



BRASSERIET



Fløirestauranten

MATMANIFEST

Godt håndverk, lokale råvarer, rene smaker

Menyene er en hyllest til det vi har av sesongbaserte råvarer fra fjell og fjord.

Råvarer med sterk lokal forankring.

Menyen skifter med årstiden.

Vår, sommer, høst, vinter.

Det skal være en grønn tråd i mat- og drikkefilosofien vår.

Hos oss skal kultur og natur møtes på tallerkenen. Vi skal ta vare på røttene våre, og vi skal ha et bevisst forhold til de sporene vi etterlater oss.

Brassieriet holder åpent
fra kl. 11:00 til kl. 23:00
(kjøkkenet stenger kl. 22:00).
Lunsj serveres frem til kl. 15:15
og middag serveres fra kl. 16:00.

SMÅRETTER

FJELL

FLØYENPLANKEN

Lokale oster og spekemat.

Serveres med surdeigsbrød, pisket smør og honning.

Kan nytes alene eller sammen med en du bryr deg om

(hvete, melk)

365,- per planke

FJORD

NORSKE ØSTERS

Serveres med sitron og vinaigrette

(bløtdyr, sulfitt)

95,- per stykk / 500,- for et halvt dusin

FLORA

GRØNNSAKSSNACKS

Noe fritert og litt rått.

Serveres med dipp

(egg, hvete, melk)

170,-

FLORA

FRIES

Serveres med aioli og ketsjup

(egg)

65,-

FORRETTER

FJELL

TARTAR AV OKSE

Serveres med gravet eggeplomme,
pepperrot, ertespirer og kapers
(egg, hvete)

265,-

FJORD

BLÅSKJELL & FRIES

Fløte, hvitvin og persille.

Smakes til med chili om ønskelig
(bløtdyr, melk, selleri, sulfitt)

250,- 250 gram / 370,- 500 gram

FLORA

GULBETETARTAR

Serveres med havre- og geitostchips, purre,
syltede sennepsfrø og pepperrot
(havre, melk, sennep)

200,-

FLORA

GULROTSUPPE

Med grillet løkolje, krutonger og frømik
(hvete, selleri)

200,-

SMØRBRØD

FJELL

ROASTBIFF

Med remulade og urter
(egg, hvete, sennep)

265,-

FJORD

SKAGENSALAT

Med håndpillede reker fra Lyngenfjord, syltet løk og dill
(fisk, hvete, melk, skaldyr)

275,-

FLORA

TOMAT & RICOTTA

Småtomater fra Hanasand gard, norsk ricotta og frø
(hvete, melk)

250,-

SALATER

FJORD

SNØKRABBESALAT

Marinert snøkrabbe, syltet gulrot, tomater,
urtevinaigrette og surdeigships
(hvete, skalldyr)

340,-

FLORA

SOMMERSALAT

Med blågrå østerssopp fra Hella Sopperi,
sennep- og honningvinaigrette, mikrourter,
vårløk, røkt tang og krutonger
(hvete, sennep)

320,-

HOVEDRETTER

FJELL

YTREFILET AV UNGFE

Serveres med bønner, bacon, sjalottløk, fries og demi-glace
(melk, selleri, sulfitt)

475,-

FJELL

FLØYENBURGER

Serveres med husets egen burgerdressing, salat,
løk, norsk cheddar, sylteagurk og fries
(egg, hvete, melk, sennep)

320,-

FJELL

KLASSISK GUL ERTESUPPE

Serveres med saltkjøtt av lam og røkt svineknokke fra Fana Kjøtt
(selleri)

250,-

HOVEDRETTER

FJORD

STERLINGKVEITE

Serveres med nypoteter, østerssopp, ruccola, ertespirer, kapers, ørretrogn og hollandaise
(egg, fisk, melk, skalldyr)

475,-

FJORD

FLØYENS FISKESUPPE

Klassisk kremet fiskesuppe med grønnsaksjulienne, sesongens fisk, reker og dillolje
(fisk, melk, selleri, skalldyr)

300,-

FLORA

KIKERTGRYTE

Med korianderolje og ristede kikerter
(sennep, sulfitt)

370,-

DESSERTER

HJEMMELAGET KAKE FRA VÅRT KONDITORI

(allergener opplyses på forespørsel)

180,-

SESONGENS HJEMMELAGDE ISKREM & SORBET

(allergener opplyses på forespørsel)

170,-

KONDITORENS FAVORITTTDESSERT

(egg, hvete, melk)

