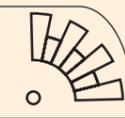
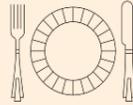


# EKSPEDISJONSHALEN LUNCH



## TODAY'S LUNCH



Main & dessert

455,-

## POULTRY

CHICKEN PAILLARD with Crème fraîche, mustard, fennel, walnuts & parmesan • M, SU, MU, WN . . . . .335,-

CAESAR SALAD 1924 with grilled organic chicken • W, E, M, SU, MU . . . . .335,-

## SEAFOOD

SKAGEN TOAST with horseradish, fennel, pickled onion & trout roe • M, W, SU, MU, SH . . . . .335,-

COD from Lofoten with pommes mousseline, cabbage, leek & Sandefjord butter sauce • M, AL, SU, F. . . . .485,-

## GARNITURE

SIDES



GREEN SALAD with Dijon vinaigrette • MU, SU . . . . .85,-

TODAY'S GREENS . . . . .95,-

BEETROOTS with kale, mustard & hazelnuts • MU, HN, M. . . . .95,-

PEARL POTATOES with herb butter • M. . . . .95,-

FRENCH FRIES • W . . . . .95,-

## PETITS PLAISIRS

LIGHT DISHES & SNACKS

TOASTED SHOKUPAN BREAD with pickled onions, vendace roe & Gruyère • W, SU, F, M, E. 195,-

CHARCUTERIE with a selection of salami, hams & cheese • SU, M. . . . .295,-

SALTED MARCONA ALMONDS  
AL  
85,-

OLIVES  
85,-

SOURDOUGH BREAD  
with whipped organic Røros butter  
W, R, M  
95,-

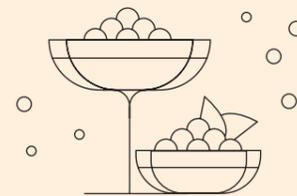
FINE DE CLAIRE OYSTERS with apple mignonette • MO, SU . . . . .180,- 3 pcs / 345,-  
<sup>1/2 DOZEN</sup>

TODAY'S OYSTERS with soy & ginger dressing • MO, S, SU, SE . . . . .190,- 3 pcs / 370,-

(CONSUMPTION OF RAW OYSTERS AT GUESTS' DISCRETION)

## STURIA OSCETRA CAVIAR

30g caviar, blinis, egg & crème fraîche  
• F, E, M, W . . . . .1095,-



ONION SOUP (V) with gratinated Gruyère • M, SU, HV, CL . . . . .225,-

STEAK TARTAR with wild garlic mayonnaise, shallots, pickled mustard seeds, capers & pommes allumettes • SU, E, MU, B, F  
Small (100g). . . . .250,-  
Large (150g). . . . .295,-

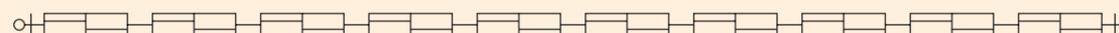
SPRING SALAD (V) with fried Camembert, salt baked red beetroot, endives, pickled celery, walnuts & honey vinaigrette • M, WN, SU, MU, W, CE. . . . .295,-

RISOTTO (V) with cauliflower & black truffle • M, SU, CE. . . . .375,-

GRILLED CELERIAC (V) with oyster mushrooms, dukkah spice, halloumi, pickled celeriac & tomato beurre blanc • M, SU, CE, SE, HN . . . . .325,-

BEYOND VEGETARIAN BURGER (V) with cheddar, baby gem, truffle & parmesan mayonnaise, brioche & french fries • W, E, M, SU, MU. . . . .295,-

SOMMERRO BURGER with 100% Norwegian beef, cheddar, baby gem, truffle & parmesan mayonnaise, brioche & french fries • W, E, M, SU, MU. . . . .335,-



## APÉRITIF

PROSECCO Le Contesse Brut, DOC Treviso • SU . . . . .160,- / 790,-

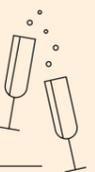
CRÉMANT d'Alsace Le Jardin de Trebogat Brut, Cave du Roi Dagobert • SU . . . . .190,- / 950,-

CHAMPAGNE Moët & Chandon Imperial Brut • SU . . . . .230,- / 1250,-

SOMMERRO SPRITZ  
SU  
195,-

SOMMERRO BLOODY MARY  
205,-

SOMMERRO GARIBALDI  
SU  
195,-



## BEER

SCHOUS (draught) • GL. . . . .115,-

KRONENBOURG 1664 BLANC (draught) • GL. . . . .125,-

THE STONEWALL INN IPA (draught) • GL. . . . .125,-

FRYDENLUND JUICY IPA (draught) • GL. . . . .125,-

PERONI (bottled) • GL. . . . .125,-

## WHITE WINE

SOMMERRO HOUSE WHITE • SU. . . . .160,- / 750,-

SYLVAIN GODON Sauvignon Blanc • SU. . . . .180,- / 850,-

SCHLOSS JOHANNISBERG "50 Degrees" Riesling • SU. . . . .190,- / 900,-

DOM. VUILLEMEZ Chardonnay • SU . . . . .225,- / 1125,-

## ROSÉ WINE

SOMMERRO HOUSE ROSÉ 100% Garnacha • SU . . . . .160,- / 750,-

## RED WINE

SOMMERRO HOUSE RED 100% Garnacha • SU. . . . .160,- / 750,-

BORGOGNO Barbera d'Alba • SU. . . . .180,- / 850,-

CHÂTEAU DES ANTONINS Bordeaux Supérieur • SU . . . . .220,- / 1100,-

NUITON BEAUNOY Bourgogne Pinot Noir • SU . . . . .225,- / 1125,-

## ALCOHOL FREE

PERONI 0,0% Beer • GL. . . . .90,-

FENTIMANS Victorian Lemonade / Raspberry Lemonade . . . . .85,-

EXOTIC Mocktail . . . . .145,-

SPRITZ Mocktail . . . . .145,-

SPARKLING TEA . . . . .125,- / 585,-

# EKSPEDISJONSHALEN

BAR. EKSPEDISJONSHALEN. BRASSERIE & FROGNER. OSLO. 1931.