



# 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

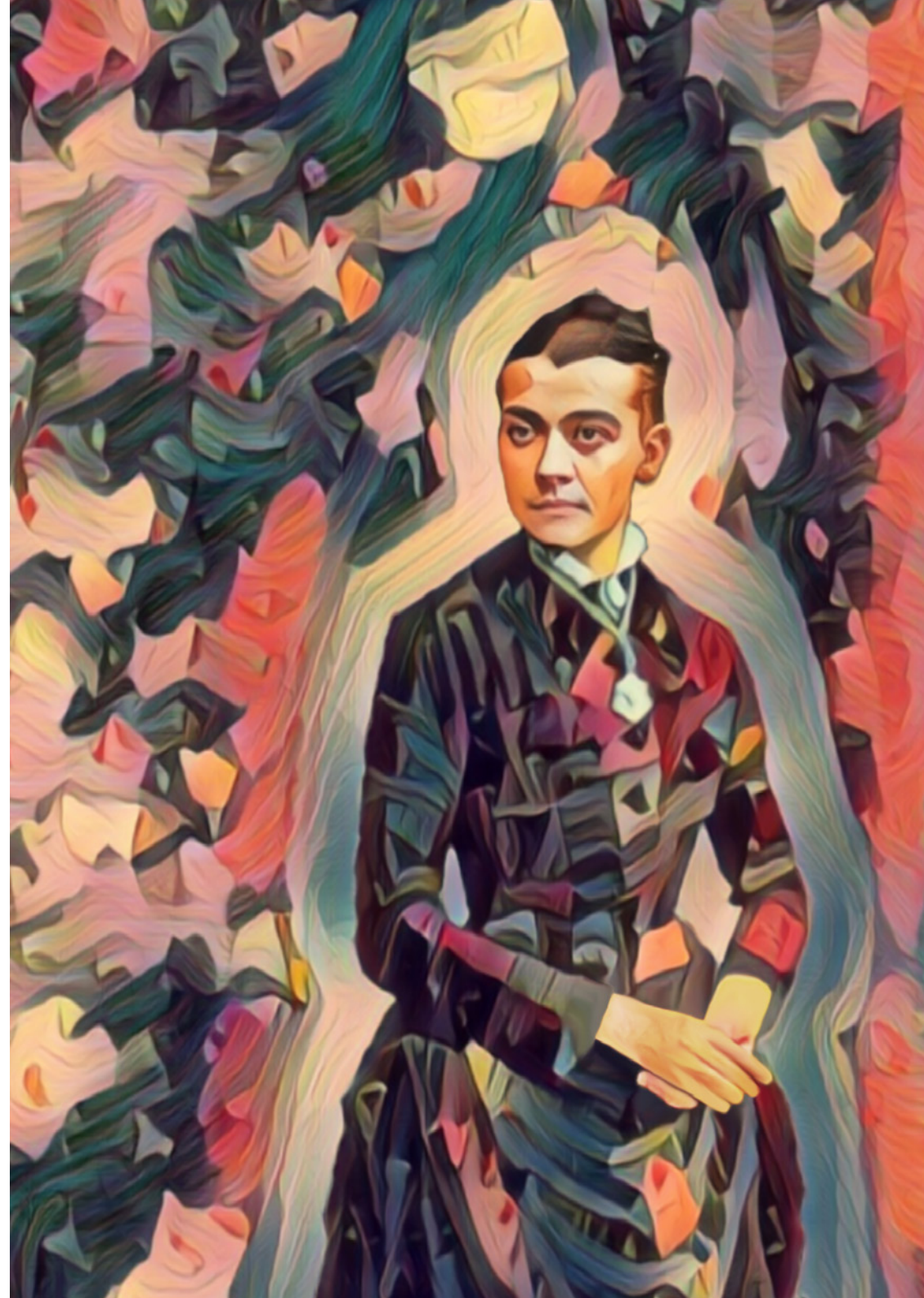
**FRU LYSHOLM AQUAVIT  
INDERØY ANGELICA DISTILLATE  
WHITE ROWANBERRY  
AROMATIC GRASS  
RHUBARB**

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-Élysées 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 1959. 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 VĪ 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

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#### 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

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#### 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

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### 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

