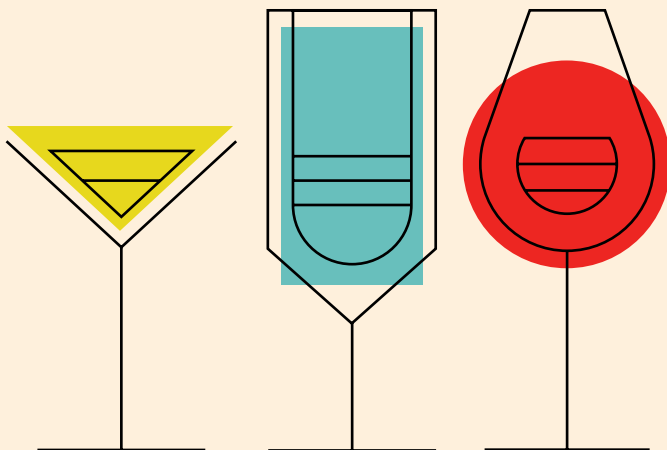


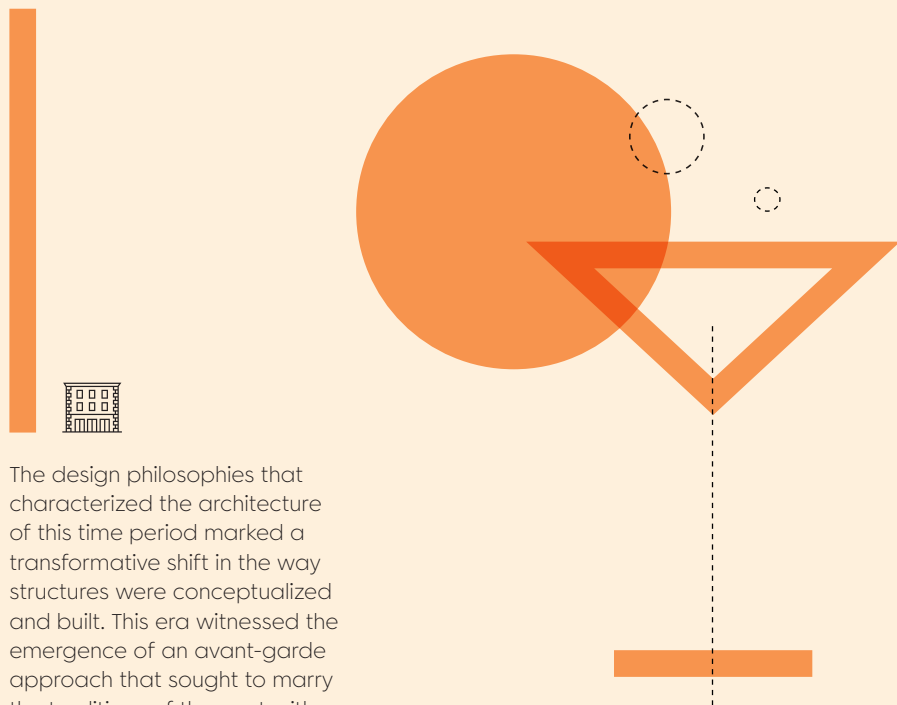
# COCKTAILS & DRINKS



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 Arte façade 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 SPRITZ

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 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.

## 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,-

### SPICY TOMMY'S MARGARITA

Jose Cuervo Tradicional Reposado, agave syrup, yellow chili, citrus

🍷 205,-

### PALOMA

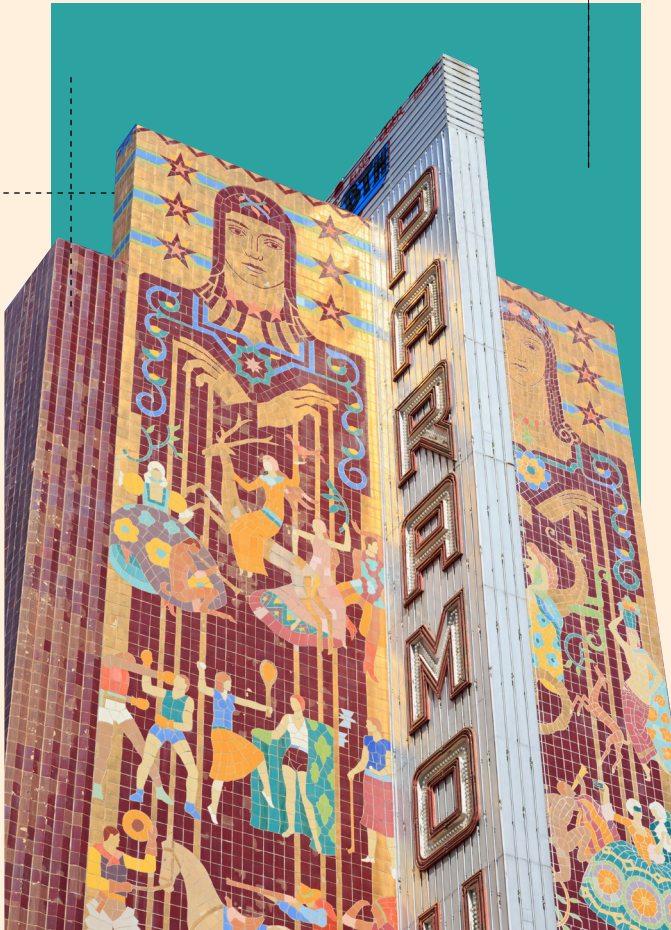
Olmecca Altos Blanco, strawberry basil cordial, grapefruit soda

