

EKSPEDISJONSHALEN

APERITIF

CHAMPAGNE

Taittinger Brut Réserve
195,- / 1250,-

CREMANT

Léonce Bocquet Crémant de Bourgogne
135,- / 695,-

CAVA

Castellblanc Cava Extra Brut
115,- / 625,-

SOMMERRO
GIMLET
185,-

SOMMERRO
DRY MARTINI
185,-

SOMMERRO
SIDE CAR
185,-

PETIT PLAISIRS

11:00 - 22:00

CROQUETTE with smoked ham & comté, mustard mayo
W, E, M, MU, SU 135,-

CHARCUTERIE selection of salami & hams
SU 235,-

SALTED MARCONA
ALMONDS
AL
85,-

OLIVES
85,-

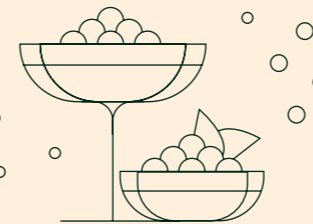
SOURDOUGH
with whipped butter from Røros
W, R, M
85,-

FINE DE CLAIRE OYSTERS with apple mignonette • MO, SU 58,- / 325,-

NORWEGIAN FLAT OYSTERS with soy & ginger dressing • MO, SU, S, SE 62,- / 335,-

SOMMERRO OSCIETRA CAVIAR 30g
with potato chips, egg & crème fraîche
F, E, M 995,-

SOMMERRO CAVIAR TESTING
3x10g caviar, potato chips, egg & crème fraîche
F, E, M 1095,-



HORS D'ŒUVRES

RISOTTO with artichoke & kale • SU, M, WN 215,-

SALT-BAKED BEETROOT SALAD with walnut, rocket & blue cheese (v) • SU, M, WN 195,-

STEAK TARTAR with onion, kapers, cornichons & egg • SU, E, MU, B, F
Small 215,-
Large with fries + 80,-
10 g caviar extra + 295,-

ENTREE PRIX FIXE - Today's starter 225,-

MOULES MARINIER (400G) with garlic, cream & parsley • MO, M, SU 225,-

ONION SOUP GRATINÉE • CE, M, W, R 195,-

PLAT PRINCIPALS

SALT-BAKED CELERIAC with lentils, chanterelles & truffle (V) • CE, SU, M 265,-

BUCCATINI with hitra crab & chilli • W, SU, E, SH 265,-

SOMMERRO BURGER with 100% norwegian beef, cheddar, mushroom,
red onion, brioche & fries • W, E, M, R, SU 275,-

SOMMERRO VEGETARIAN BURGER
with cheddar, mushroom, red onion, brioche & fries • W, E, M, R, SU 265,-

COD FROM MØRE with white beans & habadhuja • F, M, SU, CE 345,-

FROM THE GRILL

GRILLED TURBOT
with tarragon & langoustine sauce
F, SH, CE, SU, M 395,-

DRY-AGED BLACK ANGUS
with Béarnaise or Café de Paris butter
E, M, SU 395,-

TOMAHAWK FOR TWO
with Béarnaise or Café de Paris butter
E, M, SU 995,-

WHITE WINE

SOMMERRO HOUSE WHITE 115,- / 495,-

DOMÄNE WACHAU
Federspiel Terrassen Grüner Veltliner 135,- / 625,-

LOUIS MOREAU CHABLIS 155,- / 750,-

REYNEKE Organic Chenin Blanc 160,- / 775,-

RED WINE

SOMMERRO HOUSE RED 115,- / 495,-

FONCALIEU LA TANNERIE 125,- / 575,-

BORGOGNO Langhe Rosso Binin 140,- / 650,-

VILLA PONCIAGO
Grande Cuvée Beujoulais Village 140,- / 650,-

NON ALCOHOLIC

SPARKLING BLÅ TEA 115,- / 525,-

BAGSTEVOLD EPLEMOST 58,- / 175,-

LUSCOMBE SICILIAN LEMONADE 84,-

LUSCOMBE RHUBARB 84,-

UNTOUCHABLE Sommerro Cocktail 145,-

TWO-GUN Sommerro Cocktail 145,-

GARNITURE

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

ROSMARIN MASH
with olive oil • M 85,-

TODAYS GREENS
with confit shallot • M 85,-

NEW POTATOES
with Lofoten seaweed butter • M 85,-

ROASTED ECOLOGICAL CARROTS
with dukkah • M, PI, SU 85,-

FRENCH FRIES 75,-