

BRYGGEKANTEN

restaurant

APPETIZERS

PONZU GLAZED GRILLED SALMON

Mango, avocado, cucumber, rice chips
and dill.

[FISH-EGG-WHEAT-MUSTARD-SOY]

210,-

RAVIOLI WITH BEEF JACK

Mushrooms, onions, celery and
rock mushroom foam

[MILK-WHEAT-EGG-CELERY]

195,-

MAIN COURSES

HERBAL FRIED HALIBUR

Beetroot, tarragon mayonnaise, peas, brussels
sprouts and bouillabaisse

[FISH-MILK-EGG-SHELLFISH-SULFITE]

435,-

VEAL FILLET

Heart salad, asparagus, carrot and potatoes.

Tarragonglace

[MILK-CELERY-MUSTARD]

445,-

DESSERTS

COCONUT MOUSSE

Mango and mint, white chocolate,
coconut sorbet.

[MILK-EGG-WHEAT]

189,-

MUNKEBY

Cheese from Levanger, fruit bread,
basil honey and fruit compote.

[MILK-NUTS-WHEAT]

235,-

SORBET AND BERRIES

Two selected sorbets
with berries and oat crumbs.

[WHEAT-OATS]

179,-

ALLERGENS ARE MARKED IN SMALL WRITING BELOW THE DISHES

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SEASONAL MENU

Maltbread and browned butter

PONZU GLAZED GRILLED SALMON

Mango, avocado, cucumber, rice chips and dill.

[FISH-EGG-WHEAT-MUSTARD-SOY]

RAVIOLI WITH BEEF JACK

Mushrooms, onions, celery and
rock mushroom foam

[MILK-WHEAT-EGG-CELERY]

HERBAL FRIED HALIBUR

Beetroot, tarragon mayonnaise, peas, brussels sprouts
and bouillabaisse

[FISH-MILK-EGG-SHELLFISH-SULFITE]

VEAL FILLET

Heart salad, asparagus, carrot and potatoes.

Tarragonglace

[MILK-CELERY-MUSTARD]

MUNKEBY

Cheese from Levanger, fruit bread, basil honey and
fruit compote.

[MILK-NUTS-WHEAT]

COCONUT MOUSSE

Mango and mint, white chocolate,
coconut sorbet.

[MILK-EGG-WHEAT]

3 COURS KR. 755 - 4 COURS KR. 859 - 5 COURS KR. 989 - 6 COURS KR. 1175
(Dish 1, 4 og 6) (Dish 1,3,4, og 6) (Dish 1, 2, 3, 4 og 6) (All courses)

DRINK PAIRING

Winepairing- good wines to the food

3 COURS KR. 585,- 4 COURS KR. 735,- 5 COURS KR. 825,- 6 COURS KR. 950,-

WineLover- for us who loves wine

3 COURS KR. 825,- 4 COURS KR. 975,- 5 COURS KR. 1075,- 6 COURS KR. 1295,-