BRYGGEKANTEN

restaurant

APPETIZERS

SCALLOPS

Salmon, mango, rice chips and dill mayonnaise.

[SHELLFISH-FISH-EGG-WHEAT-MUSTARD-SOY] 215,-

CHANTHERELLE AND ROE

Yerusalem artichoke, pickled onions and lemon-thyme gastique
[MILK-MUSTARD-FISH-CELERY]
215,-

MAIN COURSES

ATLANTIC CHAR

Pickled and baked beetroot, beetroot puree and Brussels sprouts Creamy mussel-parsley èspuma.

[FISH-MILK-MOLLUSCS-EGG-SULPHITE]

445,-

LAMB

Two different pieces of Norwegian lamb.
Chevre cream, hazelnuts, kale, carrot and potato cream.
Lamb demi-glace with mustard.

[MILK-CELERY-MUSTARD]

425,-

DESSERTS

GLAZED PLUM

Panna cotta cream raspberries and walnuts.

MILK-EGG-WHEAT]

189,-

MUNKEBY

Red cheese from Levanger, fruit bread, gooseberry jelly and pecan nuts
[MILK-NUTS-WHEAT]
235,-

BRYGGEKANTEN

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SEASONAL MENU

Maltbread and browned butter

SCALLOPS

Salmon, mango, rice chips and dill mayonnaise. [SHELLFISH-FISH-EGG-WHEAT-MUSTARD-SOY]

CHANTHERELLE AND ROE

Yerusalem artichoke, pickled onions and lemon-thyme gastique
[MILK-MUSTARD-FISH-CELERY]

ATLANTIC CHAR

Pickled and baked beetroot, beetroot puree and Brussels sprouts Creamy mussel-parsley èspuma.

[FISH-MILK-MOLLUSCS-EGG-SULPHITE]

LAMB

Two different pieces of Norwegian lamb.

Chevre cream, hazelnuts, kale, carrot and potato cream.

Lamb demi-glace with mustard.

[MILK-CELERY-MUSTARD]

MUNKEBY

Cheese from Levanger, fruit bread, basil honey and fruit compote. [MILK-NUTS-WHEAT]

GLAZED PLUM

Panna cotta cream raspberries and walnuts.

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) (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,-