EKSPEDISJONSHALLEN

PRIX FIXE

CHEF'S THREE COURSE MENU
845,-

CHEF'S THREE COURSE VEGETARIAN
725,-

EXTRA CHEESE 235,-

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

STURIA OSCIETRA CAVIAR

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

GRILLÉ FROM THE GRILL

DRY-AGED BLACK ANGUS ENTRECÔTE
with French fries, choose either Choron sauce or morel sauce • E, M, SU, W, B 565,-

FILET DE VEAU SAUCE MORILLES FOR TWO
Grilled veal filet mignon with creamy morel sauce
(2-3 sides recommended) • M, SU, CE 1065,-

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 herbs butter • M 95,-
FRENCH FRIES • W 95,-

PETITS PLAISIRS

LIGHT DISHES & SNACKS

SMOKED TROUT RILLETTES on brioche, with saffron cream, 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
AL
85,-

OLIVES
85,-

SOURDOUGH BREAD
with whipped organic Røros butter
W, R, M
95,-

FINE DE CLAIRE OYSTERS apple mignonette sauce • 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

HORS D'OEUVRES

STARTERS

ENTRÉE PRIX FIXE
Today's starter 255,-

SAFFRON FISH SOUP with confit halibut, prawns, trout roe & Røros sour cream
• F, M, SH, SU 245,-

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

BEETROOT CARPACCIO (V)
with roasted hazelnuts, radish from Hasle gård & miso vinaigrette
• S, SU, HN 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,-

PLATS PRINCIPAUX

MAINS

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

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

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

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

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

GRILLED SEA TROUT with pumpkin, almond & Comté crumble, lemon & sage brown butter sauce
• AL, F, M, W 475,-

OVEN-BAKED HALIBUT with dill, parsnip & saffron sauce • F, SU, M 525,-

DUCK BREAST FROM GÅRDSAND FOR TWO with forest berries jus
(2-3 sides recommended) • CE 865,-

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

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 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° 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,-

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