# EKSPEDISJONSHALLEN LUNCH

## TODAY'S LUNCH

Main & dessert

455,-

## POULTRY

**CHICKEN BREAST PAILLARD** with lingonberries, frisée salad, puffed buckwheat & green peppercorn sauce • CE, MU, SU, W, M ..... 355,-

**CAESAR SALAD 1924** with grilled organic chicken & sourdough croutons • W, R, E, M, SU, MU ..... 355,-

## SEAFOOD

**SAFFRON FISH SOUP** with confit trout, prawns, trout roe & dill • CL, M, MO, F, SU, SH ..... 355,-

**BUTTER-FRIED SCALLOPS** with lemon risotto, Jerusalem artichoke, parmesan & Nduja from Felloni • MO, M, SU, CE ..... 395,-

## GARNITURE

SIDES

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

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

**JERUSALEM ARTICHOKE GRATIN** with Comté • M ..... 95,-

**BRUSSELS SPROUTS** Caesar with Parmesan • E, M, MU, SU ..... 125,-

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

**FRENCH FRIES** • W ..... 95,-

## PETIT'S PLAISIRS

LIGHT DISHES & SNACKS

**KALIX VENDACE ROE** & cold-smoked salmon on Danish rye bread with lemon & dill (3 pcs) • M, W, MU, F, SU, R ..... 185,-

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

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

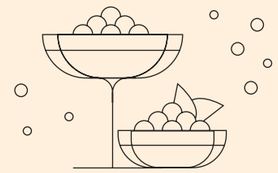
**FINE DE CLAIRE OYSTERS**
with red wine vinegar & shallots • MO, SU ..... 180,- 3 pcs / 345,- 1/2 dozen

**TODAY'S OYSTERS**
with raspberry vinegar, pomegranate & mint oil • MO, SU ..... 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,-



**BEETROOT TARTARE** (V) from Hasle Gård, horseradish, orange & roasted hazelnuts • HN, MU, SU ..... 245,-

**REINDEER TARTARE** from Nordås, pickled lingonberries, cornichons, capers, truffle mayonnaise & crispy potatoes • SU, E, MU, B, M
Small (100g) ..... 250,-
Large (150g) ..... 295,-

**GRILLED NUT LOAF** (V) with celeriac purée, Jerusalem artichoke, kale & creamed morel sauce • M, CA, CE, SU ..... 325,-

**BRAISED BEEF CHEEKS** with rigatoni from La Piersante, cipolini, mushrooms & stracciatella • CE, W, E, SU, M ..... 365,-

**PORK BELLY SANDWICH** with mustard, red cabbage, baked apple, cranberries on toasted sourdough bread • W, MU, SU ..... 335,-

**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 • W, E, M, SU, MU ..... 335,-

## APÉRITIF

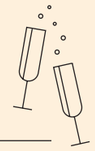


**PROSECCO**
Prosecco Le Contesse Brut, DOC Treviso • SU ..... 160,- / 790,-

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

**CHAMPAGNE**
Moët & Chandon Impérial Brut • SU ..... 250,- / 1350,-

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



## BEER

**SCHOUS** (draught) • B ..... 115,-

**KRONENBOURG 1664 BLANC** (draught) • B, W ..... 125,-

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

**FRYDENLUND JUICY IPA** (draught) • B, W ..... 125,-

**PERONI** (bottled) • B ..... 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,-

**STARK-CONDÉ** Cabernet Sauvignon • SU ..... 220,- / 1100,-

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

## ALCOHOL-FREE

**PERONI** 0,0% Beer • B ..... 95,-

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

**PALOMA #NOT** ..... 145,-

**PANDAN ESPRESSO COLLINS #NOT** ..... 145,-

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

SH=SHELLFISH, E=EGG, F=FISH, M=MILK PROTEIN, AL=ALMONDS, HN=HAZELNUTS, CA=CASHEW NUTS, WN=WALNUTS, CE=CELERY, MU=MUSTARD, SU=SULFITE, MO=MOLLUSKS, W=WHEAT, R=RYE, B=BARLEY

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