

# BRASSERIET

## LUNSJ

### CAESARSALAT 325

Miso marinert kyllinglår, hjertesalat, Caesardressing, sprø krutonger & røkt bacon chips.

Miso marinated chicken, baby gem lettuce, Caesar dressing, crispy croutons, smoked bacon chips. <sup>(1, 3, 4, 8, 9, 10, 12, 14)</sup>

### BLÅSKJELL 285

Kremede norske blåskjell med chorizo, 'nduja, sitrongress og hvitvin. Serveres med nybakt pizzabrod.

Creamy Norwegian mussels with chorizo, 'nduja, lemongrass, and white wine. Served with freshly baked pizza bread. <sup>(1, 2, 4, 7, 9, 10)</sup>

### LILY'S BURGER 295

Grillet burger av storfe høyrygg, med aioli, løk og bacon marmelade.

Grilled burger of beef chuck, with aioli, caramelized onions and bacon jam.

Smoked cheddar, brioche bun, skinny fries, and dip. <sup>(1, 3, 4, 9, 10, 12)</sup>

### SANDWICH MED RØKT STJERNELAKS FRA PIZZA OVNEN 290

Serveres med syltet rødløk, pisket crème fraiche med dill, blandet salat og Västerbottenost.

Smoked Salmon sandwich with pickled red onion, whipped crème fraiche with dill, mix salad and Västerbotten cheese. <sup>(1, 2, 3, 8, 10)</sup>

## PIZZA NAPOLETANA

### MARGHERITA 225

San Marzano tomatsaus, buffalo mozzarella & basilikum. San Marzano tomato sauce, buffalo mozzarella & basil. <sup>(1, 4, 9)</sup>

### PICCANTINA 259

San Marzano tomatsaus, buffalo mozzarella, Spianata Calabria (sterk italiensk salami), hjemmelaget chiliolje & basilikum.

San Marzano tomato sauce, buffalo mozzarella, Spinata Calabria (spicy italian salami), homemade chili oil & basil. <sup>(1, 4, 9)</sup>

### PARMA 279

San Marzano tomatsaus, Fior di Latte mozzarella, modnet parma skinke, parmesan & ruccola.

San Marzano tomato sauce, Fior di Latte mozzarella, matured parma ham, parmesan & arugula. <sup>(1, 4, 9)</sup>

### CAPRICCIOSA 265

San Marzano tomatsaus, Fior di Latte mozzarella, prosciutto cotto, artisjokk, champignon & oliven.

San Marzano tomato sauce, Fior di Latte mozzarella, prosciutto cotto, artichoke, mushrooms & olives. <sup>(1, 4, 9)</sup>

### LILY'S VEGGIE GARDEN 259

Fior di latte mozzarella, provola ost, grillet paprika, kapers, sort pepper, olivenolje & persille.

Fior di latte mozzarella, provola cheese, grilled paprika, capers, black pepper, olive oil & parsley. <sup>(1, 2, 4, 9)</sup>

Alle pizzaer kan serveres som barnepizza, opptil 12 år får halv pris og vi har klassisk Margherita til barn for 115 nok

All pizzas can be served as children's pizza, up to 12 years get half price and we have classic Margherita for kids for 115 nok

## DESSERTER FRA VÅRT KONDITORI / DESSERTS FROM OUR PATISSERIE

### RABARBRA 169

Sprø shortbread-terte med kompott av rabarbra og jordbær, mandelfinancier, lett vaniljechantilly og fersk rabarbra, servert med sorbet av rabarbra, jordbær og basilikum.

Crisp shortbread tart with rhubarb and strawberry compote, almond financier, light vanilla chantilly and fresh rhubarb, served with rhubarb, strawberry and basil sorbet. <sup>(1, 4, 6, 10)</sup>

### IS OG BROWNIE 169

Vanilje is med sjokoladesaus, varm fudge-brownie toppet med salt kakaocrumble og sprø sjokoladepærer.

Vanilla icecream with chocolate sauce, warm fudge brownie topped with cacao crumble and crisp chocolate pearls. <sup>(1, 4, 10)</sup>

### MAKRONER 49/st

Smak av yuzu, kaffe, fiol og blåbær

Yuzu, coffee, violet & blueberry flavour. <sup>(1, 6)</sup>

<sup>1</sup> Melk/Milk, <sup>2</sup> Sulfit/Sulfite, <sup>3</sup> Sennep /Mustard, <sup>4</sup> Gluten, <sup>5</sup> Selleri/Cellery, <sup>6</sup> Nøtter/Nuts, <sup>7</sup> Bløtdyr/Molluscs, <sup>8</sup> Fisk/Fish, <sup>9</sup> Hvetemel/Wheat, <sup>10</sup> Egg, <sup>11</sup>

Lupin, <sup>12</sup> Soya, <sup>13</sup> Spår av nøtter/trace of nuts <sup>14</sup> Inneholder svin

