Architectural drinks inspired by the 1920s and 30s.
Curated by the bar team at Ekspedisjonshallen.
A TOAST TO 20s & 30s ARCHITECTURE

Our unique cocktail menu draws inspiration from iconic structures built during the Roaring Twenties and Art Deco Era all over the world.

The design philosophies that characterized the architecture of this time period marked a transformative shift in the way structures were conceptualized and built. This era witnessed the emergence of an avant-garde approach that sought to marry the traditions of the past with the possibilities of the future.

As architects grappled with the tension between tradition and progress, the resulting designs left an indelible mark on the built landscape, ushering in an era that celebrated both the aesthetic and the pragmatic.

Let these cocktails transport you to an era where architecture transcended boundaries, and raise a glass to the timeless legacy of a bygone era.
PALACIO DE BELLAS ARTES

The exterior of the Palacio de Bellas Artes facade is adorned with intricate detailing that reflects the opulence of the past, while the use of steel and glass attests to its forward-looking design, establishing the building as a symbol of Mexico's rich artistic heritage.

THE SOMMERRO MOCKTAILS

THE SPIRITZ
Martini floreale, pink grapefruit soda
145,-

THE UMAMI
Olive and pineapple cordial, orange soda
145,-

THE FRUITY
Forest berries and pomegranate, citrus, ginger beer
145,-

THE EXOTIC
Passion fruit, jasmine, apple juice
145,-

THE SOMMERRO CLASSICS

DRY MARTINI
Boatyard Double Gin, Martini Riserva Speciale Ambrato, Noilly Prat
205,-

NEGRONI
Nine Sisters Ocean Gin, Otto's Athens Vermouth, Carpano Botanic Bitter
205,-

SPIXY TOMMY'S MARGARITA
Jose Cuervo Tradicional Reposado, agave syrup, yellow chili, citrus
205,-

PALOMA
Olmeca Altos Blanco, strawberry basil cordial, grapefruit soda
205,-

SOUTHSIDE
The Gardener Gin, Lustau Amontillado Los Arcos, garden cordial, citrus
205,-

THE PARAMOUNT THEATRE

The ability of Oakland's Paramount Theatre to encapsulate both Spanish Gothic and Moorish aesthetics creates a distinctive atmosphere that immerses patrons in a realm of fantasy and escapism.

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**VILLA SAVOY**

A creation of the visionary architect Le Corbusier, this building stands as a beacon of moderist principles. Elevating the structure on pilotis, Le Corbusier liberated the building from the ground, creating an open and flowing space beneath.

**INGREDIENTS**
Greygoose vodka, St. Germain, Pear and ginger cordial, Amaro, Honey

**TASTE**
Fruity, Light, Fresh

**205,-**

**GOLDEN GATE BRIDGE**

The striking international orange color of the Golden Gate Bridge not only ensures its visibility through San Francisco's often foggy conditions, but also imparts a visual harmony with the surrounding landscape of the Golden Gate Strait.

**INGREDIENTS**
Michter's US 1 Bourbon, roasted almond, pear syrup, Tio Pepe Fino, Angostura Aromatic Bitters

**TASTE**
Complex, Smooth, Delicate

**205,-**

**FRANCE, 1931**

**SAN FRANCISCO, USA - 1933**
**EASTERN COLUMBIA BUILDING**

The vibrant façade of the Eastern Columbia Building is adorned with turquoise terra cotta tiles and intricate geometric patterns. This intersection of historical preservation, striking Art Deco design, and adaptive reuse illustrates the Eastern Columbia Building’s significance not only as a physical structure but also as a catalyst for preserving architectural heritage within evolving urban landscapes.

**FALLINGWATER**

Fallingwater, located in Pennsylvania’s picturesque Laurel Highlands, was designed by the legendary American architect Frank Lloyd Wright. What makes Fallingwater truly extraordinary is its hovering balconies and terraces, offering breathtaking views of the lush, forested landscape.

**INGREDIENTS**

**EASTERN COLUMBIA BUILDING**
- Brugal 1888 rum, citrus, Falernum, St. Germain, peach, ginger beer
- TASTE: Spiced, Silky, Gingery

**FALLINGWATER**
- Mezcal, Tequila, olive brine & pineapple cordial, pandan, coconut water & peach soda
- TASTE: Umami, long, smokey
EMPIRE STATE BUILDING

The building’s rapid construction, utilizing cutting-edge techniques and an assembly line approach, showcased the ability to achieve ambitious feats on an unprecedented scale, in the true spirit of the 1930s skyscraper race. It was built in just 410 days!

