PORTRAITS

OF BRITANNIA

This cocktail menu is dedicated to the many individuals who have shaped, inspired and influenced Britannia Hotel's journey over the past two centuries.

To honour these remarkable men and women, we celebrate their stories through unique portraits paired with our signature cocktails.



Executive Bar Manager
Øyvind Lindgjerdet

BEST COCKTAIL BAR
NORWAY 2025

BEST COCKTAIL MENU
NORWAY 2025

BEST BARTENDER
NORWAY 2025

NORUM

THE ARCHITECT

LYSHOLM LINIE AQUAVIT
ØX BARLEY VODKA
LEVANGER APPLE
PINE NEEDLES
SPRUCE TIPS

Karl Norum was born to a family of farmers in Levanger in 1852. At age 20, he moved into the city to study architecture at Trondheim Technical College.

After graduating, he spent five years working as a surveyor on the Røros railway tracks before returning to the city, where he established his own practice while working part-time as a teacher. A few years later, he joined the firm Johan P. Digre as Head Architect, quickly earning acclaim for his striking designs in a national romantic variation of the Art Nouveau style.

Karl Norum is remembered today for his many iconic contributions to Trondheim's architectural landscape, including the original Hjorten Theatre, the Main Post Office, Tollboden and the Masonic Lodge. Norum was also the visionary behind Britannia Hotel's distinctive white stone façade.



CECILIE

THE BOSS

FRU LYSHOLM AQUAVIT
INDERØY ANGELICA DISTILLATE
WHITE ROWANBERRY
AROMATIC GRASS
RHUBARB

Cecilie Debes was born in Trondheim in 1852 and grew up in Ila, where she got her first job at the original Hjorten Theatre as a teenager. At age 20, she married Andreas Myhre, the founder of Britannia Hotel. Together they managed the hotel until his untimely death in 1878.

At just 26, Cecilie became a young widow and the mother of two, but that did not stop her from assuming full responsibility of the hotel. Five years later, she remarried P.A. Claussen, a local businessman. Her new husband took on the title of Managing Director, but Cecilie was said to be the real boss behind the scenes.

Her son recalled a moment when Cecilie made a business decision without consulting her husband. When asked if he would approve, she confidently replied, “Claussen does as I please”. Cecilie and her husband owned and operated Britannia Hotel together for 40 years.



JAMES

THE DUKE

MONKEY SHOULDER BLENDED WHISKY
INDERØY SEA BUCKTHORN DISTILLATE
WHITE CHOCOLATE
SEA BUCKTHORN
YARROW

James H.R. Innes-Ker, the 6th Duke of Roxburghe, was born in Scotland in 1816. An avid outdoorsman and passionate fly fisherman, he frequently traveled to Norway to fish in our salmon rivers. This was a common practice among British aristocrats of the era, whom we Norwegians affectionately referred to as “Salmon Lords”.

When Andreas Myhre founded Britannia Hotel over 150 years ago, it was specifically designed to attract these distinguished travelers. This is why we are named “Britannia Hotel” and have been serving “Afternoon Tea” since the summer of 1870.

The Duke of Roxburghe was one of our very first guests, and his descendants continue his legacy to this day. The 11th Duke of Roxburghe still visits Norway each summer to enjoy fly fishing in our rivers, just as his great-great-grandfather did.



WEDEL

THE DIPLOMAT

RÉMY MARTIN 1738 ACCORD ROYAL COGNAC
DOLIN VERMOUTH DE CHAMBÉRY ROUGE
CLARIFIED RØROS MILK
RASPBERRY & LEMON
FRENCH BLUE TEA

Frederik “Fritz” Wedel Jarlsberg was born into a noble family in Oslo in 1855 and was raised at The Royal Court. He went to law school and embarked on a distinguished career in foreign affairs. Today we remember Wedel as one of Norway’s most influential diplomats.

An adventurous aristocrat, Wedel’s work took him all over the world, but he eventually settled down in Paris with his wife. He played a crucial role in dissolving the Swedish-Norwegian Union in 1905, marking Norway’s first real independence since the 16th century.