# BRASSERIET

## LUNSJ

### DRIKKE / DRINKS

#### Cocktails fra Bar Lilibet

**Vanilla Passion - Sweet & Fruity** 185  
*Aperol, Pampero Blanco, vanilje, pasjonsfrukt,<sup>(10)</sup>*

**Rabarbra - Sour & Sweet** 185  
*Tanqueray Gin, De Kuyper sour rhubarb, bitters, sitron, Pink Grape Soda*

**Tanqueray no.10** 182  
*Fever-Tree Mediterranean tonic water, grapefrukt*

**Bareksten Botanical Gin** 194  
*Elderflower Tonic Water, blueberry, rosemary*

**Monkey 47** 198  
*Mediterranean Tonic Water, orange peel*

#### Mocktails

**Virgin Elderflower - Fruity & Fresh** 105  
*Hylleblomst, mynte, jordbær, sitron, bobler<sup>(2)</sup>*

**Virgin Rhubarb - Pink & Sweet** 105  
*Rabarbra, Pink Grape Soda*

#### Musserende uten alkohol

**Freixenet** 95 / 555  
*Cava 0.0%, Penedes, Spania<sup>(2)</sup>*

**Petterson & Munthe** 109 / 655  
*Sparkling Tea, Gotland, Sverige<sup>(2)</sup>*

#### Champagne & Musserende

**Freixenet** 155 / 880  
*Trepas "Cuvée de Prestige" Rosé Cava 2020, Penedes, Spania*

**Marsigny** 165 / 980  
*Cremant de Bourgogne NV, Burgund, Frankrike*

**Veuve Clicquot Ponsardin** 255 / 1530  
*Yellow Label Brut NV, Reims, Frankrike*

#### Rosévin

**Pasqua** 145 / 715  
*Capitoli Chiarretto Rosé DOC 2024, Veneto, Italia*

#### Hvitvin

**Cloudy Bay** 250 / 1250  
*Sauvignon Blanc 2024, Marlborough, New Zealand*

**Louis Moreau** 230 / 1150  
*Chablis 2024, Burgundy, Frankrike*

**VineVinu** 195 / 960  
*Gerações Alvarinho 2025, Vinho Verde, Portugal*

**Prá** 170 / 880  
*Soave Classico Ca' De Napa 2024, Veneto, Italia*

**Schloss Johannisberg** 155 / 780  
*50 degree, Riesling 2025, Rheingau, Tyskland*

#### Rødvin

**Moniel Perréol** 250 / 1250  
*Grenache 2023, Rhone, Frankrike*

**Bodegas y Viñedos Artuke** 225 / 1120  
*Rioja Tempranillo 2024, Rioja, Spania*

**Prá** 195 / 980  
*Morandina Valpolicella DOC 2023, Veneto, Italia*

**Symington** 180 / 900  
*Praza de Roriz 2021, Douro, Portugal*

**Pierres Dorées** 160 / 795  
*Beaujolais Terra Iconia 2023, Beaujolais, Frankrike*

#### Ølflasker/boks

**Peroni Nastro Azzurro** 129  
*Lys lager 0,33<sup>(4)</sup>*

**Lily Pilsner** 140  
*Pilsner 0,33*

**Lily Blond** 140  
*Blonde 0,33<sup>(4)</sup>*

**Brooklyn Lager** 155  
*Lager 0,33<sup>(4)</sup>*

**Sassy Cider** 159  
*Rosé cider 0,33<sup>(4)</sup>*

#### Fatøl

**Frydenlund** 119 / 60  
*Lys lager 0,4 / 0,2<sup>(4)</sup>*

**Peroni** 139 / 70  
*Lys lager 0,4 / 0,2<sup>(4)</sup>*

**Kronenbourg Blanc** 145  
*Hvete 0,4<sup>(4)</sup>*

**Frydenlund Juicy IPA** 145  
*IPA 0,4<sup>(4)</sup>*

**Brooklyn East IPA** 155  
*IPA 0,4<sup>(4)</sup>*

**Crowmoore Apple** 169  
*Torr cider 0,4<sup>(2,4)</sup>*

**E.C.Dahls Rotating Tap** 169  
*Spør din servitor // Ask your waiter 0,4<sup>(4)</sup>*

#### Mineralvann & Non Alcoholic

**Coca Cola, Cola Zero, Sprite, Fanta** 62

**Eira** perlende mineralvann 0,70 125

**Luscombe Sicilian Lemoande** 95

**Askim Eplemust Gravenstein** 0,70 78/235

**Askim Eplemust Eple & Aronia** 0,70 78/235

**Peroni Libera**<sup>(4)</sup> 72

**Brooklyn Special Effects Lager**<sup>(4)</sup> 89

**Purezza Sparkling Water** 35

#### Kaffe/te

**Americano** 55

**Espresso** 43

**Double Espresso** 48

**Café Latte** 58

**Cappuccino** 58

**Palais Des Thés**, Breakfast tea, Earl Grey, Sencha, Green Menthe Green Berries, Camomille 56

<sup>1</sup> Melk / Milk, <sup>2</sup> Sulfit / Sulfite, <sup>3</sup> Sennep / Mustard, <sup>4</sup> Gluten, <sup>5</sup> Selleri / Cellery, <sup>6</sup> Nøtter / Nuts, <sup>7</sup> Bløtdyr / Molluscs, <sup>8</sup> Fisk / Fish, <sup>9</sup> Hvetemel / Wheat, <sup>10</sup> Egg, <sup>11</sup>

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