

BRASSERIET

À LA CARTE

MENU DU JOUR – 3 COURS

Hver dag har vi vår faste 3-retters meny til 495,- per person. Hva vi serverer kan variere fra dag til dag, så spør servitøren om dagens tilbud. Every day we have our regular 3-course menu for 495,- What we serve can vary from day to day, so ask the waiter about today's offer.

FORRETTER / STARTERS

CHARCUTERIE 219,-

Et utvalg fra charcuteriet våres. Spekemat, oster og små-biter. Spør servitøren om dagens tilbud. Perfekt å dele!
A selection from our charcuterie. Cured meats, cheeses and small pieces. Ask the waiter about today's offer. Perfect to share!

KAMSKJELL CARPACCIO 198,-

Ferske kamskjell fra Frøya, sitron, røkt rogn, dill, kjernemelk fra Røros & pepperrot
Scallops from Frøya, lemon, smoked roe, dill, buttermilk from Røros & horseradish
Fisk/Bløtdyr/Egg/Melk. Fish/Molluscan/Egg/Milk

LØYROM 198,-

30 gram løyrom, ristet hjemmelaget brioche, rødløk, gressløk, sitron & pisket Rørosrømme
Vendace roe 30 grams, toasted homemade brioche, red onion, chives, lemon & whipped Røros creme fraiche
Fisk/Hvetemel/Melk/Egg. Fish/Wheat/Milk/Egg

ØSTERS X 2-4-6 STK

(VELG FAVORITTENE DINE) 90,- / 180,- / 270,-
Klassisk med sitron - Champagne eddik - Bloody Mary shot - Frisk sorbet
Oysters x 2-4-6 pcs (choose your favorites). Classic Served with lemon - Champagne vinegar - Bloody Mary - Fresh sorbet
Selleri/Bløtdyr. Celery/Mollusc

GRØNN ASPARGES 174,-

Robata grillet asparges, syltet agurk, ristede Marcona mandler & Hollandaise
Robata grilled asparagus, pickled cucumbers, roasted Marcona almonds & Hollandaise
Egg/Melk/N-Mandel, Lupin. Egg/Milk/N-Almonds, Lupin

TARTAR AV STORFE 175,-

Syltet rødløk, potet chips, ramsløk & røkt rognkjeks kaviar
Beef tartar, wild garlic, pickled red onions, potato chips & smoked roe biscuits.
Fisk/Egg/Sennep. Fish/Egg/Mustard

MELLOMRETTER / MIDDLE COURSE

CÆSARSALAT 198,-

Miso marinert kyllinglår fra Holte Gård, romanosalat, Caesar dressing, sprø brød kurv & røkt bacon chips
Miso marinated chicken from Holte Gård, romanasalat, Caesar dressing, crispy bread basket, smoked bacon chips.
Hvete/Fisk/Egg - Wheat/Fish/Egg

MOULLES FRITES 245,-

500 g hvitvinsdampede blåskjell, kremfløte, hvitløk, sjalottløk, persille, Pommes Bistro & citronaioli
Mussels 500g, white wine, cream, garlic, shallots, parsley, Pommes Bistro & lemon Aioli
Bløtdyr/Sulfitt/Melk - Mollusc/Sulphite/Milk

GNUDI 258,-

Ricotta og Pecorino "gnocchi" servert med en variasjon på tomat og reddik, Marcona mandler, gule rosiner i sherry & trøffel honning
Ricotta and Pecorino "gnocchi" served with a variety of tomato and radish, Marcona almonds, yellow raisins in sherry & truffle honey
Melk/Sulfitt/Hvete/Nøtter - Milk/sulfite/wheat/nuts

LILY`S BURGER 238,-

Grillet burger på storfe høyrygg, med ramsløk, cheddar, brioche, Pommes Bistro, classic dip & bbq dip
Beef burger, wild garlic, cheddar, red onion, brioche, Pommes Bistro, classic dip & bbq Dip
Sennep/Melk/Egg/Hvete - Mustard/Milk/Egg/Wheat

HOVEDRETTER / MAIN COURSES

Fisk & Skalldyr / Fish and Shellfish

STERLING KVEITE 295,-

Urte og hvitløksbakt kveite, sommer primører, hvitvinsaus smakt til med ingefær & ramsløk. Norske poteter i sesong.
Herbal and garlic-baked halibut, summer vegetables, white wine sauce flavored with ginger & ramsons. Norwegian potatoes in season.
Melk/Fisk - Milk - Fish

