EKSPEDISJONSHALLEN LUNCH

TODAY'S LUNCH

Main & dessert

455,-

OSCIETRA CAVIAR

30g caviar,
blinis, egg & crème fraiche
• F, E, M, W 995,-

MONT D'OR CHEESE

400g
served warm with toast, pickles & serrano ham
• M, W, SU, MU 595,-

GARNITURE SIDES

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

TODAY'S GREENS 95,-

PEARL POTATOES
with herb butter • M. 95,-

FRENCH FRIES • W 95,-

PETIT'S 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,-

	½ DOZEN
FINE DE CLAIRE OYSTERS with apple mignonette • MO, SU 180,- 3pcs	/ 345,-
TODAY'S OYSTERS with soy & ginger dressing • MO, S, SU, SE 190,- 3pcs	/ 370,-

(CONSUMPTION OF RAW OYSTERS AT GUESTS' DISCRETION)

POULTRY

CHICKEN MILANESE
with rocket salad, parmesan
& sauce vierge • M, SU, MU, E, W 325,-

CAESAR SALAD 1924
with grilled organic chicken
• W, R, E, M, SU, MU 325,-

SEAFOOD

STERLING HALIBUT from the West Coast
with pommes mousseline, yellow beets, almonds,
safran & smoked peppers beurre blanc
• M, AL, SU, F, CE 475,-

OPEN SANDWICH
with fried plaice, tartar sauce, lemon & anchovies
• W, E, M, MU, SU 325,-

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

WINTER SALAD (V) with endive, honey mustard vinaigrette, Roquefort, pickled pear
& caramelized walnuts • M, WN, SU, MU 295,-

RISOTTO (V) with celeriac & truffle • M, SU, CE 395,-

GRILLED HISPI CABBAGE (V) with pumpkin purée, pickled carrot, parmesan, miso sauce
& hazelnuts • M, SO, HN, SE, SU 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 Trebogad Brut,
Cave du Roi Dagobert • SU . . . . . 190,- / 950,-

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

SOMMERRO SPRITZ SU	SOMMERRO BLOODY MARY	SOMMERRO GARIBALDI SU
| 195,-	| 205,-	| 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,- / 725,-

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

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

DOM. VUILLEMEZ Mâcon-Villages Chardonnay • SU . 225,- / 1100,-

RED WINE

SOMMERRO HOUSE RED • SU. . . . . 160,- / 725,-

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

CHÂTEAU DES ANTONINS Bordeaux Supérieur • SU . 220,- / 1050,-

NUITON BENOIT Bourgogne Pinot Noir • SU . . . . . 225,- / 1100,-

ALCOHOL FREE

PERONI 0,0% Beer • GL. 90,-

FENTIMANS Victorian Lemonade / Raspberry Lemonade 85,-

EXOTIC Mocktail 145,-

SPRITZ Mocktail 145,-

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

G=GLUTEN, MO=MOLLUSKS, E=EGG, F=FISH, SO=SOY, M=MILK PROTEIN, MA=ALMONDS, SN=MUSTARD, SE=SESAME, SU=SULPHITES, W=WHEAT, R=RYE, BY=BARLEY, VN=WALNUTS, CE=CELERY, HN=HAZELNUTS

EKSPEDISJONSHALLEN

EKSPEDISJONSHALLEN · BRASSERIE & BAR · FRO GNER · OSLO · 1931