The French were among the first to recognize Norway as an independent nation, and the following year, Wedel hosted the French diplomats at Britannia Hotel. They enjoyed a grand dinner in the dining room next to Britannia Bar, then called “The Blue Room”. It was later renamed “The Wedel Jarlsberg Room” in his honour.



NANSEN

THE EXPLORER

FRIDTJOF NANSEN AQUAVIT
ÅKRE EDEL ICE APPLE
OLOROSO SHERRY
SIBERIAN HOGWEED
TRUFFLE SEAWEED

Fridtjof Nansen, born in Vestre Aker in 1861, was a renowned scientist and polar explorer. From a young age, he demonstrated exceptional talent as a skier and ice skater, and at 27, he led the first-ever crossing of Greenland on cross-country skis.

Four years later, Nansen embarked on a near impossible expedition from Vardø to the frozen seas above Siberia. There, he and his crew froze their ship into the ice, allowing it to slowly drift towards the North Pole. Although they never reached the pole, they set a record at 86°14' north, the farthest point anyone had reached at the time.

After a three-year journey in the frozen Arctic, Nansen returned to Norway in 1896. He chose Britannia Hotel as the venue to share his incredible story with the scientific community. An audience of 247 guests packed into Speilsalen to hear about his historic expedition.



STENSRUD

THE HOTELIER

BEEFEATER CROWN JEWEL GIN
LILLET BLANC AROMATIZED WINE
GRAPEFRUIT & ORANGE OIL
PINEAPPLE MAYWEED
CEDARWOOD

Kristoffer N. Stensrud was born in Kongsberg in 1884. At just 14, he traveled to England all on his own to find work. He soon got a job at The Savoy Hotel in London, where he steadily worked his way up. By age 18, he had moved to Paris to work at Hôtel d'Albe on Champs-Elysées and later at the Norwegian Embassy.

After spending years in London and Paris, he went on to work in Monte Carlo, Germany and Switzerland. He was said to be an excellent poker player and had a side business dealing in jewels and antiques.

When Kristoffer resurfaced in Norway years later, he spoke three new languages and brought with him a wealth of experience from the European hospitality industry. By age 28, he owned two hotels in Norway. In 1924, he and his wife, Ingeborg, invested all their money into their final venture: Britannia Hotel.



INGEBORG

THE OWNER

MICHTER'S RYE WHISKEY
LØYND PLUM DISTILLATE
CHESTNUT WOOD
BLUEBERRY
LEMON

Ingeborg B. Thue was born in Nordfjord in 1889, during a time when over half a million Norwegians were emigrating to America, including eight of her nine siblings. Ingeborg remained in Norway and began her career at Grand Hotel in Molde in 1910.

She started with humble tasks, such as cleaning berries and ironing sheets, but steadily worked her way up. In 1911, Grand Hotel was acquired by a young and ambitious hotelier named Kristoffer N. Stensrud.

Ingeborg and Kristoffer fell in love and married two years later. After ten years of marriage, they decided to sell everything they owned to purchase Britannia Hotel. Together, they tirelessly ran the business until Kristoffer's death in 1946. Ingeborg took over as owner and Managing Director, making the hotel her life's work until her retirement in 1974 at the age of 85.



VIKTOR

THE GARDENER

BAREKSTEN BOTANICAL GIN
TOASTED CARDAMOM SEEDS
COCONUT OIL
CUCUMBER
LIME

Born in 1924 in Charlottenlund, Trondheim, Viktor Olsen was an exceptional athlete and is remembered as one of Norway's best marathon runners of all time. In addition to running, he inherited a second passion from his parents, who were both gardeners. Viktor followed in their footsteps, and got his first job as a gardening apprentice at Leangen Gård when he was 14 years old.

At the time, Leangen Gård was the home of Ingeborg and Kristoffer Stensrud, the owners of Britannia Hotel. Viktor quickly proved himself to be an outstanding gardener, and the Stensruds entrusted him with the care of all the greenery in Palmehaven.

