


















SMALL BITES









MEAT LOVERS









- KING CRAB**    165
Served with carrot and orange puree, marinated radicchio, citrus sauce, dill & oil.
- MARINATED SALMON**     155
Japanese style with yuzu and soy sauce.
- PUMPKIN WINTER SOUP**  115
- CURED VENISON SALAD**   145
Served with gemlettuce, soy sauce & coriander
- CHEVRE SALAD**   155
Served with beetroot, roasted hazelnuts, dressing.

- BRYGGA UMAMI BURGER**   195
Lettuce, shiitake mushrooms, tomato compote, onions, dressing & french fries.
- VEAL ENTRECOTE**  310
Served with smoked potato puree, brokkolini, jerusalem artichoke & cabbage relish.
- BRYGGA BBQ BURGER**   195
French fries, bacon, cheese, lettuce, tomatoes, onions, pickles & dressing.

SIGNATURES



- SMOKED DUCK SALAD**   195
Served with wild mushrooms, pomegranate, roasted hazelnuts & marinated pumpkin.
- DUCK BREAST**   295
Served with « duo » celery and apples.
- POACHED HALIBUT**  285
Served with trio pea, cauliflowers & chorizo iberico.
- CHICKEN BREAST**  235
Served with « duo » carrot & salsify chips.

- BEEF HANGER STEAK**   265
Served with polenta, parsnip, truffles & red wine sauce.
- LAMB SHANK**  250
Served with lentil cassoulette.
- VENISON**  299
Served with beetroot puree, pumpkin & cabbage.
- STEAK SANDWICH**   195
Focaccia, onion compote, lettuce, dressing & french fries.
- BEEF TACO**   145
Served on crispy tortilla with pak choi, jalapeño, coriander mayonnaise & french fries.

VEGETARIAN



- RISSONI PASTA**    165
Served with wild mushrooms, parmesan cheese & basil.
- BRYGGA HALLOUMI BURGER**    189
Fried halloumi, pickled red onions, lettuce, chili mayonaise, balsamico glace & french fries.
- FRIED TAPAS PLATTER**  198
Spring rolls, chili poppers, onion rings, halloumi & potato wedges served with chili mayonnaise.












Allergies ? We are happy to assist you.

ALL PRICES IN NOK – VAT INCLUDED

Our restaurant is focusing on working with daily fresh products where quality is our priority. To remain quality, stocks could be limited.

DESSERTS



- WHITE CHOCOLATE MOUSSE** 135
- WITH STRAWBERRIES**     135
- BRYGGA UPSIDE DOWN**   135
- PASSION FRUIT MOUSSE** 135
- WITH RASPBERRIES**   135
- GOAT CHEESE CREAM**   135
Crumble & apple compot.
- CHEESE PLATE**  175

 Gluten  Milk  Sulphites  Sesame

 Egg  Nuts  Fish  Crustaceans



 Soya  Celery  Mustard  Lupin

 Molluscs  Peanuts