

# BRYGGEKANTEN

brasserie, restaurant og bar

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## STARTERS

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### BLUE FIN TUNA

herb mayonnaise, apple,  
blackroot, salmon roe.

175,-

[ Fish - Egg - Nuts ]

### LANGOUSTINE

Langoustinebisq and burre noi.

175,-

[ Crayfish - Milk - Egg - Gluten ]

### SPICY BIFF TARTAR

Red curry, broth and chips

160,-

[ Egg - Mustard - Shellfish ]

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## MAIN-COURSE

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### LOCAL LAMB

Onion, tart, beetroot,  
pommes anna and  
lamb broth.

355,-

[ Gluten - Milk ]

### OX TENDERLOIN

Jerusalem artichoke, onion,  
mushroom,  
pommes anna and  
bearnaise.

349,-

[ Milk - Egg ]

### COD

Jerusalem artichoke,  
greencabbage, potatocream and  
green veloute.

349,-

[ Fish - Milk - Molluscs ]

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## DESSERT

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### TIRAMISU

caramelized white chocolate, lico-  
rice and sourcreme sorbet

165,-

[ Gluten - Egg - Milk ]

### LOCAL CHEESE FROM TINGVOLL

Fruitcompott, fruitbread, nuts and port  
wine syrup.

185,-

[ Milk - Nuts - Gluten ]

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## SEASONS MENU

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### BLUE FIN TUNA

herb mayonnaise, apple,  
blackroot, salmon roe.

[ Fish - Egg - Nuts ]

### LANGOUSTINE

Langoustinebisq and burre noi.

[ Crayfish - Milk - Egg ]

### COD

Jerusalem artichoke,  
greencabbage, potatocream and green veloute.

[ Fish - Milk - Molluscs ]

### LOCAL LAMB

Onion, tart, beetroot,  
pommes anna and lamb broth.

[ Egg - Gluten - Milk ]

### LOCAL CHEESE FROM TINGVOLL

Fruitcompott, fruitbread, nuts and port wine syrup.

[ Milk - Nuts - Gluten ]

### TIRAMISU

caramelized white chocolate, licorice and  
sourcreme sorbet.

[ Egg - Gluten - Milk ]

3 COURSE KR. 625,-

4 COURSE KR. 720,-

5 COURSE KR. 810,-

6 COURSE KR. 895,-

WINEPACKAGE KR. 489,-

WINEPACKAGE KR. 560,-

WINEPACKAGE KR. 620,-

WINEPACKAGE KR. 725