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

Beef tartar

Tomato, basil & sourdough crumble

Contains: wheat, sulfite, egg

235,-

Recommendation:
Brasserie's homemade fries 85,-

Waldorf salad

Apple, grapes, chicory & Råblå

Contains: sulfite, milk

245,-

Chicken salad

Romaine lettuce with seared chicken thigh, tarragon, crudités & walnuts

Contains: egg, walnuts, soy, milk

275,-

Croque monsieur

Serves with a fresh herb salad

Contains: wheat, milk, mustard, sulfite

285,-

Steak sandwich

Sourdough bread with sirloin steak, baked garlic, chimmichurri & tomato salad

Contians: wheat, egg, milk

295,-

Dinner

Served between 16:00-22:00

Appetizers

Beef tartar
Tomato, basil & sourdough crumble
Contains: wheat, sulfite, egg
235,-

Charcuterie
Combination of cured meat &
homemade products
Contains: Ask your waiter
145,- per person

Fennel- & apple ravioli
Butter sauce, artichocke & walnuts
Contains: egg, milk, walnuts, wheat
235,-

French onion soup
Airy cheese foam on matured comté,
brioche with caramelized onion & guanciale
Contains: wheat, egg, sulfite, milk
245,-

Main dishes

Halibut filet
Fried on bread
Leek, peas & butter sauce with dill
Contains: sulfite, wheat, milk, fish, mustard
495,-

Steak from tenderloin
Creamy spinach, shallots, crispy onion
& pepper sauce with browned butter
Contains: milk, sulfite, wheat
545,-

Chicken salad
Romaine lettuce with seared chicken thigh,
tarragon, crudités & walnuts
Contains: egg, walnuts, soy, milk
275,-

Glazed portobello mushroom
Shitake, sunchokes, apple & thyme
Contains: soy, milk
415,-
Can be made vegan

Sides

Brasserie's homemade fries
Contains: egg
85,-

Airy smoked pommes puré
Contains: milk
75,-

Side salad
Contains: sulfite, mustard
65,-

Grilled cabbage
romesco & almonds
Contains: milk, wheat, almonds
85,-

Dessert

Served between 11:00-22:00

Crème brûlée
Tonka bean & baileys chantilly
Contains: egg, milk
195,-

Brown butter ice cream
Mixed nuts & milk chocolate
Contains: hazelnut, almond, cashew, peanut, egg. milk
195,-

Pear tartelette
Lemon, elderflower & lemon verbena
Contains: milk, egg, wheat
145,-

Osteservering
Smørstekt brioche med topping

Velg mellom

Bergkäse-krem & plomme
Inneholder: hvete, melk, egg, sulfitt, hasselnøtter

Myk Råblå & valnøtter
Inneholder: hvete, melk, egg, sulfitt, valnøtter, hasselnøtter

95,- per stk

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
Val d'Oca, Rive di Santo Prosecco *2024, Veneto, Italy*	165,-	975,-
Ayala, Britannia Selection Brut Majeur *NV, Champagne, France*	245,-	1450,-
Ayala, Britannia Selection Brut Rose Majeur *NV, Champagne, France*	265,-	1595,-

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,-