INGREDIENTS
- Naked malt whisky, La Tomato liqueur, pandan cordial, coconut water & peach soda

TASTE
- Refreshing, bubbly, sweet
- 205,-

JARDIN MAJORELLE

The Majorelle Garden, also known as the The Garden Moorish Revival, is a unique oasis that blends botanical beauty with architectural inspiration.

INGREDIENTS
- Michter’s US 1 Straight Rye, Tio Pepe Fino, hazelnut, raspberry, pistachio, milk

TASTE
- Rich, nutty, silky
- 205,-

MARRAKESH, MOROCCO - 1931

With a garden grown over the course of 40 years by French painter Jacques Majorelle and architecture designed by Paul Sinoir, the garden’s oriental design elements, tranquil reflecting pools, and exotic plants create an ambience of serenity.

NEW YORK, USA - 1932

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Welcome to today’s Ekspedisjons-hallen, where the modern and historic is mixed together in a delightful and electric atmosphere.

Since the opening in 1931, customers entered in the lowered part of Ekspedisjons-hallen, while the staff, seated at the heightened area, assisted them in paying and managing their electricity bills.

At the end of room Per Krohg’s monumental fresco remains in its original form, depicting electricity and its importance to Oslo.

THE SOMMERRO BUILDING

Proudly standing as Norway’s largest-ever preservation project, the hotel now occupies the former headquarters of the capital city’s electrical company, Oslo Lysverker.

The three words on the buildings facade, “Lys, Kraft, Varme”, have been translated into the core values of the Sommerro Hotel, bringing new energy to the neighbourhood of Frogner.

INGREDIENTS
- Nuet aquavit, strawberry basil cordial, cinnamon bun, milk, Mastiha, Vintage champagne

TASTE
- Complex, balanced, rich

205,-
LINGOTTO BUILDING

What sets The Lingotto Building apart is its remarkable conversion from a former Fiat automobile factory into a multifunctional space that encapsulates history and modernity. The building’s unique racetrack helix, once used for vehicle testing, now serves as a striking architectural feature.

Cocktail Hall of Fame

PASSION MARTINI
Plantation pineapple rum, O.P. Anderson Aquavit, passion fruit, vanilla
£205,- | FRUITY

SECTION 7
Michter’s Rye, De Luce Cognac, St. Germain, cucumber, chili, citrus
£205,- | SOUR

ENTER THE EXOTICS
Sete misterios mezcal, Olmeca Altos tequila, passion fruit, pineapple soda, lime leaf cordial
£205,- | TROPICAL

ESPRESSO MARTINI
Vodka, borghetti espresso liquor, sugar, espresso
£205,- | DESSERT

SPARKLING
12 CL
Taittinger Brut Réserve Champagne £205,-

ROSÉ WINE
15 CL
Sommerro House Rosé £130,-

RED WINE
15 CL
Sommerro House Red £130,-

WHITE WINE
15 CL
Sommerro House White £130,-

DRAUGHT BEER
33 CL
Schous Pilsner £86,-

BLEND BEER
33 CL
Kronenbourg 1664 Blanc £98,-

WHITE WINE
15 CL
Castellblanc Extra Brut Cava £135,-

BOTTLED BEER & CIDRE

BOTTLED BEER
Noam Lager £115,-

BOTTLED BEER
Oslo Brewing Co. Gluten Free Lager £135,-

CIDER
Galipette Cidre £115,-

NON-ALCOHOLIC
Coca-Cola £59,-

Coca-Cola Zero £59,-

Fanta £59,-

Sprite £59,-

Bagstevold Epelmost £58,-

Copenhagen Sparkling Tea Blå £115,-

San Miguel 0,0% £89,-

Luscombe Sicilian Lemonade £84,-

Luscombe Rhubarb Crush £84,-

SCAN THE QR-CODE TO ACCESS THE SPIRITS LIST.
ABOUT THE BARTENDERS

Our diverse team of bartenders polished their craft for years. Comprising ladies and gentlemen from various corners of the globe, they are dedicated to serving you with the finest and most memorable experiences.

With their passion for innovation, they create libations that are not just drinks but culinary experiences. They take pride in crafting unique and unforgettable flavor combinations, using homemade and premium ingredients.

Our team believes that every cocktail should be an experience, a journey through taste and time. They will guide you on this flavorful expedition through the art of mixology, all while surrounded by the charm of the 1930s era of architecture and music that defines the Sommerro house.