EKSPEDISJONSHALLEN

PRIX FIXE

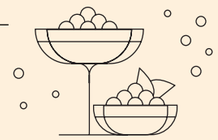
CHEF'S THREE-COURSE MENU
875,-

CHEF'S THREE-COURSE VEGETARIAN
745,-

ADDITIONAL CHEESE 235,-

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

STURIA OSCIETRA 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 sauce or morel sauce • E, M, SU, CE, W 565,-

GRILLED STERLING HALIBUT FOR TWO
Champagne & Nduja sauce
(2-3 sides recommended) • F, M, SU, CE 1065,-

CRISPY PORK RIBS FOR TWO baked apple, cranberries, potatoes from Urstad Søndre Farm, brussel sprouts ceasar & brown cheese sauce • E, M, SU, CE, MU . 1195,-

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 from Urstad Søndre Farm with herb butter • M . 95,-
FRENCH FRIES • W 95,-

PETITS 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
AL
95,-

CASTELVETRANO OLIVES
95,-

SOURDOUGH BREAD
with whipped organic Røros butter
W, R, M
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)

HORS D'OEUVRES

STARTERS

ENTRÉE PRIX FIXE Today's starter 265,-

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

CURED ARCTIC CHAR on toasted brioche, pickled apple, horseradish cream & puffed buckwheat • E, F, M, W. 275,-

SAFFRON FISH SOUP confit trout, prawns, trout roe & dill • CE, M, MO, F, SU, SH . 335,-

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

KALIX VENDACE ROE
30g vendace roe, potato waffle, sour cream from Røros, lemon, pickled red onion, horseradish & dill
• E, F, SU, M 365,-

PLATS PRINCIPAUX

MAINS

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

OVEN BAKED LING with root vegetable purée & potatoes from Urstad Søndre Farm & browned butter sauce with lemon & bacon • F, M 485,-

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

GRILLED NUT LOAF (V) celeriac purée, Jerusalem artichoke, kale & creamed morel sauce
• M, CA, CE, SU 345,-

BRAISED BEEF CHEEKS rigatoni from La Piersante, cipolini, mushrooms & stracciatella
• CE, W, E, SU, M 395,-

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 GIMLET
205,-

SOMMERRO DRY MARTINI
SU
205,-

SOMMERRO PALOMA
205,-

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, CE=CELERY, MU=MUSTARD, SU=SULFITE, MO=MOLLUSKS, W=WHEAT, R=RYE, B=BARLEY

EKSPEDISJONSHALLEN

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