— MENY —

MINDRE RETTER

Brasseriets krema fiskesuppe.....269,-
Blåskjel, reker, regnbogeaure, grønsaker. Servert med heimebaka brød og smør.
Inneheld: *melk, skaldyr, blautdyr, fisk, kveitegluten*

Blåskjell green curry 500 g.....349,-
Fløyte, grøn curry, sitrongras. Servert med ramslaukaioli og heimebaka brød. ***Inneheld:*** *blautdyr, egg, kveitegluten, melk*

Tartar av regnbogeaure.....269,-
Blir servert med tartar av kamskjell, ørretrogn, peparrot-rømme og avokadokrem.
Inneheld: *fisk, blautdyr, melk, kveitegluten*

Skaldyrfat.....549,-
500 g reker med skall, 400 g krabbeklør. Blir servert med sitron, chilliaioli, ramslaukaioli, heimebaka brød og Rørossmør. ***Inneheld:*** *skaldyr, egg, melk, kveitegluten*

Oppgrader med:
1/2 grilla hummer med ramslauksmør.....349,-
Norsk stillehavsøsters.....65,- pr stk
Servert med raudvinseddik, sitron og tabasco.

— BURGER —

Postburger.....295,-
170 g storfeburger, cheddarost, brioche brød, raud lauk, tomat, hjertesalat, urteaioli, chilliaioli, urtebakte småpoteter.
Inneheld: *melk, egg, kveitegluten*
Ekstra: Bacon 25,- | BBQ saus 10,- | Sylta lauk 20,-

Platinaburger.....298,-
Ørretburger med chilli og cheddar blir servert med guacamole, mangosalsa, frisk salat, sylta raudlauk, urtebakt småpoteter og aioli.***Inneheld:*** *melk, egg*

Brasseriets vegetar portobello burger.....275,-
Frisk salat med marinerte grønsaker, grønnkålchips, urteaioli, urtebakte poteter og coleslaw.
Inneheld: *kveitegluten, egg*

Geirangerfjøl
Lokal spekemat og ostar, marinerte poteter, Rørosrømme og oliven. Blir servert med heimebaka brød og piska Rørossmør. Fin å dele.
Allergener: *melk, egg, sesamfrø, kveitegluten*
398,-

HOVUDRETTER

Brasseriets fiskesuppe stor.....395,-
Urtebakt regnbogeaure, blåskjel, reker, grønsaker. Servert med heimebaka brød og smør.
Inneheld: *melk, skaldyr, blautdyr, fisk, kveitegluten*

Kjebabb.....295,-
"Pulled" kje servert i tynnbrød med frisk salat, coleslaw, chilliaioli, urtebakte småpoteter og sylta raudlauk.
Inneheld: *kveitgluten, egg, melk*

Regnbogeaure frå Storfjorden.....435,-
Urtebakt aure, nykål, sesongens friske grønsaker, urtebakte småpoteter, heimelaga hollandaise og gulrotkrem.
Inneheld: *melk, egg, kveitegluten*

Andebryst og andelår.....439,-
Rosasteikt andebryst og confitert andelår blir servert med krema peparsaus, jordskokkrem, brokkolini, sylta raud perlelauk, urtebakte norske småpoteter.
Inneheld: *melk*

Urtebakt kveite.....449,-
Blir servert med tomatiserte grønsaker, krema eple og graslauksaus, asparges, brokkolini og norske småpoteter.
Inneheld: *melk, kveitegluten, fisk*

Alle retter kan innehalde spor av nøtter.

PIZZA

Vegetar.....249,-
Tomatsaus, mozzarella, grilla paprika, borretanelauk, pesto og soltørka tomat. ***Inneheld:*** *peanøtter, kveitegluten, melk*

Tronfjell.....249,-
Tomatsaus, vellagra Tronfjell spekeskinke, parmesan, mozzarella.
Inneheld: *melk, kveitegluten*

Sint Jårångar.....249,-
Tomatsaus, Geirangermør, jalapenos, soltørka tomat, mozzarella.
Inneheld: *melk, kveitegluten*

Ringdal.....249,-
Kvit saus, chorizopølse frå Ole Ringdal, pesto, mozzarella.
Inneheld: *melk, kveitegluten, peanøtter*

Kraftkar.....249,-
Kvit saus, salami frå Ask, Kraftkar frå Tingvollost, mozzarella.
Inneheld: *melk, kveitegluten*

Margerita.....249,-
Tomatsaus, mozzarella. ***Inneheld:*** *melk, kveitegluten*

Alle pizzaer blir toppa med friske urter, ruccola og ramslaukolje.

