SOMMERRO



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THE ELECTRIC AGE COCKTAIL MENU

A cocktail journey through light, power & discovery

LIGHT-POWER-WARMTH

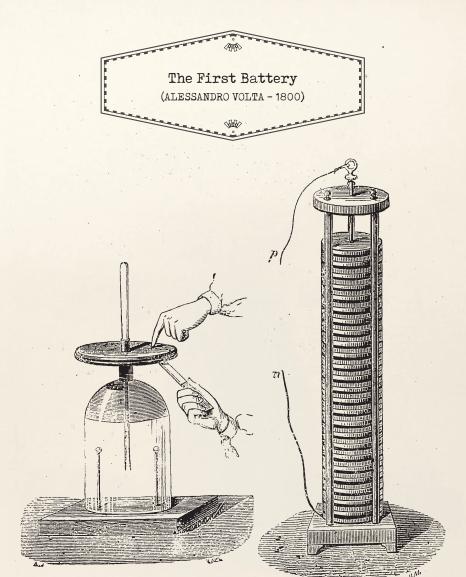


Fig. 110.—Condensador de Volta: experimento sobre la electricidad de contacto

Fig. 111.—Pila de Volta ó de columna

This original illustration shows the Voltaic Pile - the world's first true battery. It stacked alternating discs of zinc and copper separated by brine-soaked cloth. The invention was the first to provide a continuous source of electric current.

THE STORM

INGREDIENTS:

Michter's Bourbon,
Mango, Lemon, Falernum,
Mustard Seed

205,-

TASTE: Fruity - Spicy - Exotic

VISION: Benjamin Franklin's
1752 kite experiment in Philadelphia proved
lightning is electric, igniting global
fascination with electricity's hidden power.

ALLERGENS: Mustard, Nuts, Almonds

Mr VOLTA

INGREDIENTS:

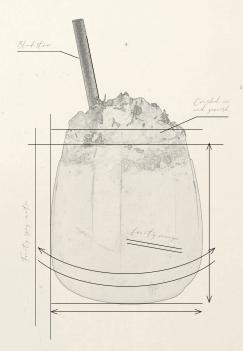
Michter's Rye Whisky, Homemade Cordial, Green Apple

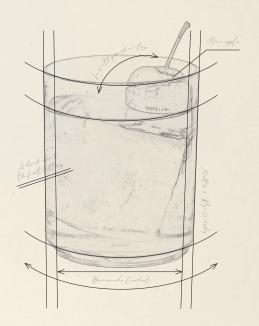
205,-

TASTE: Balance - Rich - Fresh Apple

VISION: Alessandro Volta built the first battery in Italy in 1800, turning metal and brine into a steady current - laying the foundation for modern electric power.







The Storm

Franklin's ingenious and controversial idea is captured in this perfectly balanced mix of silkiness, exoticism, and a spark of mustard.

Our take on a lightning strike.





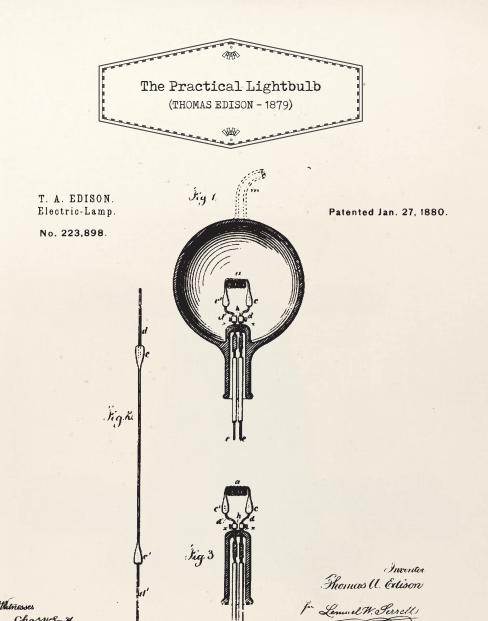
Mr Volta

Volta's battery - our first portable source of energy. This single invention gave us the freedom to move around with what we need and love.

