

# BRASSERIET

## LUNSJ

### MENU DU JOUR – 2 COURSE

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Hva vi serverer kan variere fra dag til dag, så spør servitøren om dagens tilbud.  
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What we serve can vary from day to day, so ask the waiter about today's offer.

#### CHARCUTERIE 229

Et utvalg fra charcuteriet våres. Spekemat, oster og små biter. Spør servitøren om dagens tilbud. Perfekt å dele!  
A selection from our charcuterie. Cured meats, cheeses and small pieces.  
Ask the waiter about today's offer. Perfect to share!

#### BURRATA SALAT (V) 245

Norske rustikktomater og jordbær. Hjemmelaget pesto, valnøtter og oliven. Servert med nybakt pizzabrød  
Burrata salad with Norwegian tomatoes and strawberries. Homemade pesto, walnuts and olives.  
Served with freshly baked pizza bread <sup>(1,2,6,9)</sup>

#### SANDWICH MED RØKT STJERNELAKS FRA PIZZA OVNEN 220

Serveres med syltet rødløk, pisket crème fraîche med dill, blandet salat og Västerbottenost  
Smoked Salmon sandwich with pickled red onion, whipped crème fraîche with dill, mix salad and Västerbotten cheese <sup>(1,2,3,8,10)</sup>

#### CÆSARSALAT 255

Miso marinert kyllinglår fra Holte Gård, romanosalat, Caesar dressing, sprø "brød kurv" & røkt bacon chips  
Miso marinated chicken from Holte Gård, romanosalat, Caesar dressing, crispy bread basket, smoked bacon chips <sup>(8,9,10)</sup>

#### TORSK 265

Bakt torsk med dillmajones, brunet smør, håndpillede reker, egg & Norske poteter i sesong  
Cod with dill mayonnaise, browned butter, hand-peeled shrimp, eggs & Norwegian potatoes in season. <sup>(1,2,8,10)</sup>

#### MOULLES FRITES 249

500 g klassiske blåskjell med hvitvin, fløte, urter og hvitløk serveres med aioli og "Skinny Fries"  
Mussels 500 g classic mussels with white wine, cream, herbs and garlic served with aioli and Skinny fries <sup>(1,2,9)</sup>

#### LILY'S BURGER 260

Grillet burger av storfe høyrygg, med klassisk dressing, cheddar, brioche, "Skinny Fries", aioli & bbq dip  
Beef burger, classic dressing, cheddar, red onion, brioche, "Skinny Fries", aioli & bbq dip <sup>(1,3,9,10)</sup>

#### ENTRECÔTE 405

Godt mønnet entrecôte, salat ved siden av, hvitløks sauterte Haricots Verts, Bearnaise & "Skinny Fries".  
Well tenderized entrecôte, aroma butter, side salad, garlic sautéed Haricots Verts, Bearnaise & "Skinny Fries" <sup>(1,10)</sup>

## PIZZA NAPOLETANA

#### MARGHERITA 178

San Marzano tomat saus, Buffalo mozzarella & basilikum  
San Marzano tomato sauce, Buffalo mozzarella & basil <sup>(1,9)</sup>

#### VALTELLINA 232

Trøffelkrem, fior di latte mozzarella, sautert steinsopp, bresaola, rucicola, crispy løk, sitronolje og sort pepper  
Truffle cream, fior di latte mozzarella, sautéed mushrooms, bresaola, arugula, crispy onions, lemon oil and black pepper <sup>(1,2,9)</sup>

#### PARMA 224

San Marzano tomat saus, Fior di Latte mozzarella, San Daniele 16 måneder parma skinke, parmesan & rucicola  
San Marzano tomato sauce, Fior di Latte mozzarella, San Daniele 16 months parma ham, parmesan & arugula <sup>(1,9)</sup>

#### 3 OSTER 198

Fior di Latte mozzarella, gorgonzola, taleggio & parmesankrem, valnøtter & trøffelhonning  
Fior di Latte mozzarella, gorgonzola, taleggio & parmesan cream, walnuts & truffle honey <sup>(1,6,9)</sup>