180,-

BARNEMENY

FJELL

OSTESMØRBRØD

Med ost og skinke

(hvete, melk)

120,-

FJELL

FLØYENS BARNEBURGER

Husets burger i mindre versjon, med fries eller grønnsaker

(egg, hvete, melk)

180,-

FJORD

FISKESUPPE

Kremet fiskesuppe med grønnsaker, sesongens fisk og reker

(fisk, melk, selleri, skalldyr)

200,-

FLORA

GRØNNSAKSSNACKS

Noe fritert og litt rått. Serveres med dipp

(egg, hvete, melk, selleri)

170,-

DESSERT - HJEMMELAGET VANILJEIS

Serveres med sesongens bær

(egg, melk)

120,-

DRIKKEMENY

Vann med eller uten kullsyre er gratis for alle våre gjester

MINERALVANN

| | |
|--------------------------------|-------|
| Coca Cola 0,33 L | 60,- |
| Coca Cola Zero 0,33 L | 60,- |
| Sprite 0,33 L | 60,- |
| Fanta 0,33 L | 60,- |
| Eplemost Alde 0,37 L | 90,- |
| Eplemost bringebær Alde 0,37 L | 90,- |
| Eplemost Alde 0,75 L | 160,- |
| Eplemost bringebær Alde 0,75 L | 160,- |

KAFFE

| | ENKEL | DOBBEL |
|--------------------------|-------|--------|
| Svart Kaffe | 50,- | |
| Te | 50,- | |
| Espresso | 50,- | 60,- |
| Americano | 55,- | 60,- |
| Cappuccino (melk) | 60,- | 65,- |
| Kaffe Latte (melk) | 60,- | 65,- |
| Kaffe Mocca (melk) | 65,- | 70,- |
| Iskaffe (melk) | 60,- | 65,- |
| Varm Sjokolade (melk) | 70,- | |
| Irish Coffee (melk) | 170,- | |

ALKOHOLFRITT ØL

| | |
|-------------------------|------|
| Heineken 0% | 80,- |
| (bygg) | 90,- |
| Nøgne Stripped Craft 0% | |
| (bygg, hvete) | |

DRIKKEMENY

ØL PÅ TAP 0,4 L

| | |
|---|-------|
| Hansa Pilsner (bygg) | 120,- |
| Mango IPA (bygg, hvete) | 135,- |
| Nøgne Ø 4885 Blanc (hvete) | 140,- |
| Nøgne Ø IPA 7,5% (bygg, havre, hvete, rug) | 155,- |
| Nøgne Ø Ginger Juice (glutenfri) | 140,- |

ØL PÅ FLASKE

| | |
|---|-------|
| Sol (bygg) | 130,- |
| Heineken (bygg) | 130,- |
| Nøgne Ø Two Captains 8,5% (bygg) | 155,- |
| Nøgne Ø Porter 7% (bygg) | 150,- |
| Nøgne Ø Classic Lager (bygg) | 140,- |
| Bulmers Red Berries (sulfitt) | 160,- |
| Hansa Lite (glutenfri) | 130,- |
| 7 Fjell Snasen Saison 7,5% (bygg, hvete) | 155,- |
| 7 Fjell Fløien IPA 6,9% (glutenfri) | 150,- |
| 7 Fjell Småtøs (glutenfri) | 140,- |
| 7 Fjell Kjuagutt (bygg) | 140,- |

DRIKKEMENY

ALKOHOLFRI MUSSERENDE

| | GLASS | FLASKE |
|-------------------|-------|--------|
| Sparkling Tea Blå | 90,- | 450,- |
| Frisider | 80,- | 300,- |

MUSSERENDE

| | GLASS | FLASKE |
|----------------------|-------|--------|
| Alde Hardangersider | 140,- | 700,- |
| Cremant | 150,- | 750,- |
| Taittinger Champagne | 210,- | 1150,- |
| Gusbourne | 220,- | 1250,- |

HVITVIN

| | GLASS | FLASKE |
|------------------|-------|--------|
| Vino Bianco | 140,- | |
| Riesling | 150,- | 750,- |
| Sancerre | 165,- | 850,- |
| Chablis | 190,- | 990,- |
| Månedens hvitvin | 225,- | 1200,- |

RØDVIN

| | GLASS | FLASKE |
|--------------------|-------|--------|
| Barbera | 150,- | 750,- |
| Cabernet Sauvignon | 165,- | 850,- |
| Pinot Noir | 225,- | 1200,- |
| Månedens rødvin | 190,- | 990,- |

ROSÈVIN

| | GLASS | FLASKE |
|-------------------|-------|--------|
| Rosè | 150,- | 750,- |
| Rosè fra Provance | 180,- | 950,- |

DESSERTVIN

| | GLASS | |
|---------------------|-------|--|
| Issider | 165,- | |
| Månedens dessertvin | 140,- | |

(vin inneholder sulfitt)

FOOD MANIFESTO

Authentic craftsmanship, local produce and pure flavors

Our menu is a tribute to Norwegian seasonal produce.
Stretching from the deep fjords to the steep mountains.

