EKSPEDISJONSHALLEN LUNCH

TODAY'S LUNCH

Main & dessert

455,-

POULTRY

CHICKEN PAILLARD radish from Hasle farm, kale chips, lemon & sage brown butter sauce • M 335,-

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

SEAFOOD

SAFFRON FISH SOUP with confit halibut, prawns, trout roe & Røros sour cream • F, M, SH, SU 335,-

BUTTER-FRIED SCALLOPS
with pumpkin risotto, roasted pumpkin seeds & gremolata
• M, MO, SH, SU 395,-

GARNITURE SIDES

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

TODAY'S GREENS 95,-

CREAMY FOREST MUSHROOMS • M, SU 165,-

CAULIFLOWER GRATIN with Comté • M 95,-

PEARL POTATOES with herb butter • M 95,-

FRENCH FRIES • W 95,-

PETIT'S PLAISIRS
LIGHT DISHES & SNACKS

SMOKED TROUT RILLETTES on brioche, with saffron cream, Kalix vendace roe & dill
• E, F, M, SU, W 185,-

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

SALTED MARCONA ALMONDS	OLIVES	SOURDOUGH BREAD with whipped organic Røros butter
AL		W, R, M
85,-	85,-	95,-

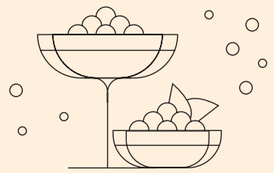
FINE DE CLAIRE OYSTERS with apple mignonette • MO, SU . . 180,- 3 pcs / 345,- 1/2 dozen

TODAY'S OYSTERS Bloody Mary • MO, SU, CE . . . . . 190,- 3 pcs / 370,- 1/2 dozen

(CONSUMPTION OF RAW OYSTERS AT GUESTS' DISCRETION)

STURIA OSCIETRA CAVIAR

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



ŒUF MAYONNAISE (V)
egg from Ek farm, leek mayonnaise, grilled leek & sourdough chips • E, MU, SU, W. 235,-

STEAK TARTARE with truffle mayonnaise, pickled lingonberries & mustard seeds, capers & pommes allumettes • SU, E, MU, B, F, M
Small (100g) 250,-
Large (150g) 295,-

MUSHROOM TOAST (V)
cottage cheese with garlic, herbs & Comté on sourdough bread • SU, M, W 325,-

VEAL CRUDO with almond & herb crumble, pickled red onions & forest berries sauce • AL, SU, M, MU, W. . 285,-

PASTA AL FUNGHI (V) pasta from La Piersante, mushrooms, roasted hazelnuts & Parmesan cheese
• E, M, SU, HN, W 325,-

SOMMERRO GREEN BURGER (V)
with cheddar, baby gem, truffle & Parmesan mayonnaise, brioche & French fries • E, M, MU, SU, W 295,-

SOMMERRO BURGER with 100% Norwegian beef, cheddar, baby gem, truffle & Parmesan mayonnaise, brioche & French fries • GL, 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 Impérial Brut • SU . . . . . 230,- / 1250,-

SOMMERRO SPRITZ	SOMMERRO BLOODY MARY	SOMMERRO GARIBALDI
SU		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° 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,-

G=GLUTEN, SH=SHELLFISH, E=EGG, F=FISH, M=MILK PROTEIN, AL=ALMONDS, HN=HAZELNUTS, WN=WALNUTS, PI=PISTACHIOS, CE=CELERY, MU=MUSTARD, SE=SESAME, SU=SULFITE, MO=MOLLUSKS, W=WHEAT, R=RYE, B=BARLEY

EKSPEDISJONSHALLEN