Combining his two passions, he would run to the hotel each morning to tend to the grass, plants, flowers, and palm trees. Viktor faithfully performed this duty for 42 years, until his retirement in 1989.



BENITO

THE PIANIST

JACOPO POLI SASSICAIA GRAPPA
COCCHI TORINO VERMOUTH
CAMPARI BITTER
YOGHURT WHEY
STRAWBERRY

Benito “Benny” Buoso was born on the outskirts of Torino, Italy, in 1939. His father taught him how to play instruments from age six, and the young boy grew up playing music in the streets of Italy alongside him.

Young and adventurous, Benito left Italy at age 17 to travel the world and play the piano. After being on the road for five years, he ended up in Trondheim in 1960 to play at Britannia Hotel with his band ”Asterio Ceccoli’s Orchestra”.

During his stay, Benito fell in love with Britt, one of our receptionists at the hotel. When his band left town after a few months, Benito stayed behind to be close to his new girlfriend. He settled down in Trondheim, where the young couple married and had two children. Benito continued his musical career as a solo piano player in Palmehaven for 47 years, until his retirement in 2009.



BLEKEN

THE PAINTER

INDERØY VÏ AQUAVIT
CLARIFIED RØROS BUTTER
BIRD CHERRY BLOSSOM
OIL PAINT

Born in Trondheim in 1929, Håkon Bleken is widely recognized as Norway's leading contemporary artist. He studied at the National Academy of Arts in Oslo from 1949 to 1953 and achieved his first major breakthrough in 1971. Since then, his works have garnered acclaim both nationally and internationally.

In 1999, Håkon was knighted by the royal court, and ten years later, he was named commander of the knighthood by the king himself. His contributions to art and culture have earned him numerous awards, and he has been the subject of two documentaries.

For over 50 years, Håkon called Britannia Hotel his second home. We have a hotel suite named after him, and a corridor filled with his spectacular artwork. Shortly before he passed away, he gave his final contribution to the hotel by hand-painting a brushstroke on each glass for the cocktail named after him.



BRITANNIA BAR

DRINK MENU

Our selection of cocktails, mocktails,
wine by the glass, beer and cider.

Please ask your waiter for our extensive
wine selection, spirits list or food menu.

NON-ALCOHOLIC

MOCKTAILS

JUNGLE JUICE
Red Aperitivo, Lime
Passionfruit, Pineapple
125

WHITE PEPPER MULE
White Penja Pepper, Sage
Three Cents Ginger Beer
125

BLACKCURRANT FIZZ
White Aperitivo, Birch Leaf
Blackcurrant Leaf, Apple
125

CIDER & SODA

SPARKLING CIDER
Sparkling Apple &
Williams Pear Cider
95

PINK GRAPEFRUIT
Le Tribute
Pink Grapefruit Soda
95

OLIVE LEMONADE
Le Tribute
Olive Lemonade
95

MINI COCKTAILS

MINI
DIRTY MARTINI
Tanqueray London Dry Gin
Cucielo Bianco Vermouth
Olive Brine, Olive
95

MINI
YUZU GIMLET
Ki No Bi Kyoto Dry Gin
Yoigokochi Yuzu Sake
Lime, Orange Bitters
95

MINI
IRISH COFFEE
Roe & Co Irish Whiskey
Coffee Liqueur, Demerara
Black Coffee, Cream
95

BARTENDERS' CHOICE

PIE PRESSURE
by MARCUS
Don Julio Reposado Tequila
Cinnamon, Apple, Vanilla
Butter Extract, CO_2
225

ANOTHER ONE
by JULIE
Another Hendrick's Gin
Rosehip, Hibiscus, Apple
Lemon, Honey
225

COOL BEANS
by WIKTORIA
Johnnie Walker Black Label
Cascara Vermouth, Cacao
Cold Brew, Maple Syrup
225

