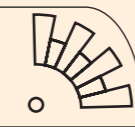
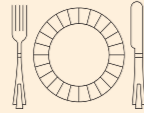


EKSPEDISJONSHALEN LUNCH



TODAY'S LUNCH



Main & dessert

455,-

POULTRY

GRILLED CHICKEN PAILLARD with garlic, lemon & herb butter, parmesan & rocket • M, SU, MU 335,-

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

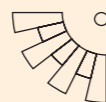
SEAFOOD

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

GRILLED LOBSTER with fennel, orange & dill salad • SH, M, SU, MU (Half) 545,- (Whole) 995,-

GARNITURE

SIDES



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

TODAY'S GREENS 95,-

GRILLED ASPARAGUS with almond butter • AL, M 165,-

NEW POTATOES with herb butter • M 95,-

FRENCH FRIES • W 95,-

PETITS PLAISIRS

LIGHT DISHES & SNACKS

GOUGÈRES (V) with gruyère • W, E, M 185,-

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,-

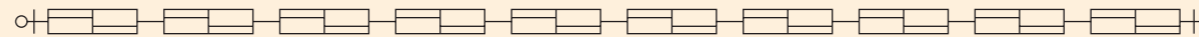
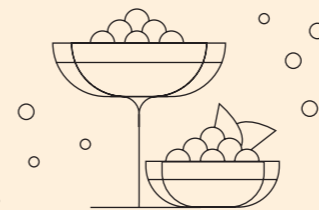
FINE DE CLAIRE OYSTERS with apple mignonette • MO, SU 180,- 3 pcs / 345,- ^{1/2 DOZEN}

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,-



CANTALOUPE SOUP served cold with feta, basil, croutons & serrano ham • W, SU, M 235,-

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

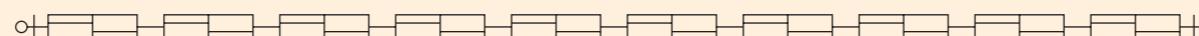
BURRATA (V) with tomatoes from Hanasand farm, red onion & pistachios • W, M, SU, PI 325,-

LINGUINE ALLE VONGOLE • W, M, SU, MO 355,-

RATATOUILLE (V) with poached egg from Horgen Gård, herb salad & gremolata • E 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 Prosecco Le Contesse Brut, DOC Treviso • SU 160,- / 790,-

CRÉMANT 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

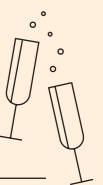
| 195,-

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,- / 725,-

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

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

DOMAINE VUILLEMEZ Mâcon-Villages Chardonnay • SU 225,- / 1125,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ • SU 160,- / 725,-

RED WINE

SOMMERRO HOUSE RED • SU 160,- / 725,-

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.