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### LADY CALABRIA

by TONJE

The Botanist Islay Dry Gin  
Bay Leaf, Bergamot Juice  
Earl Grey, Yoghurt Whey

225

### NOW OR NEVER

by ALICJA

Don Julio Blanco Tequila  
Lillet Blanc, Black Pepper  
Pomegranate, Lime

225

### FLYING CABBAGE

by ORSOLYA

Johnnie Walker Black Ruby  
Maraschino, Red Cabbage  
Plum Distillate, Lemon

225



## BRITANNIA BAR CLASSICS

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### JOURNEY

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

225

### GARDEN

Lysholm Blank 52 Aquavit  
Quinquina, Marigold  
Lemon, Orange Bitters

225

### CANNON

Plantation Xaymaca Rum  
Black Tea, Pineapple  
Lemon, Clarified Milk

225

## HIGH-END COCKTAILS

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### 1942 MARGARITA

Don Julio 1942 Tequila  
Grand Marnier Rouge  
Lime, Sea Salt

550

### 1972 SAZERAC

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

950

### 23 DAIQUIRI

Cask 23 Restricted  
Hampden Jamaica Rum  
Lime, Cane Sugar

1550



## SPARKLING WINE

### SPARKLING

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MIONETTO  
PROSECCO SUPERIORE  
Veneto, Italy  
155 x 925

GUSBOURNE  
BRUT RESERVE  
Kent, England, 2021  
225 x 1350

### LIMITED EDITION

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

### CHAMPAGNE

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AYALA BRITANNIA  
SELECTION BRUT  
Champagne, France  
255 x 1390

AYALA BRITANNIA  
SELECTION ROSÉ  
Champagne, France  
255 x 1525

DOM PÉRIGNON  
MILLÉSIME  
Champagne, France, 2015  
695 x 4250

KRUG  
GRANDE CUVÉE  
Champagne, France, 173ed  
695 x 4250



## WINE

### WHITE WINE

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ZILLIKEN  
RIESLING FEINHERB  
Mosel, Germany, 2020  
165 x 745

ADEGA VIÚVA GOMES  
PIRATA DA VIÚVA BRANCO  
Colares, Portugal, 2021  
185 x 835

DOMAINE DE LA LOGE  
POUILLY-FUMÉ SILEX  
Loire, France, 2023  
215 x 975

JEAN-LOUIS CHAVY  
BOURGOGNE BLANC  
Burgundy, France, 2022  
295 x 1325

### RED WINE

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CHÂTEAU THIVIN  
REVERDON BROUILLY  
Beaujolais, France, 2023  
185 x 835

SCARPA  
BARBERA D'ASTI I BRICCHI  
Piedmont, Italy, 2023  
215 x 975

CVNE IMPERIAL  
RESERVA  
Rioja, Spain, 2019  
225 x 995

AU BON CLIMAT  
SANTA BARBARA PINOT NOIR  
California, USA, 2024  
265 x 1195



## BEER & CIDER

### BEER

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NOAM  
BAVARIA LAGER  
Bavaria Lager – 5.2%  
155

KRONENBOURG  
1664 BLANC  
Wheat Beer – 5.0%  
145

RINGNES  
LITE PILSNER  
Gluten Free Pilsner – 4.3%  
145

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

### BEER

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AUSTMANN  
HOPPY BLONDE  
Hoppy Blonde Ale – 4.5%  
155

### NON-ALCOHOLIC

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BROOKLYN  
SPECIAL EFFECTS  
Hoppy Amber Lager – 0.4%  
110

### CIDER

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GALIPETTE  
CIDRE BRUT  
Dry Apple Cider – 4.5%  
155



## CREDITS

CONCEPT, STORIES, ARTWORK, COCKTAILS

Executive Bar Manager  
Øyvind Lindgjerdet

### DESIGN & PRINT

BK Fagtrykk

### PARTNERS

Trøndelag Sankeri

Åkre Gård

Braattan Gaard

Romstad Gård

Inderøy Brenneri

ØX Tap Room

Lysholm Aquavit

Ví Aquavit

Bareksten Spirits

Michter's Distillery

Robert Prizelius

Pernod Ricard

Hansa Borg & Solera

Gaia Gruppen

Oask

### SPECIAL THANKS TO

The Britannia Bar Team  
Trondheim Public Library

The National Library

Adresseavisen

Ole Strand

Jim-André Stene

Sten Stensrud

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

