussels sprouts in prosciutto butter, creamy gratinated potatoes with Myrdal goat cheese and duck jus.

(7,12)

Unionsburger av Angusokse. 325,-
Grilla brioch, coleslaw, Alpeost, karamellisert lauk, tomatchutney, chillidressing, fries.

Union burger of Angus beef
Grilled brioch bun, coleslaw, Alpe cheese, caramelized onion, tomato chutney, chili dressing, fries

(1,3,7,11,12)

Frikassé på breiflabb og sjøkreps. 385,-
Rotfrukter, persillerotpuré.

Fricassee of monkfish and langoustines
Roots, parsley root puree.

(2,4,7,9)

VEGAN

Steinbakt aubergin. 275,-
Granateple, hummus, hasselnøtter.

Stone baked aubergine
Pommegranate, hummus, hazel nuts.

(8)

Ost & desserter

Cheese & sweets

Eit utval norske ostar. 210,-
Blåmugg, kittmoda, chevre, pæremarmelade, kvede, brødcrisp.

A selection of Norwegian cheese
Blue cheese, smear ripned, chevre, pear marmelade, quince, bread crisp.

(1,7,12)

Caribe sjokolademousse og solbær. 170,-
Solbærsorbet.

Valhrona Caribe chocolate mousse and black currant
Black currant sorbet.

(1,7,8)

Lunelepai. 158,-
Luftig mascarponekrem.

Warm apple pie
Fluffy mascarpone cream.

(1,3,7,8)

Søte smakar. 95,-
Tre slag.

Petit fours
Three varieties.

(1,3,7,8,12)



Pizza

Pizza Margherita.....220,-
Tomatsaus, fior di latte, basilikum, olivenolje.

Med Cotto skinke.....255,-

*Tomato sauce, fior di latte, basil, extra virgin olive oil.
With Cotto ham 255,-*

(1,7)

Pizza Diavola.....245,-
Tomatsaus, Ndujapølse, salami, lauk, fior di latte, rucola.

Tomato sauce, Nduja, salami, onion, fior di latte, rocket salad.

(1,7)

Pizza Prosciutto e rucola.....255,-
Tomatsaus, Jamon Serrano, mozzarella, rucola, parmesan.

Tomato sauce, Serrano ham, mozzarella, rocket salad, parmesan.

(1,7)

Pizza Renna e funghi.....265,-
Rømmesaus, kryddergrava reinsdyr, steinsopp, purrelauk og Myrdalost.

Sour cream sauce, marinated reindeer, cep mushrooms, leek and Myrdal cheese.

(1,7)

Pizza Verdure pesto di barbabietola rossa....245,-
Rødbetepesto, valnøtter, fetaost, squash, feldsalat, raudlauksmarmelade.

Red beetroot pesto, walnuts, feta cheese, march salad, red onion marmelade.

(1,7,8)

Pizza Croccante al prosciutto.....265,-
Rømmesaus, sprø prosciutto, graskar, grønkål, raudlauksmarmelade, trøffel peccorino.

Sour cream sauce, crispy prosciutto, pumpkin, kale, red onion marmelade, truffle pecorino.

(1,7)

Pizza quattro formaggi.....245,-
Rømmesaus, gorgonzola, mozzarella, Myrdal geitost, parmesan, Geiranger Honning.

Sour cream sauce, gorgonzola, mozzarella, Myrdal goat cheese, parmesan, Geiranger Honey.

(1,7)

Informasjon om allergener i rettane våre *Information about allergens in our dishes*

Inneheld/ Contains:

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|---|--|
| 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. Sulfit/ Sulfit |
| 6. Soya/ Soy | 13. Lupin/ Lupine |
| 7. Mjølkk/ Milk | 14. Bløtdyr/ Molluscs |

