

# BRASSERIE

## RESTAURANT

# LUNSJ / LUNCH

12.00–14.00

Hjemmelaget elgburger / *Homemade elkburger* **198,-**

Foccacia, tyttebær, rosmarin & einebærdressing  
*Foccacia, lingonberries, rosemary & juniper berry dressing*  
(1-b, 3, 10)

Finnbiff / *Sauteéd reindeer* **186,-**

Brunost, potetmos, tyttebær  
*Brown cheese, mashed potatoes, lingonberry*  
(7, 9)

Laks Poke Bowl / *Salmon Poke Bowl* **164,-**

Quinoa, soyabønner, mango, agurk, vårløk, salat  
*Quinoa, soy beans, mango, cucumber, spring onion, lettuce*  
(1-b, 4, 6, 7, 11)

Dampede blåskjell / *Moule frites* **175,-**

Pommes frites, fløte, hvitløksmajones  
*French Fries, cream, garlic mayonnaise*  
(2, 3, 7, 9, 10, 12)

BT's fiskesuppe / *BT's fish casserole* **181,-**

Rød & hvit fisk, blåskjell, reker, fløte  
*Red & white fish, mussels, shrimps, cream*  
(2, 4, 7, 9)

Valle buffet / *Vallebuffet* **89,-**

Med variasjon av retter med kjøtt, kylling, fisk, salat og pannekaker  
*With variations of dishes with meat, chicken, fish and pancakes*

\*ALLERGENER: 1. Gluten: a) Semule b) Hvete c) Rug d) Bygg e) Havre f) Emmer g) Spelt h) Khorasan i) Urkorn 2. Skaldyr: 3. Egg 4. Fisk 5. Peanøtter 6. Soyabønner 7. Melk (laktose) 8. Nøtter a) Mandler b) Hasselnøtter c) Valnøtter d) Pekannøtter e) Pistasinøtter f) Paranøtter g) Macadamianøtter h) Kasjunøtter i) Muskatnøtt j) Pinjekjerner 9. Selleri 10. Sennep 11. Sesamfrø 12. Svoveldioksid og sulfitter 13. Lupiner 14. Bløtdyr

\*ALLERGENES: 1. Gluten a) Semolina b) Wheat c) Rye d) Built barley e) Oat f) Buckwheat grain g) Spelt h) Khorasan i) Urkorn 2. Shellfish 3. Egg 4. Fish 5. Peanuts 6. Soy Beans 7. Milk (Lactose) 8. Nuts a) Almonds b) Hazelnuts c) Walnuts d) Pecan nuts e) Pistachios f) Brazil nuts g) Macadamia nuts h) Cashew nuts i) Nutmeg j) Pine nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur Dioxide 13. Lupines 14. Mollusks