

EKSPEDISJONSHALEN

PRIX FIXE

— SET MENU —

CHEF'S THREE COURSE MENU

845,-

CHEF'S THREE COURSE VEGETARIAN

725,-

SOMMELIER'S PACKAGE | 3 GLASSES

745,-

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 Roros butter
W, R, M
95,-

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,-

HORS D'OEUVRES

— STARTERS —

ENTRÉE PRIX FIXE
Today's starter 255,-

CHICKEN LIVER PARFAIT
with raspberry gel, cornichons, hazelnuts &
grilled sourdough bread
• W, E, M, SU, HN 275,-

SPRING SALAD (V) with fried Camembert, salt
baked red beetroot, endives, pickled celeriac, walnuts
& honey vinaigrette • M, WN, SU, MU 255,-

STEAK TARTAR
Ramløk majones, sjallot øk, syltet sennepsfrø,
kapers & pommes alumettes
• SU, E, MU, B, F
Small (100G) 250,-
Large (150G) 295,-

ONION SOUP
with gratinated Gruyère
• M, SU, HV, CL 225,-

PLATS PRINCIPAUX

— MAINS —

TODAY'S MAIN COURSE please ask your waiter 475,-

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

SIRDALS MOUNTAIN TROUT with white asparagus, almonds, celeriac
& Champagne sauce • F, M, SU, CE 475,-

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

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

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

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

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
GIMLET
205,-

SOMMERRO
DRY
MARTINI
SU
205,-

SOMMERRO
PALOMA
205,-

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 Chardonnay • SU 225,- / 1125,-

RED WINE

SOMMERRO HOUSE RED • SU 160,- / 725,-

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

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

NUITON BENOIT 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,-

STURIA OSCETRA CAVIAR

30g caviar, blinis, egg & crème fraîche

• F, E, M, W 1095,-

GRILLÉ

FROM THE GRILL

DRY-AGED BLACK ANGUS ENTRECÔTE
with french fries, choose either béarnaise or
Café de Paris butter • E, M, SU, B 565,-

HALIBUT FOR TWO
Halibut T-Bone with sauce Meuniere
(2-3 sides recommended) • M, SU, CE, F 995,-

CHATEAUBRIAND FOR TWO
with sauce Perigueux (2-3 sides recommended) • M, SU 1195,-

GARNITURE

SIDES

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

TODAY'S GREENS 95,-

BEETROOT, kale, mustard & hazelnuts • SU, MU, HN 95,-

PEARL POTATOES with herbsbutter • M 95,-

FRENCH FRIES • W 95,-

POTATO & MUSHROOM GRATIN • M, SU 110,-

EKSPEDISJONSHALEN

BAR · EKSPEDISJONSHALEN · BRASSERIE
· OSLO · 1931 · FROGNER ·