

# BRYGGEKANTEN

brasserie, restaurant og bår

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## STARTERS

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### STOCKFISH AND CAVIAR

Pickled onion, brioche and chestnut cream

165,-

(F-E-H-M-N)

### SHELLFISHSOUP

Soy marinated scallops from Frøya and carrot

165,-

(H-M-S-N-SO-SK-SES)

### CREAMED MUSSELS

Butter and bread

155,-

(BL-M)

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## MAINCOURSE

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### MONKFISH

Fresh pasta, celery, apple and spinach  
Boletus sauce

355,-

(F-E-H-M-S)

### DUCK

Beetroot, jerusalem-artichocke and hash browns  
Green-peppergravy

355,-

(M-SU-SO-S)

### OX TENDERLION

Mushroom, bacon, onion and carrot  
Bearnaise sauce

345,-

(M-SU)

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## DESSERT

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### YOGURT & SEA BUCKTORN

Sorbet, jelly and chocolate

165,-

(E-M-H-N)

### CHOCOLATEFOUNDANT

Peanut icecream, mango and caramel

165,-

(E-H-M-N-P)

### CHEESE FROM TINGVOLL

Fruitcompote, honey  
Nutbread

165,-

(M-H-N-SU)

# BRYGGEKANTEN

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AMOUSE BOUCHE

## STOCKFISH AND CAVIAR

Pickled onion, brioche and  
chestnut cream  
(F-E-H-M-N)

## SHELLFISHSOUP

Soy marinated scallops from Frøya  
and carrot  
(H-M-S-N-SO-SK-SES)

## MONKFISH

Fresh pasta, celery, apple,  
spinach and boletus sauce  
(F-E-H-M-S)

SIDE-DISH

## DUCK

Beetroot, jerusalem-artichockem,  
hash browns & green-peppergravy  
(M-SU-S-SO)

## CHEESE FROM TINGVOLL

Fruitcompote, honey  
Nutbread  
(M-N-E)

## YOGURT & SEA BUCKTORN

Sorbet, jelly and chocolate  
(E-H-M-N)

*Bread and butter is always served with the meal*

3 COURSE KR. 595,-

4 COURSE KR. 689,-

5 COURSE KR. 795,-

6 COURSE KR. 880,-

WINE PACKAGE KR. 465,-

WINE PACKAGE KR. 535,-

WINE PACKAGE KR. 595,-

WINE PACKAGE KR. 645,-

### ALLERGENS IS MARKED WITH FOLLOWING SYMBOLS

Egg – E Fish – F Wheat – H Milk – M Celery – S Nuts – N Sulfitt – SU Soy – SO Molluscs – BL  
Mustard – SE Shellfish – SK Peanuts – P Sesame – SES