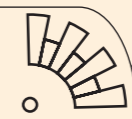
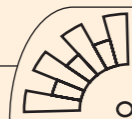


EKSPEDISJONSHALEN



PRIX FIXE

CHEF'S THREE
COURSE MENU
845,-

CHEF'S THREE
COURSE VEGETARIAN
725,-

EXTRA CHEESE 235,-

SOMMELIER'S WINE PAIRING
(3 GLASSES) 745,-

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 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,-

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

BURRATA (V)
with tomatoes from Hanasand farm,
red onions & pistachios
• W, M, SU, PI 275,-

STEAK TARTAR with wild garlic
mayonnaise, shallots, pickled mustard seeds,
capers & pommes allumettes • SU, E, MU, B, F

Small (100G) 250,-

Large (150G) 295,-

GRILLED ASPARAGUS (V)
with poached egg from Horgen Gård,
parmesan & rucola
• M, W, SU, MU 295,-

PLATS PRINCIPAUX

— MAINS —

RATATOUILLE (V) with poached egg from Horgen Gård, herb salad & gremolata • E 375,-

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

GRILLED MOUNTAIN TROUT with cauliflower, capers & almond butter • F, M, SU, AL 475,-

HALIBUT from Vestlandet with white asparagus, spring onion, almond & lemon beurre blanc • F, SU, M, AL 525,-

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,-

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

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
GIMLET

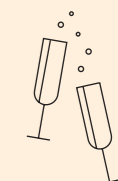
205,-

SOMMERRO
DRY
MARTINI
SU

205,-

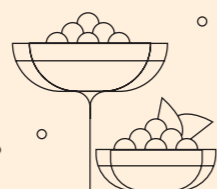
SOMMERRO
PALOMA

205,-



STURIA OSCETRA CAIAR

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 chimichurri
• E, M, SU, B 565,-

CHATEAUBRIAND FOR TWO
sauce au poivre
(2-3 sides recommended) • M, SU 1095,-

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,-

EKSPEDISJONSHALEN

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