We created the same reaction in a drink by mixing elements to achieve a stable balance that brings you energy and a smile.







Patent sketch of Edison's carbon filament lightbulb, the first commercially viable design. It revolutionized electric lighting by combining endurance, safety, and affordability in one invention.

Mr EDISON

INGREDIENTS:

No.52 Aquavit, Lemon, Vodka, Peach, Passion, Vanilla, Lactose Free Milk

205,-

TASTE: Exotic - Sweet - Silky

VISION: Thomas Edison's 1879 lightbulb in New Jersey glowed through the night, bringing safe, steady light into homes and revolutionizing the way people lived after dark.

ALLERGENS: Milk

LYSVERKER LEGACY

INGREDIENTS:

Brugal Rum, Strawberry, Cherry Tomato, Lime Leaf, Campari

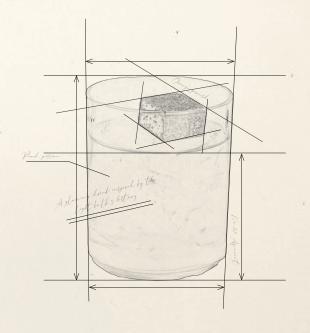
205,-

TASTE: Bitter - Balance - Generous

VISION: The Sommerro building opened in 1932 as the HQ of Oslo Lysverker - a symbolof civic progress and the beating heart of Norway's growing electric grid.

ALLERGENS: Sulfite







Mr Edison

The genius idea that has brightened up our nights since 1879. The coziness of a single light bulb illuminating the evening – let this very tasty cocktail in disguise brighten your palate. Don't be misled by the lack of color. Let the warm light shine into a room full of surprises.



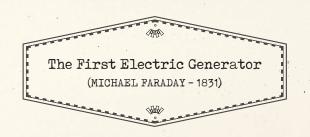


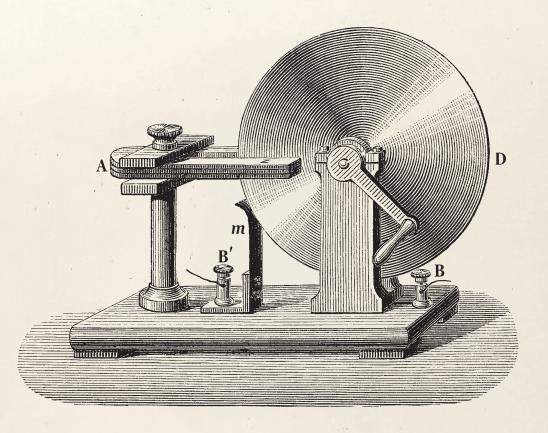
Lysverker Legacy

The strong heart of Sommerro —
this drink will take you through
history, from technological progress
to an celebration of epicentre.
Revisiting the old classics with a
stunning twist, the strawberry—red
heart of Sommerro is rich, powerful,
generous, and delicious.









This sketch illustrates Faraday's groundbreaking apparatus, where a copper disc rotates between the poles of a magnet, generating a continuous electric current - a principle that underpins modern electricity generation.

MAGNETISM

INGREDIENTS:

Hellstrøm Summer Aquavit, Pisco, Limoncello, Lemon, Sugar, Oatly Cream

205,-

TASTE: Lemon pie - Sour - Creamy

VISION: In 1831, Michael Faraday discovered how magnets could generate current - a quiet breakthrough in London that powers every generator we know today.

ALLERGENS: Gluten, Oats

1894 EXPRESS

INGREDIENTS:

Citadelle Gin Rouge, Vodka, Berries, Ginger, Lemon, White Chocolate, Lactose Free Milk

205,-

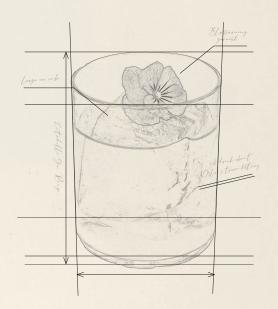
1831 M.F

TASTE: Floral - Red fruits - Ginger

VISION: Oslo's electric trams rolled out in 1894, replacing horses and steam with silent, reliable current - connecting a growing city with elegant precision.

