



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.

Brasseri 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

(melk, sesamfrø, sulfitt)

365,- per planke

FJORD

NORSKE ØSTERS

Serveres med sitron og mignonette

(bløtdyr, sulfitt)

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

FLORA

GRØNNSAKSSNACKS

Noe fritert og litt rått.

Serveres med dipp

(egg, hvete)

170,-

FLORA

FRIES

Serveres med aioli og ketsjup

(egg, selleri)

65,-

FORRETTER

FJELL

TARTAR AV STORFE

Med gravet eggeplomme,
pepperrot, ertespirer og kapers.
Serveres med ristet surdeigsbrød
(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 frømix
(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

(egg, fisk, hvete, melk, skalldyr)

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, sulfitt)

340,-

FLORA

SOMMERSALAT

Med blågrå østerssopp fra Hella Sopperi,
sennep- og honningvinaigrette, tomater,
ramsløk, 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, soya)

475,-

FJELL FLØYENBURGER

Serveres med husets egen burgerdressing, salat,
løk, norsk cheddar, sylteagurk og fries
(egg, hvete, melk, selleri, 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,
Lofoten Furikake, kapers, ørretrogn og hollandaise
(egg, fisk, hvete, melk, sesamfrø, soya, sulfitt)

475,-

FJORD

FLØYENS FISKESUPPE

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

300,-

FLORA

BAKT BLOMKÅL

Med bønnekrem, yoghurt, panko og persille
(hvete)

320,-

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, selleri)

120,-

FJELL

FLØYENS BARNEBURGER

Husets burger i mindre versjon, med fries eller grønnsaker

(egg, hvete, melk, selleri)

180,-

FJORD

FISKESUPPE

Kremet fiskesuppe med grønnsaker, sesongens fisk og reker

(fisk, melk, selleri, skalldyr, sulfitt)

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	60,-	65,-
(melk)		
Kaffe Latte	60,-	65,-
(melk)		
Kaffe Mocca	65,-	70,-
(melk)		
Iskaffe	60,-	65,-
(melk)		
Varm Sjokolade	70,-	
(melk)		
Irish Coffee	170,-	
(melk)		

ALKOHOLFRITT ØL

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

Brasserie 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, sesame seeds, sulphites)

365,- per platter

NORWEGIAN OYSTERS

Served with lemon and mignonette

(molluscs, sulphites)

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

VEGETABLE SNACK

Mix between fried and fresh.

Served with dipping sauce

(egg, wheat)

170,-

FRIES

Served with garlic mayonnaise and ketchup

(egg, celery)

65,-

STARTERS

STEAK TARTAR

With cured egg yolk,
horseradish, pea sprouts, capers.
Served with toasted sourdough bread
(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
(egg, 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, sulphites, wheat)

340,-

SUMMER SALAD

With blue-grey oyster mushrooms,
honey mustard vinaigrette, tomatoes, wild garlic,
spring onion, smoked seaweed and croutons
(mustard, wheat)

320,-

MAIN COURSES

CALF SIRLOIN

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

475,-

FLØYEN BURGER

Served with homemade dressing, lettuce,
onion, Norwegian cheddar, pickles and fries
(egg, celery, 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,
“Lofoten Furikake”, capers, trout roe and hollandaise
(egg, fish, milk, sesame seeds, soy, sulphites, wheat)

475,-

FLØYEN FISH SOUP

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

300,-

BAKED CAULIFLOWER

With bean cream, yogurt, panko and parsley
(wheat)

320,-

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

(celery, milk, wheat)

120,-

KIDS BURGER

Classic hamburger served with fries or vegetables

(egg, celery, milk, wheat)

180,-

FISH SOUP

Creamy fish soup with vegetables, seasonal fish and shrimp

(celery, fish, milk, shellfish, sulphites)

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	60,-	65,-
(milk)		
Caffé Latte	60,-	65,-
(milk)		
Caffé Mocha	65,-	70,-
(milk)		
Iced Coffee	60,-	65,-
(milk)		
Hot Chocolate	70,-	
(milk)		
Irish Coffee	170,-	
(milk)		

NON-ALCOHOLIC BEER

	80,-
Heineken 0%	
(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