

EKSPEDISJONSHALEN BRUNCH

APÉRITIF

CHAMPAGNE

Taittinger Brut Réserve • SU
215,- / 1300,-

CRÉMANT

Léonce Bocquet
Crémant de Bourgogne • SU
155,- / 795,-

MIMOSA

SU
195,-

BLOODY MARY

CH, CE
205,-

OLD CUBAN

SU
205,-

GARNITURE

GREEN SALAD

with Dijon vinaigrette • MU, SU 85,-

TOMATOES FROM HANASAND FARM

with shallots & sherry vinaigrette • SU 95,-

TODAY'S GREENS

95,-

POTATOES FROM TYLLDAL

with Lofoten Seaweed butter • M 85,-

FRENCH FRIES

85,-

SOMMERRO OSCIETRA CAVIAR

30g caviar, potato chips, egg & crème fraîche
F, E, M 995,-

SOMMERRO CAVIAR TASTING

5x10g caviar, potato chips, egg & crème fraîche
F, E, M 1095,-

KID'S BRUNCH

BELGIAN WAFFLE, VANILLA
ICE CREAM & BERRIES

W, E, M

195,-

PETITS PLAISIRS

12:00 - 22:00

CROQUETTE with beef cheeks & parsley mayo

W, E, M, MU, SU 135,-

CHARCUTERIE with a selection of salami & hams

SU 235,-

SALTED MARCONA ALMONDS

AL
85,-

OLIVES

85,-

SOURDOUGH with Røros Smør (whipped butter)

W, R, M
85,-

FINE DE CLAIRE OYSTERS with apple mignonette sauce • MO, SU 60,- / 345,-

TODAY'S OYSTERS with soy & ginger dressing • MO, SU, S, SE 66,- / 365,-

EGGS

EGGS BENEDICT

W, E, M, SU 265,-

EGGS ARLINGTON

W, E, M, SU, F 275,-

EGGS FLORENTINE (V)

W, E, M, SU 245,-

SOMMERRO BRUNCH TO SHARE

495,- PER PERSON



SALAD LYONNAISE

with poached egg, warm bacon,
shallots & mustard dressing

SU, M, E, MU, W
275,-

LINGUINE

with løyrom & butter sauce

F, W, SU, M
335,-

STEAK TARTAR with onion, capers, cornichons & egg • SU, E, MU, B, F

Small (100g) 225,-

Large (150g) 295,-

Add 10g caviar + 315,-

FISH SOUP with mussels, leek & dill • F, M, MO, CE

255,-

CAESAR SALAD 1924 with grilled organic chicken • W, R, E, M, SU, MU

325,-

CHICKEN PAILLARD with wild garlic, lemon & caper butter • M, SU

315,-

BAKED LOBSTER with lemon herb butter, salad & mustard dressing • SH, M, MU, E

Half lobster 395,-

Whole lobster 545,-

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

425,-

SOMMERRO BURGER with 100% Norwegian beef,

cheddar, mushroom, red onion, brioche & fries • W, E, M, R, SU 325,-

BEYOND VEGETARIAN BURGER (V)

with brioche, mushroom, coleslaw, red onion & french fries • W, E, M, R, SU 275,-

BEER

SCHOUS (draught) • GL 98,-

KRONENBOURG 1664 BLANC (draught) • GL 115,-

THE STONEWALL INN IPA (draught) • GL 115,-

NOAM LAGER (bottled) • GL 115,-

WHITE WINE

SOMMERRO HOUSE WHITE

50% Chardonnay, 50% Viura • SU 140,- / 675,-

DOM. ROBERT VIC CROISÉE DE LA MER

Sauvignon Blanc • SU 170,- / 800,-

NEEF-EMMICH Riesling Trocken • SU 185,- / 900,-

ANDRÉ GOICHOT Château du Cray Chardonnay • SU 215,- / 1000,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ 100% Garnacha • SU 140,- / 675,-

RED WINE

SOMMERRO HOUSE RED 100% Garnacha • SU 140,- / 675,-

BOUTINOT LES COTEAUX Côtes du Rhône • SU 170,- / 800,-

DOM. DE CHEVALIER

L'Esprit de Chevalier 2017 • SU 225,- / 1100,-

ANDRÉ GOICHOT Château du Cray Pinot Noir • SU 225,- / 1100,-

ALCOHOL FREE

SAN MIGUEL 0,0% Beer • GL 89,-

SPARKLING TEA BLÅ 125,- / 585,-

LUSCOMBE Sicilian Lemonade / Rhubarb Crush 84,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

DESSERTS

TODAY'S BRUNCH DESSERT 115,-

MADAGASCAR VANILLA ICE CREAM

with Stroh rum raisins • E, M, SU 105,-

MANGO & PASSION FRUIT SORBET

with roasted pineapple • SU 105,-

NORWEGIAN & FRENCH CHEESES

with fruit bread & chutney
M, SE, SU, HN, AL, R, W 259,-

BASQUE CHEESECAKE with black currants
& vanilla (4-5 pers.) • E, M 399,-

PETIT FOUR 95,-