PIGGVAR 325,-

Pannestekt Piggvar, sautert spinat, glasert gulrot & Champagne Beurre Blanc & Norske poteter i sesong
Pan-fried turbot, sautéed spinach, glazed carrot & Champagne Beurre Blanc. Norwegian potatoes in season
Fisk/Melk/Sulfitt - Fish/Milk/Sulphite

Kjøtt og Fugl / Meat and Poultry

ENTRECÔTE 335,-

Godt mønet okse entrecôte, kryddersmør, bakte små tomater, hvitløk sauterte Haricots Verts, Bearnaise & Pommes Bistro.
Well tenderized entrecôte, aroma butter, baked small tomatoes, garlic sautéed Haricots Verts, Bearnaise & Pommes Bistro.
Egg/melk -Egg/Milk

KYLLING BRYST FRA HOLTE GÅRD 294,-

Kylling fra Holte Gård, sautert nykål med morkler, ramsløk og Nyr puré & Albufera saus
Chicken from Holte Gård, morkel, wild garlic & Albufera sauce
Melk/Sulfitt - Melk/Sulphite

BRAISSERT OKSEKJAKE 294,-

Rødvinbraisert kjake i 16 timer, potetpure, trøffel sjysaus & krispig grønnskålchips
Slow cooked/Braised beef, kale chips, potapureé, truffle sauce
Melk - Milk

PIZZA NAPOLETANA

MARGHERITA 154,-

San Marzano tomat saus, Buffalo mozzarella & basilikum
San Marzano tomato sauce, Buffalo mozzarella & basil
Hvete/Melk - Wheat/Milk

PARMA 228,-

San Marzano tomat saus, Fior di Latte mozzarella, San Daniele 16 måneder parma skinke, parmesan & rucola
San Marzano tomato sauce, Fior di Latte mozzarella, San Daniele 16 months parma ham, parmesan & arugula
Hvete/Melk - Wheat/Milk

´NDUJA 198,-

San Marzano tomat saus, Fior di Latte mozzarella, ´Nduja (sterk italiensk svinekjøtt), ricotta & spinat
San Marzano tomato sauce, Fior di Latte mozzarella, ´Nduja (spicy Italian pork), ricotta & spinach
Hvete/Melk - Wheat/Milk

CAPRICCIOSA 198,-

San Marzano tomat saus, Fior di Latte mozzarella, prosciutto cotto, artisjokk, champignon & oliven
San Marzano tomato sauce, Fior di Latte mozzarella, prosciutto cotto, artichoke, mushrooms & olives
Hvete/Melk - Wheat/Milk

IL FANTASMA 228,-

Fior di Latte mozzarella, trøffelkrem, steinsopp, salsiccia fresca, konfiterte tomater & basilikum
Fior di Latte mozzarella, truffle cream, penny bun, salsiccia fresca, candied tomatoes & basil
Hvete/Melk - Wheat/Milk

3 OSTER 198,-

Fior di Latte mozzarella, gorgonzola, taleggio & parmesankrem, valnøtter & trøffelhonning
Fior di Latte mozzarella, gorgonzola, taleggio & parmesan cream, walnuts & truffle honey
Hvete/Melk/N-Valnøtter - Wheat/Milk/N-Walnuts

(Serveres 11:00-22:00) Alle pizzaer kan serveres som barnepizza, opptil 12 år får halv pris.
All pizzas can be served as children's pizza, up to 12 years get half price.

DESSERTER FRA VÅRT KONDITORI/DESSERTS FROM OUR PATISSERIE

LILY'S SOFTIS 98,-

sjokoladesaus & friske bær
chocolate sauce & fresh berries
Melk - Milk

SITRONTERTE, ITALIENSK

MARENGS & FRISKE BÆR 125,-
Lemon tart, Italian meringue & fresh berries
Hvete/Egg/Melk - Wheat/Milk/Egg

HJEMMELAGDE MAKRONER - BRINGEBÆR, PASJONSFRUKT & VANILJE 18,-/stk

Homemade Macaroons-raspberries, passion fruit & vanilla
Hvete/Egg/Melk/Mandel - Wheat/Egg/Milk/Almonds

OSTEKAKE FYLT MED BRINGEBÆR, EPLESORBET & CRUMBLE 110,-

Cheesecake stuffed with apple chutney, apple sorbet & crumble.
Hvete/Melk/Egg - Wheat/Milk/Egg