🍷 205,-

### SOUTHSIDE

The Gardener Gin, Lustau Amontillado Los Arcos, garden cordial, citrus

🍷 205,-





# VILLA SAVOY

A creation of the visionary architect Le Corbusier, this building stands as a beacon of modernist 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,-





# 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.

## INGREDIENTS

Brugal 1888 rum, citrus, Falernum, St. Germain, peach, ginger beer

## TASTE

Spiced, Silky, Gingery

205,-



# FALLINGWATER

Fallingwater, located in Pennsylvania's picturesque Laurel Highlands, was designed by the legendary American architect Frank Lloyd Wright.

## INGREDIENTS

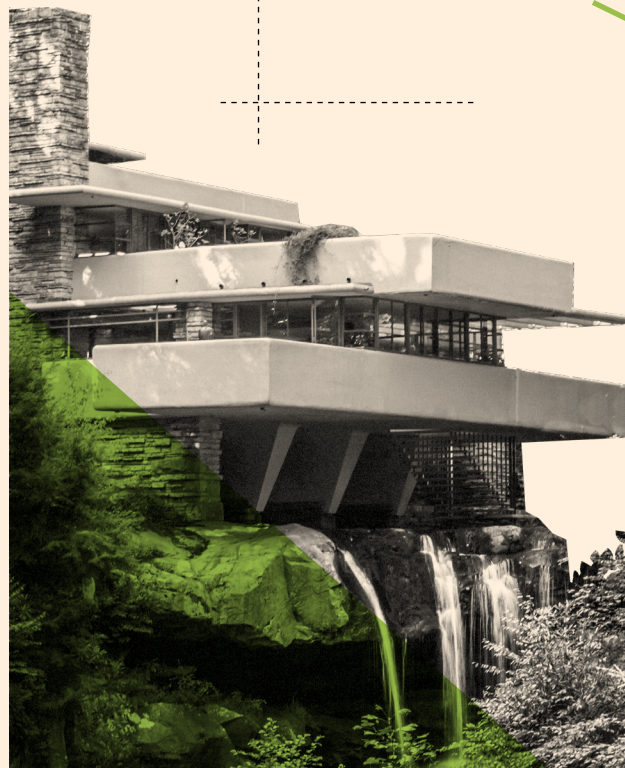
Mezcal, Tequila, olive brine & pineapple cordial, pandan, coconut water & peach soda

## TASTE

Umami, long, smokey

205,-

What makes Fallingwater truly extraordinary is its hovering balconies and terraces, offering breathtaking views of the lush, forested landscape.



# 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.

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.

## INGREDIENTS

Michter's US 1 Straight Rye, Tio Pepe Fino, hazelnut, raspberry, pistachio, milk

## TASTE

Rich, nutty, silky

205,-





# 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,-



Right: Sketch by architects Bjerke & Eliassen (1929)



Since the opening in 1931, customers entered in the lowered part of Ekspedisjonshallen, 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.

Welcome to today's Ekspedisjonshallen, where the modern and historic is mixed together in a delightful and electric atmosphere.



# 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 Luze  
Cognac, St. Germain,  
cucumber, chili, citrus

🍷 205,- | SOUR

### ENTER THE EXOTICS

Siete misterios mezcal,  
Olmeca Altos tequila,  
passion fruit, pineapple  
soda, lime leaf cordial

🍷 205,- | TROPICAL

### ESPRESSO MARTINI

Vodka, borghetti  
espresso liquor,  
sugar, espresso

🍷 205,- | DESSERT



## BEER, WINE & NON-ALCOHOLIC

### SPARKLING

12 CL

Taittinger  
Brut Réserve  
Champagne

205,-

Léonce Bocquet  
Crémant de  
Bourgogne

150,-

Castellblanc Extra  
Brut Cava

135,-

### WHITE WINE

15 CL

Sommerro House  
White

130,-

Riesling –  
Bartender's Choice

160,-

Chardonnay –  
Bartender's Choice

210,-

### ROSÉ WINE

15 CL

Sommerro House  
Rosé

130,-

### RED WINE

15 CL

Sommerro  
House Red

130,-

Pinot Noir –  
Bartender's Choice

175,-

Malbec –  
Bartender's Choice

190,-

### DRAUGHT BEER

33 CL

Schous Pilsner

86,-

Kronenbourg  
1664 Blanc

98,-

Stonewall IPA

98,-

### BOTTLED BEER & CIDER

Noam Lager

115,-

Oslo Brewing Co.  
Gluten Free Lager

135,-

Oslo Brewing Co.  
"Oslove"

145,-

Galipette Cidre

115,-

### NON- ALCOHOLIC

Coca-Cola

59,-

Coca-Cola Zero

59,-

Fanta

59,-

Sprite

59,-

Bagstevold  
Eplemost

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.