ALLERGENS: Milk





Magnetism

Magnetism draws inspiration from the invisible forces of attraction just like in Faraday's experiments. In this creamy lemon pie-style cocktail, bright citrus elements pulltogether in perfect harmony to tingle your palate and spark your curiosity.





1894 Express

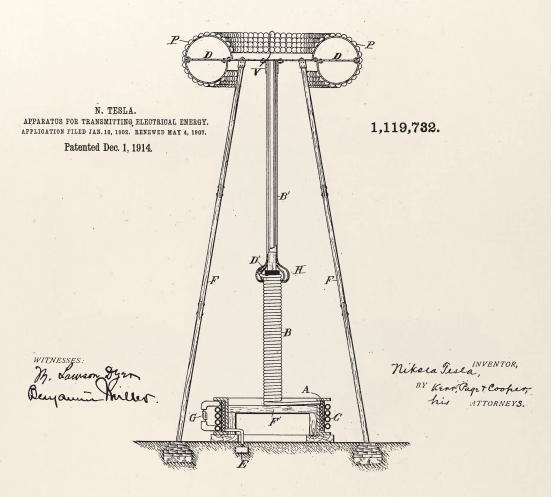
Let us transport you! With light berries and silkiness, this cocktail will elegantly and smoothly carry you through the night - just like the tramway (trikk) has since 1894.











A technical diagram of Tesla's famous coil – an early high-voltage transformer that could generate dramatic electrical arcs and light bulbs wirelessly.

Used in both public demonstrations and serious experiments into wireless power.

THE SPARK

INGREDIENTS:

Planteray Light Rum, Pineapple, Coconut, Lime, Lactose Free Milk

205,-

TASTE: Exotic - Colada - Fizzy

VISION: In 1891, Nikola Tesla lit up rooms with his dramatic high-frequency coil, pioneering wireless power and turning electricity into spectacle and science.

ALLERGENS: Milk, Nuts



KRISTIANIA

INGREDIENTS:

Brugal Rum, Planteray Coconut Rum, Hazelnut, Ginger, Banana, Lime Cordial

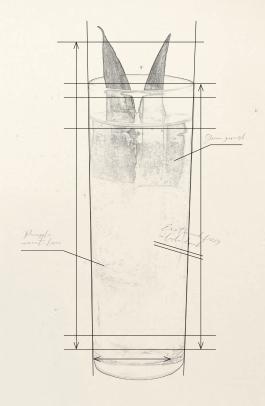
205,-

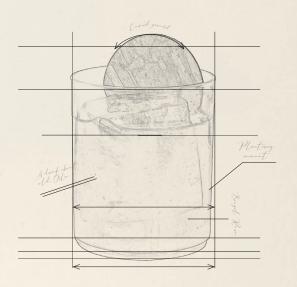
TASTE: Stiff - Rich - Old fashioned

VISION: Electric streetlamps lit Kristiania (Oslo) in 1892, marking the start of the city's electric age and transforming nights with the glow of modern infrastructure.

ALLERGENS: Hazelnuts







The Spark

A refreshing, light, and elegant drink that embodies the beautiful coils Nikola Tesla used to brighten up the rooms of his lab. And look up to our coil lights in the ceiling - some say they electrify the ambience of Ekspedisjonshallen.





Kristiania

Let your taste buds travel back in time to when Kristiania was becoming Oslo - those first city lights guiding you to hotels, bars, and restaurants. This is an homage to the Old Fashioned and classic drinks.





TE **CIASSICS**

205,-

Each sip connects past to present - no reinvention without foundation.



