

HOMEMADE AND LOCAL

Locally sourced ingredients
and pizza baked in a real stone oven.
Welcome!

STARTERS

CRAB ROLL

Crab from Hitra in brioche bread with
chives and lemon emulsion
(egg, milk, wheat, shellfish, mustard)
Kr. 185

CURED MEAT PLATTER

Selection of cured meats from Nyyt with
grilled onion aioli and pickled vegetables
(egg, wheat, mustard)
Kr. 210

GRILLED WAGYU TARTARE

Dry-aged wagyu beef from Nyyt with flatbread,
black garlic and crispy kale
(egg, milk, wheat, mustard)
Kr. 245

STRACCIATELLA DI BURRATA

Creamy burrata from Toddum Gård with tomato,
Marcona almonds, grilled nectarine
and hazelnut dressing
(milk, mustard, hazelnuts)
Kr. 195



SNACKS

FOCACCIA & AIOLI

(wheat, egg, mustard)
Kr. 55

FRIED SALTED COD

Croquettes with lime and chilli aioli
(fish, wheat, egg, mustard)
Kr. 165

CHICKEN EMPANADAS

Three homemade empanadas
with pico de gallo and tomato salsa
(contains wheat, egg, mustard)
Kr. 195

VEGETABLE EMPANADAS

Three homemade empanadas
with pico de gallo and tomato salsa
(contains wheat, egg, mustard)
Kr. 175

BBQ CHICKEN DRUMSTICKS

Ten chicken drumsticks with white ranch dip
(contains milk, egg, mustard)
Kr. 195



CHILDREN'S MENU

SWEDISH MEATBALLS

with mashed potatoes, carrot, cream sauce
and lingonberries
(wheat, egg, milk)
Kr. 135

CHILDREN'S FISH GRATIN

with mashed potatoes and vegetables
(fish, shellfish, wheat, egg, milk)
Kr. 145

BRASSERIE BaSSit

MAIN COURSES

MOULES FRITES

Blue mussels with creamy white wine sauce,
French fries, jalapeño aioli, garlic and parsley
(egg, milk, wheat, molluscs, mustard, sulphites)
Kr. 310

BEEF & BÉARNAISE

Beef tenderloin with béarnaise sauce,
salade verte and French fries
(milk, egg, mustard)
Kr. 465

TRUFFLE BURGER

Wagyu burger from Nyyt with brioche bun,
truffle mayonnaise, caramelised onion, cheddar
and French fries
(egg, milk, wheat, mustard)
Kr. 365

BAKED LEMON SOLE

Baked lemon sole with poached cabbage, sugar
snap peas, oyster mushrooms, chives, creamy
white wine sauce, and potatoes
(fish, wheat, egg, milk)
Kr. 345

PAPPARDELLE VEGETARIAN RAGÙ

Vegetarian ragù with grilled onion oil, burrata,
and piment d'Espelette
(wheat, egg, milk)
Kr. 295

PAPPARDELLE BEEF RAGÙ

Beef cheek ragù with burrata,
and piment d'Espelette
(wheat, egg, milk)
Kr. 325



SIDES

GREEN SALAD

"salade verte"
with parmesan and house dressing
(milk, mustard)
Kr. 65

TOMATO SALAD

with white onion Dijon vinaigrette
and chives
(mustard)
Kr. 65

FRENCH FRIES

with jalapeño aioli
(contains milk, egg, mustard)
NOK 85



OPENING HOURS:

À LA CARTE 18:00 - 22:00
DRINKS 16:00 - 23:30

PIZZA

(28 cm)

MARGHERITA

with tomato sauce, mozzarella, oregano and
basil
(wheat, milk)
Kr. 255

'NDUJA

with tomato sauce, mozzarella, spicy 'nduja
sausage from Felloni Spekehus, olive oil
and basil
(wheat, milk)
Kr. 325

CALABRESE

with tomato sauce, calabrese sausage from
Felloni Spekehus, mozzarella and red onion
(wheat, milk)
Kr. 275

BBQ CHICKEN

with tomato sauce, organic chicken from
Hovelsrud Gård, mozzarella, pickled onion,
Crème fraîche, rocket
and homemade BBQ sauce
(wheat, milk)
Kr. 295

TACO

with tomato sauce, seasoned minced meat,
mozzarella, jalapeño, tortilla chips
and sour cream
(wheat, milk)
Kr. 295

SOUR CREAM DRESSING

(milk)
Kr. 30



DESSERTS

STICKY TOFFEE PUDDING

with butterscotch sauce and vanilla ice cream
(wheat, egg, milk, soy)
Kr. 195

HOUSE ICE CREAM AND SORBET

Chocolate ice cream
Raspberry ice cream with mint
Lime and cucumber sorbet
(egg, milk)
Kr. 225

NUTELLA PIZZA

with vanilla ice cream and roasted almonds
Suitable for 2-4 people
(milk, egg, almonds)
Kr. 275