Room Service Menu

Britannia Hotel In-Room dining
is available 24-hours a day.
Our staff will do its utmost to fulfil
your requests and provide a great,
private in-room dining experience.
For ice cubes, our ice machines are located
next to the elevators for your convenience
or kindly contact Room Service
or the Front Desk..

To place your order,
kindly dial 5003

Room service is charged with
kr 115 per order.

Lunch

Served between 11:00-16:00

Shrimp sandwich

Shrimp from Lyngenfjorden served on white bread with soft-boiled egg, mayonnaise, cucumber, lemon and herb salad

Contains: wheat, shellfish, egg, milk, sulphite

265,-

Avocado on rye

With hummus, poached egg, roasted pumpkin seeds and herb salad

Contains: rye, wheat, egg, sesame

225,-

Traditional beef patty sandwich

Served on homemade rye bread with cooked onion and homemade creamed peas and fried egg

Contains: rye, wheat, milk, egg

295,-

"Skagen"

"Skagenrøre", a classic Scandinavian sandwich made with hand-peeled prawns and powan roe from Aursund. Served on rye bread with herbs from Braattan Farm

Contains: rye, wheat, egg, milk, shellfish, fish

270,-

Baked celeriac

Served on rye bread with hazelnut emulsion, aged feta from Grindalen Dairy and caramelised hazelnuts

Contains: egg, hazelnut, sulphites, milk, rye, wheat

255,-

“Potato”

Norwegian classic with fluffy cream and vanilla, raspberries, sponge cake and marzipan

Contains: wheat, egg, milk, almond

135,-

Napoleon cake

Classic mille-feuille served with vanilla custard cream, perfumed with aged Jamaica rum

Contains: wheat, barley, egg, milk, sulphite

155,-

Swiss roll

Filled with chocolate, cream cheese and stirred berries. Served with vanilla ice cream

Contains: (wheat, egg, milk

135,-

Sour Cream Panna Cotta

A fresh panna cotta with sour cream from Røros, chrushed cherries and a hazelnut crumble

Contains: egg, milk, hazelnuts

125,-

Today’s macaron

Contains: egg, milk, almond

35,-

Dinner

Served between 16:00-22:00

Appetizers

Red curry mussels
Coconut, Thai basil & kaffir lime
Contains: shellfish, fish, celery, sulphite, soy, milk, wheat, sesame
235,-

Steamed wonton
With char siu pork belly & served with Szechuan sauce
Contains: wheat, soy, sesame, egg, sulphite
75,- per 2 piece

Green olives
Lemongrass & gochugaru
Contains: sulphite
65,-

Main dishes

Duck breast from Stange Gård
Baked parsnip, shiitake chili crisp, black kale, mashed potatoes & sage red wine sauce
Contains: millk, sulphite, soy, cellery, peanuts, sesame
525,-

Wolffish filet
Grilled broccoli with gochujang vinaigrette, mashed potatoes & kimchi butter sauce
Contains: fish, wheat, sulphite, soy, milk ,cellery, sesame
525,-

Kimchi cheddar double smash burger
Brioche bun, English cheddar, bacon, onion jam and lacto-fermented cucumber.
Contains: egg,, wheat, suphite, fish, mustard, barley, sesame, milk, soy
345,-

Dessert

Crème caramel
Passion fruit & coconut ice cream
Contains: egg, milk
195,-

Poached quince
Porto wine & mascarpone ice cream
Contains: egg, milk
195,-

Night menu

Served between 22:00-07:00

Cheeseburger

Onion compote, aged cheddar & fries

Contain : wheat, egg, milk, mustard

245,-

Vegetarianburger

Celeriac, onion compote & aged cheddar

Contains: wheat, egg, mustard

245,-

Onion soup

Gratinated with Gruyère & toast

Contains: wheat, milk, celery, sulfite

200,-

Charcuterie

Selection of our finest cheese and cured meat, fermented flatbread & olives.

Contains: wheat, milk, celery, sulfite

295,-

Guacamole

Avocado, cherry tomato, chili & fried « lefse »

Contains : wheat, milk

215,-

« Potato »

Fluffy cream with vanilla, raspberry, marzipan

Contains: wheat, egg, milk, almond

135,-

Petit four

Three flavours of the season

Contains: varies, ask your waiter

105,-

Drinks

Sparkling wine

	Glass	Bottle
Mionetto, Prosecco Superiore Brut *2022, Veneto, Italy*	155,-	925,-
Ayala, Britannia Selection Brut Majeur *NV, Champagne, France*	235,-	1390,-
Ayala, Britannia Selection Brut Rose Majeur *NV, Champagne, France*	255,-	1525,-

White wine

	Glass	Bottle
Laroche, Britannia Selection White Wine *2023, Languedoc, France*	155,-	725,-
Karthäuserhof, Bruno Riesling Kabinett Feinherb *2023, Mosel, Germany*	155,-	725,-
La Chablisienne, Chablis Cuvée La Sereine *2023, Burgundy, France*	165,-	745,-
Trimbach, Riesling *2022, Alsace, France*	165,-	745,-

Red wine

	Glass	Bottle
Allegrini, Valpolicella *2024 Veneto, Italy*	155,-	725,-
Luca Roagna, Barbera d'Asti *2022, Piemonte, Italy*	165,-	745,-
Roche de Bellene, Bourgogne Pinot Noir *2022, Burgundy, France*	175,-	795,-
Yalumba, The Cigar Coonawarra Cabernet Sauvignon *2022, Coonawarra, Australia*	225,-	1025,-

Rosé wine

	Glass	Bottle
Langmann, Schilcher Klassisk *2025, Steiermark, Austria*	145,-	595,-

Dessert wine

	Glass	Bottle
Diznókö, Tokaji Frumint Late Harvest *2021, Tokaji, Hungary*	135,-	695,-

Beer

Ringnes Lite *Glutenfree. 4,3%*	0,33l	145,-
NOAM Bavarian *Lager, 5,2%*	0,34l	155,-

Non Alcoholic beer

Brooklyn Lager Special Effects, Hoppy lager	0,33l	110,-

Bottled water

Britannia sparkling	0,33l	64,-
Eira sparkling	0,75l	89,-

Soft drinks

Coca Cola	0,33l	64,-
Coca Cola Zero	0,33l	64,-
Fanta	0,33l	64,-
Sprite	0,33l	64,-
Red Bull	0,25l	64,-

Juice

	Glass	Bottle
Inderøy Mosteri *Elstar/ Rhubarb/ Raspberry*	58,-	225,-
Braattan Gaard *Jonsvannseple/ Rosetta*	58,-	225,-
Åkre Gård, Blaane Frigjort *Alcoholfree apple cider*	95,-	295,-

Coffee

Espresso	64,-
Americano	64,-
Cappucino	66,-
Caffe Latte	68,-
Caffe Mocca	75,-

Hot drinks

Teapot	65,-