Produce with a strong local identity.

A menu that changes as the seasons do.

Spring, summer, autumn and winter.

Our food and beverage philosophy follows
a green line, and we want our guests to
experience that culture meets nature in the food
experience. As we cherish our roots, we will
maintain a conscious awareness of the imprints
we leave behind us.

Brasseriets is open from 11:00 to 23:00

(the kitchen closes at 22:00).

Lunch is served until 15:15

and dinner starts at 16:00.

SNACKS

HAM & CHEESE PLATTER

A selection of cured meat and cheese from local producers.

Served with sourdough bread, whipped butter and honey.

Ideal as a snack for sharing

(milk, wheat)

365,- per platter

NORWEGIAN OYSTERS

Served with lemon and vinaigrette

(molluscs, sulphites)

95,- per piece / 500,- for half a dozen

VEGETABLE SNACK

Mix between fried and fresh.

Served with dipping sauce

(egg, milk, wheat)

170,-

FRIES

Served with garlic mayonnaise and ketchup

(milk)

65,-

STARTERS

TARTAR OF OX

Served with cured egg yolk,
horseradish, pea sprouts and capers
(egg, wheat)

265,-

MUSSELS & FRIES

Cream, white wine and parsley.
Seasoned with chili if desired
(celery, milk, molluscs, sulphites)

250,- 250 gram / 370,- 500 gram

YELLOW BEETROOT TARTAR

Served with oat- and goat cheese chips, leek,
pickled mustard seeds and horseradish
(milk, mustard, oat)

200,-

CARROT SOUP

With grilled onion oil, croutons and seed mix
(celery, wheat)

200,-

SANDWICHES

ROAST BEEF

With remoulade and herbs
(egg, mustard, wheat)

265,-

SKAGEN SALAD

With hand-peeled shrimp from Lyngenfjord, pickled onion and dill
(fish, milk, shellfish, wheat)

275,-

TOMATO & RICOTTA

Locally farmed cherry tomatoes, Norwegian ricotta and seeds
(milk, wheat)

250,-

SALADS

SNOWCRAB SALAD

Marinated snow crab, pickled carrot, tomatoes,
herb vinaigrette and sour dough chips
(shellfish, wheat)

340,-

SUMMER SALAD

With blue-grey oyster mushrooms,
honey mustard vinaigrette, micro greens,
spring onion, smoked seaweed and croutons
(mustard, wheat)

320,-

MAIN COURSES

TENDERLOIN OF CALF

Served with beans, bacon, shallots, fries and demi-glace
(celery, milk, sulphites)

475,-

FLØYEN BURGER

Served with homemade dressing, lettuce,
onion, Norwegian cheddar, pickles and fries
(egg, milk, mustard, wheat)

320,-

CLASSIC NORWEGIAN YELLOW SPLIT PEA SOUP

With salted lamb and smoked ham hock from "Fana Kjøtt"
(celery)

250,-

MAIN COURSES

STERLING HALIBUT

Served with potatoes, oyster mushrooms, arugula,
pea shoots, capers, trout roe and hollandaise
(egg, fish, milk, shellfish)

475,-

FLØYEN FISH SOUP

Classic creamy fish soup with vegetables julienne,
fish of the season, shrimp and dill oil
(celery, fish, milk, shellfish)

300,-

CHICKPEA STEW

With coriander oil and roasted chickpeas
(mustard, sulphites)

370,-

SWEETS

HOMEMADE CAKE OF THE DAY

(ask your waiter about the allergens)

180,-

SEASONAL HOMEMADE ICE CREAM & SORBET

(ask your waiter about the allergens)

170,-

CHEF'S CHOICE FOR DESSERT

(ask your waiter about the allergens)

180,-

CHILDREN'S MENU

GRILLED SANDWICH

With ham and cheese
(milk, wheat)

120,-

KIDS BURGER

Classic hamburger served with fries or vegetables
(egg, milk, wheat)

