

# BRYGGEKANTEN

restaurant

## STARTERS

### SHELLFISH SOUP

Hallibut and Vendace roe  
Spinach and fennel

[Fish-Milk-Cellery-Shellfish-Mustard]

185,-

### CHANTHERELLS AND JERUSALEM ARTICHOKE

Pickled onions, crispy chips, gastrique  
Jerusalem artichoke cream

[Milk-Sulfites-Cellery]

185,-

## MAIN COURSES

### SKATE

Beets, pac-choy, shiitake mushroom,  
Crispy tempura and  
Mussel-lemongrass foam

[Fish-Milk-Wheat-Molluscs]

435,-

### LAMB

Two different pieces of lamb  
Chevre, hazelnut, carrot, leek,  
brussels sprouts and Mustard sauce

[Cellery-Sulfites-Milk-Hazelnuts]

445,-

## DESSERT

### PLUM AND BROWN CHEESE

Brown cheese mousse,  
plum and raspberry

[Milk-Egg-Wheat]

189,-

### CHEESES FROM TINGVOLL

Freshly baked fruit bread,  
Sea buckthorn and fruit compote

[Milk-Nuts-wheat]

235,-

### SORBE AND BERRIS

Two sorbets served with  
berries and crumble

[Wheat-Oats]

179,-

ALLERGIES ARE MARKED UNDER EACH DISH

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## SEASONAL MENU

*Maltbread and browned butter*

### SHELLFISH SOUP

Hallibut and Vendace roe

Spinach and fennel

[Fish-Milk-Cellery-Shellfish-Mustard]

### CHANTHERELLS AND JERUSALEM ARTICHOKE

Pickled onions, crispy chips, gastrique

Jerusalem artichoke cream

[Milk-Sulfites-Cellery]

### SKATE

Beets, pac-choy, shiitake mushroom,

Crispy tempura and Mussel-lemongrass foam

[Fish-Milk-Wheat-Molluscs]

### LAMB

Two different pieces of lamb

Chevre, hazelnut, carrot, leek,

brussels sprouts and Mustard sauce

[Cellery-Sulfites-Milk-Hazelnuts]

### CHEESES FROM TINGVOLL

Freshly baked fruit bread,

Sea buckthorn and fruit compote

[Milk-Nuts-wheat]

### PLUM AND BROWN CHEESE

Brown cheese mousse, plum and raspberry

[Milk-Egg-Wheat]

3 COURS KR. 720,- (Cours 1, 4 and 6)  
4 COURS KR. 820,- (Cours 1,3,4 and 6)  
5 COURS KR. 925,- (Cours 1, 2, 3, 4 and 6)  
6 COURS KR. 1075,-(All courses)

WINE PAIRING KR. 585,-  
WINE PAIRING KR. 735,-  
WINE PAIRING KR. 825,-  
WINE PAIRING KR. 950,-