



The  
**Broker**

# SMÅTT

## AKEVITTGRAVET REINSDYR · 129,-

FAUSTINO VII. TEMPRANILLO

Syltet gresskarpuré, soppkrem, rosenkål, tyttebær og reinsdyrsjy.

*Aquavit-cured deer, pickled pumpkin puree, mushroom cream,  
Brussels sprouts, lingonberry and reindeer gravy.*

MELK · SULFITT

## TARTAR AV HJORT · 119,-

LE 11 TERRE VALPOLICELLA RIPASSO

Ost fra Undredal, rugbrød krisp, egg og creme fraiche.

*Deer tartar, cheese from "Undredal, Norway",  
rye crumble, egg and sour cream.*

SULFITT · HVETE · MELK · EGG

## LØKSUPPE · 119,-

CÔTE DU RHÔNE, ANDRE BRUNEL / HÖPLER LEITHABERG BLÄUFRANKISCH

Klassisk løksuppe med gratinert Gruyere og grillet landbrød.

*Classic onion soup, au gratin Gruyere cheese and grilled rustic bread.*

SULFITT · HVETE

# FISK

## FISKESUPPE · 199,-

PHILIPP KHUN RIESLING TROCKEN / DOMAINE DES MALANDES, CHABLIS

Torsk, laks, reker, blåskjell, fennikel, potet, safran og dillbrød.

*Fish soup with cod, salmon, shrimps, mussels,  
fennel, potato, saffron and dill-bread.*

SULFITT · MELK · FISK · SKALLDYR · HVETE

## FISH & CHIPS · 225,-

HÖPLER GRÜNER VELTLINER

Torskefilet, tartar saus og pommes frites.

*Cod fillet, tartar sauce and French fries.*

HVETE · EGG · FISK · SULFITT · SENNEP

# SALAT

## CÆSARSALAT · 189,-

HUSETS HVITE VIN

Grillet kyllingfilet, Romano salat, Cæsar dressing,  
bacon, krutonger, Parmesan og cherrytomater.

*Caesar salad with grilled chicken fillet, Romano salad,  
Caesar dressing, bacon, croutons, Parmesan and cherry tomatoes.*

EGG · FISK · MELK · HVETE

# KJØTT

## EINEBÆRRØKT YTREFILÉT AV HJORT · 249,-

BAROLO DOCG

Kantareller, syltet gresskar, poteterrine og viltsaus.

*Juniper-smoked deer tenderloin, chanterells, pickled pumpkin, potato terrine and venison sauce.*

MELK · SULFITT

## VILTPLATE · 279,-

CÔTE DU RHÔNE, ANDRE BRUNEL

Ytrefilet av elg, einebærrøkt hjort, rotgrønnsaker, rosenkål, potetstappe, bacon, sopp- og whiskeysaus.

*Moose tenderloin, juniper-smoked deer, root vegetables, Brussels sprouts, mashed potatoes, bacon, mushroom and whiskey gravy.*

MELK · SULFITT · SENNEP

## BANGERS & MASH · 225,-

CÔTE DU RHÔNE, ANDRE BRUNEL

Sinsenkrysset pølse, potetstappe, hjemmelaget sennep og sjysaus med Guinness og løk.

*Salsiccia sausage, mashed potatoes, home made mustard and Guinness & onion gravy.*

MELK · SENNEP · EGG · SULFITT · HVETE

## BROKERS BURGER · 225,-

FAUSTINO VII TEMPRANILLO

Bacon, Goudaost, rødløk, tomat, agurk, aioli, hjertesalat og pommes frites.

*Bacon, Gouda cheese, red onion, tomato, cucumber, aioli, lettuce and French fries.*

HVETE · MELK · SENNEP · EGG

# SØTT

## SJOKOLADEKAKE · 109,-

RECIOTO DELLA VALPOLICELLA CLASSICO

Sjokoladebunn med pistasjekjerner og hasselnøtter.

Sjokolademousse, kirsebærgele og kokosis.