#### 'NDUJA 205

San Marzano tomat saus, Fior di Latte mozzarella, 'Nduja (sterk italiensk svinekjøtt), ricotta & spinat  
San Marzano tomato sauce, Fior di Latte mozzarella, 'Nduja (spicy Italian pork), ricotta & spinach <sup>(1,9)</sup>

#### CAPRICCIOSA 225

San Marzano tomat saus, Fior di Latte mozzarella, prosciutto cotto, artisjokk, champignon & oliven  
San Marzano tomato sauce, Fior di Latte mozzarella, prosciutto cotto, artichoke, mushrooms & olives <sup>(1,9)</sup>

#### SOUTHSIDE 205

Fior di latte mozzarella, tunfisk, cherrytomater, kapers, torkede sorte oliven, jalapeños, chiliolje, sort pepper  
Fior di latte mozzarella, tuna, cherry tomatoes, capers, dried black olives, jalapeños, chili oil, black pepper <sup>(1,2,9)</sup>

#### FRIARIELLI 232

friarielikrem, salsiccia, fior di latte mozzarella, friarielli, jalapeños & chiliolje  
friarielli cream, salsiccia, fiordilatte mozzarella, friarielli, jalapeños & chili oil <sup>(1,2,9)</sup>

#### PIZZA "CARBONARA" 255

Parmesan krem, Guanciale (svinekjake), parmesan, fersk eggeplomme, persille, pepper & sitron  
Parmesan cream, guanciale, Parmesan flakes, fresh egg yolk, parsley, black pepper & lemon <sup>(1,9,10)</sup>

(Serveres 11:00-22:00) Alle pizzaer kan serveres som barnepizza, opptil 12 år får halv pris. All pizzas can be served as children's pizza, up to 12 years get half price.

## DESSERTER FRA VÅRT KONDITORI / DESSERTS FROM OUR PATISSERIE

#### LILY'S SOFTIS I KONE MED SJOKOLADESAUS & FRISKE BÆR 120

Ice cream with chocolate sauce & fresh berries <sup>(1,4,10,13)</sup>

#### PASJONSFRUKTKAKE MED PASJONSFRUKT COULIS OG CRÈME CHANTILLY. SERVERES MED HVIT SJOKOLADEIS OG BÆR 165

Passion fruit cake with passion fruit coulis and crème chantilly. Served with white chocolate ice cream and berries <sup>(1,4,9,10,13)</sup>

#### HJEMMELAGDE MAKRONER - BRINGEBÆR, PASJONSFRUKT & VANILJE 24/stk

Homemade Macaroons-raspberries, passion fruit & vanilla <sup>(1,6,9,10)</sup>

#### OSTEKAKE FYLT MED EPLECONFIT SERVERES MED

#### RABARBRAKOMPOTT OG SORBET MED RABARBRA OG MINT 168

Cheesecake filled with apple confit is served with rhubarb compote and sorbet with rhubarb and mint <sup>(1,10,13)</sup>

#### KOKOSNØTTMOUSSE MED KAREMELLISERT ANANAS SMAKSATT MED CHILI, ANANAS COULIS OG "PIÑA COLADA" SORBET 155

Coconut mousse with caramelized pineapple flavored with chili, pineapple coulis and "Piña Colada" sorbet <sup>(1,9,13)</sup>

#### VALRHONA DELIGHT, MELKESJOKOLADEMOUSSE, GUANAJA, CREMAUX & SOLBÆR SORBET 155

Valrhona delight, milk chocolate mousse, guanaja cremeux & black currant sorbet <sup>(1,4,6,10)</sup>