KRISPIG CHOUX MED VANILJEKREM, TOFFEE, HASSELNØTTPRALINE & VARM SJOKOLADESAUS 118,-

Crispy Choux with vanilla cream, caramel, hazelnut praline and hot chocolate sauce
Hvete/Egg/Melk/Hassel nøtter - Wheat/Milk/Egg/Hazelnuts

MANJARI SJOKOLADE GANACHE, SJOKOLADEMOUSSE 132,-

Manjari chocolate Ganache, chocolate mousse, raspberry coulis
Melk/Hassel nøtter - Milk/Hazelnuts

BRASSERIETS UTVALG AV OSTER OG TILBEHØR 180,-

Today's cheese selection
Nøtter/Melk/Hvete - Nuts/Milk/Wheat

DRIKKE/DRINKS

Cocktails fra Bar Lilibet

Americano - Bittersøt & Forfriskende 135

Aperol, Belsazar Rosé Vermouth, Campari, Bringebær, Soda

“Espresso” Martini - Ristet & Søtt 135

Stolichnaya Vodka, Kahlua, Cold Brew Kaffe, Sjokolade

Rabarbra - Fruktig & Sur 155

Tanqueray Gin, De Kuyper Sour Rhubarb, Bitters, Sitron, Pink Grape

Sherry - Nutty & Silky 155

Beefeater Gin, Maraschino, Pedro Ximenez, Fino Sherry, Honning, Sitron

Bareksten Botanical Gin 175

Fever-Tree Elderflower Tonic Water, Blåbær, Rosmarin

Tanqueray n.10 165

Fever-Tree Mediterranean Tonic Water, Grapefrukt

Virgin Bellinish - Fruktig & Frisk 79

Fersken, Sitron, Bubbler

Virgin Rabarbra - Rosa & forfriskende 79

Rabarbra, Pink Grape Soda

Champagne & Musserende

Castellblanc 110/595

Cava

Gratien & Meyer 119/695

Cremant de Loire

Alfred Gratien 165/995

Brut Classique

Lanson 190/1195

Le Rosé

Musserende uten alkohol

Oddbird Richard Juhlin 75/345

Blanc De Blanc

Blå Sparkling Tea 89/515

Darjeeling, Jasmin & White Tea

Rosévin

Georg Breuer 130/655

Rheingau, 2019

Chateau De Berne 150/755

Provence, 2019

Hvitvin

Les Vignobles 115/565

Le Grès, Languedoc-Roussillon 2019

Domaine Serge Dagueneau & Fils 135

/675

Pouilly-Fume, Loire, 2019

Marc Kreydenweiss 135/675

Andlau Riesling, Alsace, 2018

Domaine Bouchard 140/685

Mâcon-Lugny, Bourgogne, 2019

Domaine Jean-Marc Brocard 150/745

Chablis, 2019

Rødvin

Gabriel Meffre 120/595

Côtes du Rhône, 2019

Les Vignobles Foncalieu 135/675

La Tannerie, Languedoc-Roussillon, 2019

Villa Ponciago 160/800

Fleurie La Reserve, Beaujolais, 2019

Domaine Bouchard 170/850

Pinot Noir Reserve, Bourgogne, 2018

Øl & Cider på flaske

Peroni glutenfree (0,33) 105,-

Oslo Brewing Mellow (0,33) 120,-

Oslo Brewing Blonde (0,33) 120,-

Lervig Sweet (0,33) 130,-

Wheat

Lervig Perler For Svin (0,33) 135,-

IPA

Galipette Brut (0,33) 120,-

Cider

Fatøl & Cider

Frydenlund (0,4/0,2) 98,-/54,-

Peroni (0,4/0,2) 110,-/59,-

Kronenbourg (0,4) 110,-

E.C. Dahls Ramp (0,4) 120,-

Pale Ale

E.C. Dahls Bolt (0,4) 125,-

IPA

Crowmoor Apple Cider (0,4) 120,-

Mineralvann

Coca Cola, Cola Zero, Sprite, Fanta 45,-

San Pellegrino Aranciata / Lemonata 60,-

Eplejuice 49/150,-

Purezza Sparkling Water 35,-

Kaffe/te

Americano 45,-

Espresso 41,-

Dubble Espresso 43,-

Espresso Macchiato 42,-

Café Latte 45,-

Cappuccino 45,-

Palais Des Thés 50,-

Breakfast tea, Earl Grey, Sencha, Green
MentheGreen Berries, Camomille