180,-

FISH SOUP

Creamy fish soup with vegetables, seasonal fish and shrimp
(celery, fish, milk, shellfish)

200,-

VEGETABLE SNACK

Mix between fried and fresh. Served with dipping sauce
(celery, egg, milk, wheat)

170,-

HOME MADE VANILLA ICE CREAM

Served with seasonal berries
(egg, milk)

120,-

BEVERAGE MENU

Water is complimentary for all our guests

SOFT DRINKS

| | |
|-----------------------------------|-------|
| Coca Cola 0,33 L | 60,- |
| Coca Cola Zero 0,33 L | 60,- |
| Sprite 0,33 L | 60,- |
| Fanta 0,33 L | 60,- |
| Apple juice Alde 0,37 L | 90,- |
| Apple juice raspberry Alde 0,37 L | 90,- |
| Apple juice Alde 0,75 L | 160,- |
| Apple juice raspberry Alde 0,75 L | 160,- |

COFFEE

| | SINGLE | DOUBLE |
|-------------------------|--------|--------|
| Filter Coffee | 50,- | |
| Tea | 50,- | |
| Espresso | 50,- | 60,- |
| Americano | 55,- | 60,- |
| Cappuccino (milk) | 60,- | 65,- |
| Caffé Latte (milk) | 60,- | 65,- |
| Caffé Mocha (milk) | 65,- | 70,- |
| Iced Coffee (milk) | 60,- | 65,- |
| Hot Chocolate (milk) | 70,- | |
| Irish Coffee (milk) | 170,- | |

NON-ALCOHOLIC BEER

| | |
|-------------------------|------|
| Heineken 0% | 80,- |
| (barley) | 90,- |
| Nøgne Stripped Craft 0% | |
| (barley, wheat) | |

BEVERAGE MENU

ON TAP 0,4 L

| | |
|---|-------|
| Hansa Pilsner (barley) | 120,- |
| Mango IPA (barley, wheat) | 135,- |
| Nøgne Ø 4885 Blanc (wheat) | 140,- |
| Nøgne Ø IPA 7,5% (barley, oat, rye, wheat) | 155,- |
| Nøgne Ø Ginger Juice (gluten free) | 140,- |

BOTTLED BEER

| | |
|---|-------|
| Sol (barley) | 130,- |
| Heineken (barley) | 130,- |
| Nøgne Ø Two Captains 8,5% (barley) | 155,- |
| Nøgne Ø Porter 7% (barley) | 150,- |
| Nøgne Ø Classic Lager (barley) | 140,- |
| Bulmers Red Berries (sulphites) | 160,- |
| Hansa Lite (gluten free) | 130,- |
| 7 Fjell Snasen Saison 7,5% (barley, wheat) | 155,- |
| 7 Fjell Fløien IPA 6,9% (gluten free) | 150,- |
| 7 Fjell Småtøs (gluten free) | 140,- |
| 7 Fjell Kjuagutt (barley) | 140,- |

BEVERAGE MENU

NON-ALCOHOLIC SPARKLING

| | GLASS | BOTTLE |
|---------------|-------|--------|
| Sparkling Tea | 90,- | 450,- |
| Cider | 80,- | 300,- |

SPARKLING WINE

| | GLASS | BOTTLE |
|----------------------|-------|--------|
| Alde Hardanger Cider | 140,- | 700,- |
| Cremant | 150,- | 750,- |
| Taittinger Champagne | 210,- | 1150,- |
| Gusbourne | 220,- | 1250,- |

WHITE WINE

| | GLASS | BOTTLE |
|-------------------------|-------|--------|
| Vino Bianco | 140,- | |
| Riesling | 150,- | 750,- |
| Sancerre | 165,- | 850,- |
| Chablis | 190,- | 990,- |
| White wine of the month | 225,- | 1200,- |

RED WINE

| | GLASS | BOTTLE |
|-----------------------|-------|--------|
| Barbera | 150,- | 750,- |
| Cabernet Sauvignon | 165,- | 850,- |
| Pinot Noir | 225,- | 1200,- |
| Red wine of the month | 190,- | 990,- |

ROSÈ WINE

| | GLASS | BOTTLE |
|--------------------|-------|--------|
| Rosè | 150,- | 750,- |
| Rosè from Provance | 180,- | 950,- |

DESSERT WINE

| | GLASS | |
|---------------------------|-------|--|
| Ice Cider | 165,- | |
| Dessert wine of the month | 140,- | |

(wine contains sulphites)



Fløirestauranten