*Chocolate base with pistachio and hazelnuts.*

*Chocolate mousse, cherry jelly and coconut ice cream.*

SULFITT · HVETE · PISTASJEKJERNE · HASSELNØTT · KOKOSNØTT · EGG · MELK

## SKANDINAVISK OST · 119,-

NEDERBURG LATE HARVEST

2 typer ost, oliven, fiken, marmelade og grillet brød.

*Selection of two Scandivavian cheeses, olives, figs, marmalade and grilled bread.*

HVETE · MELK · SULFITT

## PETIT FOUR · 20,- PR.STK

RECIOTO DELLA VALPOLICELLA CLASSICO

Sjokoladekonfekt.

*Chocolate confectionary.*

SOYA · MELK · SULFITT · MANDEL · HASSELNØTT

## HVITE DRUER

- Husets hvitvin **98,- / 475,-**  
Höpler, Grüner Veltliner **490,-**  
Philipp Khun, Riesling Trocken **110,- / 530,-**  
Domaine Des Malandes, Bourgogne Blanc **530,-**  
Domaine Des Malandes, Chablis **125,- / 615,-**  
Roblin Sancerre Origine **645,-**

## RØDE DRUER

- Husets rødvin **98,- / 475,-**  
Faustino VII, Tempranillo **105,- / 490,-**  
Côte du Rhône, Andre Brunell **110,- / 530,-**  
Le 11 Terre, Valpolicella **120,- / 590,-**  
Höpler, Leithaberg Blaufränkisch **615,-**

## ROSA DRUER

- Husets rosévin **98,- / 475,-**  
AIX rosévin **565,-**

## SPRUDLENDE

- Husets prosecco **98,- / 475,-**  
La Maison du Crémant, Prestige Brut **565,-**  
Louis Roederer, Brut Premier **890,-**  
Louis Roederer, Cristal **2965,-**

## TAPPETÅRN

- Hansa Pilsener 40cl **B 84,-**  
Hansa Mango IPA 40cl **B 94,-**  
Nøgne Ø IPA 40cl **B 112,-**  
Nøgne Ø Asian Pale 40cl **B 98,-**  
Weihestephaner 50cl **B+H 123,-**  
Bulmers Original Cider 50cl **S 98,-**

## BRYGG PÅ FLASKE

- Heineken Premium 33cl **B 89,-**  
Budweiser Budvar 33cl **B 89,-**  
Birra Moretti 33cl **B 92,-**  
Sol Cerveza 33cl **B 89,-**  
Samuel Adams Boston Lager 33cl **B 98,-**  
Magic Rock Fantasma IPA 33cl **118,-**  
BrewDog Vagabond Pale 33cl **98,-**  
BrewDog Elvis Juice 33cl **B 118,-**  
BrewDog Punk IPA 33cl **B 109,-**  
Lagunitas IPA 33cl **B+H 109,-**  
Hitachino Nest White Ale 33cl **B 128,-**  
Nøgne Ø Porter 33cl **B 102,-**  
Nøgne Ø Saison 33cl **B+H 109,-**  
Nøgne Ø Brown Ale 33cl **B+H 98,-**  
Hollow & Fentimans Ginger 33cl **89,-**  
Bulmers Crushed Red Berries 50cl **S 112,-**  
Savanna Dry Cider 33cl **S 89,-**

## LESKEDRIKK

- Coca Cola / Cola zero **45,-**  
Fanta / Sprite **45,-**  
Olden Boble **45,-**  
Eplemost / Appelsin juice **45,-**  
Red Bull / Red Bull zero **55,-**  
Clausthaler / Hefeweizen **45,-**

## SKRAVLEVANN

- Kaffe / te **25,-**  
Americano **M\* 37,- / 42,-**  
Espresso **M\* 37,- / 42,-**  
Kaffe latte **M 42,- / 49,-**  
Cappuccino **M 39,- / 46,-**

## KNASK

- Marinerte oliven **45,-**  
Nøtteblanding **46,-**  
Petit Four **20,-**  
Potegull **46,-**  
Pommes frites **55,-**  
Aioli **15,-**