

LUNCH MENU

(SERVED UNTIL 15.30)

ROASTBEEF SANDWICH 239,-
Served with homemade rømulade, pickled baby cucumbers and crispy fried onions.
Allergens: 2, 5, 11

CHICKEN SANDWICH 229,-
Grilled chicken and spicy tomato sauce on sourdough bread.
Allergens: 5, 11

BRASSERI BURGER 269,-
Honey and pepper-glazed bacon, red onion compote and truffel mayonnaise.
Allergens: 2, 5, 6, 11

EGGS BENEDICT 169,-
Poached eggs, hollandaise and spinach on sourdough bread. Choose between bacon and smoked salmon.
Allergens: 2, 5, 6, 9, 10

MUSSELS 295,-
Creamy white wine sauce with chili, French fries, sourdough baguette and aioli.
Allergens: 1, 2, 5, 6, 11

CHEVRE SALAD 269,-
Roasted beets, asparagus, chevre, cured ham and honey-glazed walnuts. Served with sourdough bread.
Allergens: 5, 6, 7, 11

KIDS MENU

GRILLED CHICKEN 139,-
With root vegetables and French fries.

FISH & CHIPS 139,-
With peas and mayonnaise.
Allergens: 2, 3, 5

PASTA WITH TOMATO SAUCE 119,-
Allergens: 2, 5

KJØPSTADEN

BRASSERI & BAR

STARTERS

(SERVED AFTER LUNCH)

BEEF TENDERLOIN TARTARE 195,-
Pickled red onion, Jerusalem artichoke chips, capers, horseradish and egg yolk.
Allergens: 2, 11

BETROOT TARTARE 179,-
Pickled red onion, Jerusalem artichoke chips, capers, cauliflower and horseradish.
Allergens: 11

COGNAC-CURED SALMON 189,-
On Melba toast with horseradish cream, cucumber and dill oil.
Allergens: 3, 5, 6, 11

OYSTERS ... 1 PIECE: 50,- / 6 PIECES: 260 / 12 PIECES: 500,-
Allergens: 1, 11

KJØPSTADEN EXPERIENCE

Book Kjøpstadens signature dish for the ultimate experience. Must be pre-ordered two days in advance.

THREE-COURSE MEAL

940,-

Lobster bisque

With orange-pickled fennel.

Allergens: 6, 8, 10, 11

Beef Wellington

Served with spinach purée, confit tomatoes, breaded sweetbreads and baby potatoes. Choose between red wine sauce and béarnaise sauce.

Allergens: 1, 2, 5, 6, 10

Crème brûlée

Served with sea buckthorn sorbet.

Allergens: 2, 6

DESSERT

KJØPSTADENS TIRAMISU 169,-
Ladyfingers, mascarpone cream, coffee ice cream and coffee syrup.
Allergens: 2, 5, 6

CRÈME BRULÉE 169,-
Served with sea buckthorn sorbet.
Allergens: 2, 6

GLAZED CHOCOLATE CAKE 169,-
With plum marmalade and caramelized nuts.
Allergens: 2, 7, 11

MAIN COURSE

(SERVED AFTER LUNCH)

BRASSERI BURGER 269,-
Honey and pepper-glazed bacon, red onion compote and truffel mayonnaise.
Allergens: 2, 5, 6, 11

SEASONAL COD 415,-
Beetroot purée, roasted beets, fennel crudités, baby potatoes and red wine sauce.
Allergens: 3, 5, 11

MUSSELS 295,-
Creamy white wine sauce with chili, French fries, sourdough baguette and aioli.
Allergens: 1, 2, 5, 6, 11

BRAISED BEEF CHEEK 389,-
Potato purée, root vegetables and jus.
Allergens: 5, 9, 11

BEEF SIRLOIN (250G) 490,-
Beef sirloin with a flavorful fat cap. Served with spinach purée, confit tomatoes, breaded sweetbreads, béarnaise sauce and French fries.
Allergens: 2, 5, 6, 11

BEEF TENDERLOIN (180G) 470,-
Served with spinach purée, confit tomatoes, breaded sweetbreads, béarnaise sauce and French fries.
Allergens: 2, 5, 6, 11

BEEF TENDERLOIN TARTARE 359,-
Pickled red onion, Jerusalem artichoke chips, capers, horseradish and egg yolk.
Served with a fresh salad and French fries.
Allergens: 2, 11

MISO-GLAZED CELERY STEAK (Vegan) 329,-
Served with spinach purée, baby potatoes, confit tomatoes and beets.
Allergens: 9, Glutenfree soya

FANCY SOMETHING EXTRA?

Extra egg 15,-
Bacon 30,-
Honey and pepper-glazed bacon 40,-
Garlic mayonnaise 25,-
Truffel mayonnaise 30,-
BBQ sauce 30,-
French fries 45,-
French fries w/parmesan and parsley 60,-
Sweet potato fries 55,-
Homemade sourdough bread w/butter 45,-

ALLERGENS

1: mullusks / 2: egg / 3: fish / 4: gluten / 5: wheat flour / 6: milk
7: nuts / 8: shellfish / 9: celery / 10: mustard / 11: sulfite / 12: soy

Don't forget the fries!