DESSERT

Bringebærpavlova.....195,-
Bringebærkrem, karamelliserte nøtter, crispy marengs, friske bringebær og bringebærsorbet. ***Inneheld:*** *egg, melk, peanøtter*

Norske Jordbær *(Valldal i sesong).....195,-*
Friske norske jordbær servert med karamellisert kvit sjokolade, pistasjenøtter, bærsaus og brunostiskrem med karamellsaus fra Kulinaris. ***Inneheld:*** *egg, melk*

Sjokolade panna cotta.....195,-
Mørk sjokolade panna cotta blir servert med friske bær, kryddersmuler, bringeærsaus og sorbet frå Kulinaris.
Inneheld: *egg, melk, peanøtter*

Ostefjøl.....269,-
Utval av gode ostar frå Tingvollost og Skarbø gard blir servert med honning, nøtter, marmelade og knækkis frå Røros. ***Inneheld:*** *melk, kveitegluten, nøtter*

— MENY —

SMALLER COURSES

Brasseriets creamy fishsoup.....269,-
Mussels, shrimps, rainbow seatrout, vegetables. Served with homemade bread and butter.
Contains: *milk, shellfish, molluscs, fish, wheat gluten*

Green curry mussels 500 g.....349,-
Coconut milk, green curry, lemon grass. Served with ramson aioli and homemade bread. ***Contains:*** *molluscs, egg, wheat gluten*

Rainbow trout tartar.....269,-
Served with scallop tartar, trout kaviar, sour cream with horseradish and avocado cream.
Contains: *fish, molluscs, milk, wheat gluten*

Shellfish plate.....549,-
500 g shell-on shrimp, 400 g crab claws. Served with lemon, chili aioli, wild garlic aioli, homemade bread and Røros butter.
Contains: *shellfish, egg, milk, wheat gluten*

Upgrade with:
1/2 grilled lobster with wild garlic butter.....349,-
Norwegian Pacific oysters.....65 pr piece
Served with red wine vinegar, lemon and tabasco.

— Burgers —

Postburger.....295,-
170 g beef burger, cheddar cheese, brioche bread, red onion, tomato, salad, herbaioli, chilliaioli, herbbaked potatoes.
Contains: *milk, egg, wheat gluten*
Extra: Bacon 25,- | BBQ sauce 10,- | Pickled onion 20,-

Platina burger.....298,-
Rainbow trout burger with chilli and cheddar served with guacamole, mango salsa, fresh salat, pickled red onion, herbbaked potatoes and aioli. ***Contains:*** *milk, egg*

Brasseriets vegetarian portobello burger.....275,-
Fresh salad with marinated vegetables, kale chips, herbbaked potatoes, herb aioli and coleslaw.
Contains: *wheat gluten, egg*

Geiranger board
Local cured meat and cheese, potatosalad, sour cream from Røros, olives. Served with homemade bread and butter.
Nice for sharing.
Contains: *milk, egg, sesame, wheat gluten*
398,-

Main courses

Brasseriets large fishsoup.....395,-
Herbbaked rainbow trout, mussels, shrimps and vegetables. Served with homemade bread and butter.
Contains: *milk, shellfish, molluscs, fish, wheat gluten*

Pulled goat.....295,-
"Pulled" young goat served on wrap with fresh salad, coleslaw, chilli aioli, herbbaked potatoes and pickled onion.
Contains: *wheat gluten, milk, egg*

Rainbow trout from Storfjorden.....435,-
Herbbaked rainbow trout, cabbage, fresh seasonal vegetables, homemade hollandaise, herbbaked potatoes, carrot purée.
Contains: *milk, egg, wheat gluten*

Duck breast and duck leg.....439,-
Pink-seared duck breast and confit duck leg served with creamy pepper sauce, Jerusalem artichoke purée, broccolini, pickled red pearl onions, and herbbaked potatoes. ***Contains:*** *milk*

Herbbaked halibut.....449,-
Served with vegetables cooked in tomato sauce, creamy apple and chive sauce, asparagus, broccolini, and Norwegian baby potatoes.
Contains: *milk, wheat gluten, fish*

All our dishes may contain traces of nuts.

PIZZA

Vegetarian.....249,-
Tomato sauce, mozzarella, grilled pepper, borrage onion, pesto and sundried tomatoes. ***Contains:*** *peanuts, wheat gluten, milk*

Tronfjell.....249,-
Tomato sauce, matured Tronfjell cured ham, parmesan, mozzarella.
Contains: *milk, wheat gluten*

Sint Jårångar.....249,-
Tomato sauce, Geiranger sausage, jalapenos, sundried tomatoes, mozzarella. ***Contains:*** *milk, wheat gluten*

Ringdal.....249,-
White sauce, chorizo from Ole Ringdal, pesto, mozzarella.
Contains: *milk, wheat gluten, peanuts*

Kraftkar.....249,-
White sauce, salami from Ask, Kraftkar blue cheese from Tingvollost, mozzarella. ***Contains:*** *milk, wheat gluten*

Margerita.....249,-
Tomato sauce, mozzarella. ***Contains:*** *milk, wheat gluten*

All pizzas are topped with fresh herbs, rockets and ramson oil.

DESSERT

Raspberry pavlova.....195,-
Raspberry cream, caramelized nuts, crispy meringue, fresh raspberries, and raspberry sorbet. ***Contains:*** *egg, milk, peanuts*

Norwegian Strawberries.....195,-
Fresh Norwegian strawberries served with caramelized white chocolate, pistachios, berry sauce, and brown cheese ice cream with caramel sauce from Kulinaris. ***Contains:*** *egg, milk*

Chocolate panna cotta.....195,-
Dark chocolate panna cotta served with fresh berries, spiced crumble, raspberry sauce, and sorbet from Kulinaris.
Contains: *egg, milk, peanuts*

Cheese board.....269,-
A selection of fine cheeses from Tingvollost and Skarbø Farm, served with honey, nuts, marmalade, and crispbread from Røros. ***Contains:*** *milk, wheat gluten, nuts*