SOMERRO DRY MARTINI

INGREDIENTS:

Bareksten Double Gin, Dolin Dry

ALLERGENS: Sulfite



MANDARIN OIP **FASHIONED**

INGREDIENTS:

Michter's Bourbon, Mandarine, Rémy Martin VSOP, Basil & Honey, Angostura Bitters

ALLERGENS: Egg, Milk, Wheat



PASSION MARTINI

INGREDIENTS:

Brugal Rum, Passion fruit, Jasmine, Vanilla



SOMERRO PAI9MA

INGREDIENTS:

Tequila Blanco, Strawberry, Basil Cordial, Pink Grapefruit Soda

THE ELECTRIC TIMELINE



PFNICILIN

INGREDIENTS:

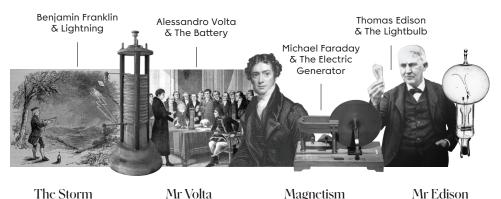
Oslo Lysverker &

The Sommerro

Building

Macallan 12, Laphroaig, Ginger, Honey, Lemon

THE ELECTRIC TIMELINE



A kite in the sky, thunder above, and the revelation that lightning is electricity. The age of discovery begins.

Volta stacked copper and zinc with saltwatersoaked cloth to create the first true battery and a steady current.

1800

Magnetism

1831 Faraday's spinning

copper disc showed that motion creates electricity - unlocking the generator.

After testing thousands of materials, Edison perfected the lightbulb - steady, reliable, and ready for the world.

1879

Nikola Tesla & The Kristian Birkeland High-Frequency Coil & Oslo's Streetlights

Kristiania

1892

Electric streetlamps lit up Kristiania's nights - glowing proof that the electric age had arrived.

1894 Express

Kristiania

Elektricitetsverk &

The Electric Tram

Lysverker Legacy

1932

1894

Home to Oslo Lysverker, Sommerro powered the city — and embodied electricity in design, light, and architecture.

The Spark

1891

With sparks leaping

through air, Tesla lit

rooms wirelessly - and

turned electricity into

spectacle.

Trams began gliding through city streets — rewiring daily life with quiet, electric movement.

18

Low-alcohol-

19W VOLTAGE

195,-



INGREDIENTS:

Aperitivo, Prosecco, Soda Water

ALLERGENS: Sulfite





INGREDIENTS:

CACAO &

White Wine, Strawberry, Fusetti Italian Bitter Cacao, Citrus

ALLERGENS: Sulfite



Alcohol-free

ZERO AL@HOL

145.-



THE EXOTIC 0%

INGREDIENTS:

Passion Fruit, Jasmine, Apple Juice



ZFRO MUJE 0%

INGREDIENTS:

White Pepper Cordial, Lime, Ginger Beer



TEE SPRITZ < 0.5%

INGREDIENTS:

Martini Floreale <0,5% alc, Pink Grapefruit Soda

ALLERGENS: Sulfite



AMARETTO <0.5%

INGREDIENTS:

Lemon, Apple Juice, Amaretto <0,5% alc, Egg White

ALLERGENS: Egg, Nuts, Almonds

20

BEER & SODA

DRAUGHT BEER 33 CL Schous Pilsner 105,Kronenbourg 1664 Blanc 115,Stonewall IPA 115,Juicy IPA 115,-

BOTTLED BEER & CIDER

Peroni 115,Peroni Gluten Free 135,Galipette Cider 115,-

NON-ALCOHOLIC	
Eplemost	60,-
Sparkling Tea	125,-
Peroni 0,0%	89,-
Fentimans Lemonade	85,-
Fentimans Raspberry Lemonade	85,-
Soda (Coca-Cola, Coca-Cola Zero, Fanta, Sprite)	65,-

EKSPEDISJ©NS-HALLEN

WINE & SPIRITS

SPARKLING 12 CL Taittinger, Brut Réserve Champagne 230,-Dagobert Crémant d'Alsace 190,-WHITE WINE 15 CL Sommerro House White 150.-Riesling (Bartender's Choice) 190,-Chardonnay (Bartender's Choice) 225,-ROSÉ WINE 15 CL Sommerro House Rosé 150,-**RED WINE 15 CL** Sommerro House Red 150,-Pinot Noir - Bartender's Choice 235,-



Scan the QR-code to access the spirits list:

ABOUT THE BARTENDERS

Our diverse team of bartenders has 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.