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### DRIKKE / DRINKS

#### Cocktails fra Bar Lilibet

**Vanilla Passion - Sweet & Fruity** 155  
*Aperol, Pampero Blanco, vanilje, pasjonsfrukt, lime* <sup>(10)</sup>

**Rabarbra - Sour & Sweet** 155  
*Tanqueray Gin, De Kuyper sour rhubarb, bitters, sitron, Pink Grape Soda*

**Basilikum Kokos - Fresh & Creamy** 165  
*Tanqueray No.10, kokoskum, basilikum, sitron*

**Spicy Mezcal Margarita - Smokey & Distinctive** 165  
*Mezcal, Cointreau, agave, lime chili olje*

**Bareksten Botanical Gin** 175  
*Fever-Tree Elderflower tonic water, blåbær, rosmarin*

**Tanqueray no.10** 165  
*Fever-Tree Mediterranean tonic water, grapefrukt*

#### Mocktails

**Virgin Hylleblomst - Fruity & Fresh** 79  
*Hylleblomst, mynte, jordbær, sitron, bobler* <sup>(2)</sup>

**Virgin Rabarbra - Pink & Sweet** 79  
*Rabarbra, Pink Grape Soda*

#### Champagne & Musserende

**Castellblanc** 105/595  
*Cava*

**Gratien & Meyer** 120/695  
*Cremant de Loire*

**Alfred Gratien** 165/995  
*Brut Classique*

**Lanson** /1290  
*Le Rosé*

#### Hvitvin

**Les Vignobles** 115/555  
*Le Grès, Languedoc-Roussillon 2020*

**George Breuer** 135/645  
*Charm Riesling, Rheingau 2021*

**Domaine Serge Dagueneau & Fils** 140/695  
*Pouilly-Fume, Loire, 2020*

**Domaine Louis Moreau** 150/755  
*Chablis, 2020*

#### Rosévin

**Chateau De Berne** 150/755/1550/3350  
*Provence, 2020*

#### Rødvin

**Gabriel Meffre** 115/580  
*Côtes du Rhône, 2020*

**Les Vignobles Foncalieu** 140/685  
*La Tannerie, Languedoc-Roussillon, 2020*

**Borgogno** 160/785  
*Barbera d'Alba, 2020*

**Domaine Bouchard** 175/895  
*Pinot Noir Reserve, Bourgogne, 2019*

#### Musserende uten alkohol

**Oddbird Richard Juhlin** 75/345  
*Blanc De Blanc, NV* <sup>(2)</sup>

#### Ølflasker/boks

**Lily Lager** 110  
*Ufiltreret lager 0,33*

**Peroni Nastro Azzurro** 110  
*Lager 0,33*

**Brooklyn Lager** 130  
*Lager 0,33*

**Frydenlund Bayer** 120  
*Lager 0,33*

**Oslo Brewing Passion** 120  
*Blonde 0,33* <sup>(4)</sup>

**Stormtrooper** 130  
*Ipa 0,33*

**Galipette Brut** 122  
*Cider 0,33*

#### Fatøl

**Frydenlund** 98/49  
*0,4/0,2* <sup>(4)</sup>

**Peroni** 110/55  
*0,4/0,2* <sup>(4)</sup>

**Kronenbourg Blanc** 120  
*Wheat 0,4* <sup>(4)</sup>

**Frydenlund Juicy IPA** 120  
*0,4* <sup>(4)</sup>

**Brooklyn IPA** 125  
*0,4* <sup>(4)</sup>

**E.C.Dahls Ramp Pale Ale** 135  
*0,4* <sup>(4)</sup>

#### Mineralvann & Non Alcoholic

**Coca Cola, Cola Zero, Sprite, Fanta** 56

**San Pellegrino Aranciata / Lemonata** 62

**Edel Eplejuice** 59/180

**Purezza Sparkling Water** 35

**Peroni Libera** 62

**Brooklyn Special Effects Lager** 62

#### Kaffe/te

**Americano** 52

**Espresso** 41

**Double Espresso** 44

**Café Latte** 52

**Cappuccino** 52

**Palais Des Thés** 54  
*Breakfast tea, Earl Grey, Sencha, Green Menthe, Green Berries, Camomille*