BRITANNIA BAR CLASSICS

JOURNEY
Lysholm Linie Aquavit
White Arrack, White Port
Aromatic Bitters, Nutmeg
225

ORIGINS
Silver Distillery Aged Gin
Green Chartreuse, Apple
Ayala Britannia Champagne
225

CANNON
Plantation Xaymaca Rum
Black Tea, Pineapple
Lemon, Clarified Milk
225

HIGH-END COCKTAILS

1942 MARGARITA
Don Julio 1942 Tequila
Grand Marnier Rouge
Lime, Sea Salt
550

1972 SAZERAC
Park 1972 Vintage Cognac
Michter's Rye Whiskey 10 y
Absinthe, Bitters
950

23 DAIQUIRI
Cask 23 Restricted
Hampden Jamaica Rum
Lime, Cane Sugar
1550

SPARKLING WINE

SPARKLING

RIVE DI SANTO STEFANO
PROSECCO SUPERIORE
Veneto, Italy
165 x 975

GUSBOURNE
BRUT RESERVE
Kent, England
235 x 1395

LIMITED EDITION

BRITANNIA SELECTION AYALA
155 YEARS ZERO DOSAGE
Champagne, France
275 x 1650

CHAMPAGNE

AYALA BRITANNIA
SELECTION BRUT
Champagne, France
245 x 1450

AYALA BRITANNIA
SELECTION ROSÉ
Champagne, France
265 x 1595

DOM PÉRIGNON
MILLÉSIME
Champagne, France
795 x 4750

KRUG
GRANDE CUVÉE
Champagne, France
795 x 4750

WINE

WHITE WINE

ZILLIKEN
RIESLING FEINHERB
Mosel, Germany
165 x 745

LA CHABLISIENNE
CHABLIS CUVÉE LA SEREINE
Chablis, France
165 x 745

DOMAINE DE LA LOGE
POUILLY-FUMÉ SILEX
Loire, France
215 x 975

JEAN-LOUIS CHAVY
BOURGOGNE BLANC
Burgundy, France
295 x 1325

RED WINE

CHÂTEAU THIVIN
REVERDON BROUILLY
Beaujolais, France
185 x 835

SCARPA
BARBERA D'ASTI I BRICCHI
Piedmont, Italy
215 x 975

CVNE IMPERIAL
RESERVA
Rioja, Spain
225 x 995

AU BON CLIMAT
SANTA BARBARA PINOT NOIR
California, USA
265 x 1195

BEER & CIDER

BEER

NOAM
BAVARIA LAGER
Bavaria Lager – 5.2%
155

KRONENBOURG
1664 BLANC
Wheat Beer – 5.0%
145

PERONI
AZZURRO
Gluten Free Lager – 5.0%
125

E.C. DAHLS
RAMP PALE ALE
American Pale Ale – 4.6%
165

BEER

AUSTMANN
HOPPY BLONDE
Hoppy Blonde Ale – 4.7%
155

NON-ALCOHOLIC

BROOKLYN
SPECIAL EFFECTS
Hoppy Amber Lager – 0.4%
110

CIDER

GALIPETTE
CIDRE BRUT
Dry Apple Cider – 4.5%
155

CREDITS

CONCEPT, STORIES, ARTWORK, COCKTAILS

Executive Bar Manager
Øyvind Lindgjerdet

DESIGN & PRINT
BK Trondheim

PARTNERS
Trøndelag Sankeri
Åkre Gård
Braattan Gaard
Romstad Gård
Inderøy Brenneri
ØX Tap Room
Lysholm Aquavit
VÏ Aquavit
Bareksten Spirits
Michter's Distillery
Robert Prizelius
Pernod Ricard
Hansa Borg & Solera
Gaia Gruppen
Cask

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Ingeborg Stensrud
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Nicolaus Wedel Jarlsberg
Benito Buoso & Sons
Håkon Bleken
Stein S. Wangen
Rita Karin Norby
Trond Åm & Family
Adrienne d'Annunzio
Petter Sommer, NRK
Even B. Solheim

BEHIND THE SCENES