



PARTY

# MENU

EKTE FISKELYKKE

BRYGGA 11  
GEIR SKEIE

Everyone in the same party has to order the same menu. It will make the meal better for everyone

## APERITIFF

### POINTILLERT-LEROY 1ER CRU BLANC DE NOIRS

Fruity and balanced Champagne.  
Touches of yellow and exotic fruits.

Glass 150,- bottle 890,-

### SIMPSONS CHALKLANDS CLASSIC CUVEE 2018

Young and focused, creamy with touches of  
ripe apples and citrus, hints of brioche and  
minerals. Bottle 970,-

### OYSTERS

with lemon and shallot vinaigrette or tosaszu  
sauce and onion.

50 kr pr pc. Contains: mo, so

### CAVIAR

with red onion, sour cream, blinis and chives.

Rossini caviar 30g 1250,-

Trout caviar 50g 350,-

Contains: m, e, h, f

Perfect with 4cl Grey Goose Vodka 125,-

## MENU 1

### SALMON SAMSHIMI «NAM JIM JAEW»

with lime, chili, fish sauce, onion and cucumber.

Geil Riesling Bechtheimer Feinherb 2020, glass 120,- bottle 675,- or

Kiviks elderflower wine, bottle 135,-

### BAKED CATCH

flavoured with ramson, saffron butter sauce, broccolini and apple.

Domaine Gueguen Chablis 2020, glass 135,- bottle 710,-

or ISH - Sparkling White ,box 0,025 125,-

### ALMOND AND LEMON CAKE

with meringue, pistachio ice-cream and raspberries.

La Gironda Brachetto d'acqui 2021

glass 90,- bottle 570,- or Apple juice from Rødsfrukt, glass 55,-

**3 Courses 660,-**

Add

### BRYGGA 11'S FISH SOUP

Flavoured with orange and  
fennel with the fish and shellfish of the day.

Domaine Gueguen Chablis 2020, glass 135,- bottle 710,-

or Brygga 11s iced tea 50,-

**4 COURSES 760,-**



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## TODAYS MENU

Every day we make a 3 course menu of the best ingredients from the fishermen's catch.

Served with local and fresh seasonal vegetables.

**3 COURSES 590,-**

**ADD**

### **BRYGGA 11'S FISH SOUP**

Flavoured with orange and fennel with the fish and shellfish of the day.  
Domaine Gueguen Chablis 2020, glass 135,- bottle 710,- or Brygga 11s iced tea 45,-

**4 COURSES 690,-**

## SHELLFISH PLATEAU

Shellfish plateau with shrimps, langoustines, snowcrab, oysters and mussels.

Traditionally and simple, served with our sauces and bread.

Pointillert-Leroy Premier cru Blanc de Noir, glass 150,-, flaske 890,- or Chateau del ISH Rosé, box 0,25l. 125,-

**950,- (Min. 2 pers.)**

