

EKSPEDISJONSHALEN BRUNCH

APÉRITIF

PROSECCO

Le Contesse Brut, DOC Treviso • SU
150,- / 790,-

CRÉMANT

Crémant d'Alsace Le Jardin de Trebogad
Brut, Cave du Roi Dagobert • SU
190,- / 950,-

CHAMPAGNE

Taittinger Brut Réserve • SU
230,- / 1350,-

MIMOSA

SU
195,-

BLOODY MARY

SU
205,-

GARIBALDI

SU
195,-

PETITS PLAISIRS

12:00 - 22:00

ARANCINI with gruyère & saffron • M, SU, W, E 195,-

CHARCUTERIE with a selection of salami, hams & cheese • SU, M 295,-

SALTED
MARCONA ALMONDS
AL
85,-

OLIVES
85,-

SOURDOUGH BREAD
with whipped organic Røros butter
W, R, M
95,-

FINE DE CLAIRE OYSTERS with apple mignonette sauce • MO, SU 180,- 3PCS / 345,-
1/2 DOZEN

TODAY'S OYSTERS with soy & ginger dressing • MO, SU, S, SE 185,- 3PCS / 370,-

(CONSUMPTION OF RAW OYSTERS AT GUESTS' DISCRETION)

EGGS

EGGS BENEDICT
• W, E, M, SU 265,-

EGGS ARLINGTON
• W, E, M, SU, F 275,-

SOMMERRO BRUNCH TO SHARE

495,- PER PERSON (MIN. 2 PEOPLE)



GRATINATED CHÈVRE (V)

on toast with yellow beets, raspberry,
Sommerro salad & caramelized sunflower seeds

M, SU, MU, W
295,-

BUCATINI

with brown crab from Hitra, chili,
parsley & champagne sauce

W, E, M, SH
355,-

STEAK TARTAR with onion, capers, cornichons & egg • SU, E, MU, B, F
Small (100g) 235,-
Large (150g) 295,-

CAESAR SALAD 1924 with grilled organic chicken • W, R, E, M, SU, MU 325,-

CHICKEN PAILLARD with pickled red cabbage, parmesan, rocket & grilled lemon • M, SU, MU 315,-

GRILLED AUBERGINE (V) with tomato beurre blanc, smoked tofu, pickled mushrooms
& kimchi sesamseeds • M, SE, SU 335,-

MUSHROOM SANDWICH (V) with mushroom pate, Sommerro salad, pickled onion,
confit mushrooms & fennel • W, SU, MU, E, M 295,-

BEYOND VEGETARIAN BURGER (V) with brioche, cheddar, baby gem,
truffle & parmesan mayonnaise & french fries • W, E, M, R, SU, MU 295,-

SOMMERRO BURGER with 100% Norwegian beef, cheddar,
baby gem, truffle & parmesan mayonnaise, brioche & french fries • GL, W, E, M, SU, MU 325,-

HALIBUT with pommes mousseline, cabbage, apple & Sandefjord sauce with avruga caviar • F, M, SU . . 495,-

ANTONIUS OSCIETRA CAVIAR

30g caviar, blinis, egg & crème fraîche

• F, E, M, W 995,-

KID'S BRUNCH

BELGIAN WAFFLE, VANILLA
ICE CREAM & BERRIES

• W, E, M. 195,-

GARNITURE

GREEN SALAD

with Dijon vinaigrette • MU, SU 85,-

TODAY'S GREENS 95,-

PEARL POTATOES

with garlic & herbs • M. 95,-

FRENCH FRIES • W 85,-

BEER

SCHOUS (draught) • GL 105,-

KRONENBOURG 1664 BLANC (draught) • GL 115,-

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

JUICY IPA • GL 115,-

PERONI (bottled) • GL 115,-

WHITE WINE

SOMMERRO HOUSE WHITE

50% Chardonnay, 50% Viura • SU. 150,- / 750,-

DOM. ROBERT VIC CROISÉE DE LA MER

Sauvignon Blanc • SU. 170,- / 800,-

NEEF-EMMICH Riesling Trocken • SU 190,- / 950,-

ANDRÉ GOICHOT Château du Cray Chardonnay • SU . 225,- / 1100,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ 100% Garnacha • SU . . 150,- / 750,-

RED WINE

SOMMERRO HOUSE RED 100% Garnacha • SU. . . 150,- / 750,-

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

ANDRÉ GOICHOT Château du Cray Pinot Noir • SU . . 235,- / 1150,-

MOUTON CADET Cuvée Héritage • SU 235,- / 1150,-

ALCOHOL FREE

PERONI 0,0% Beer • GL 89,-

SPARKLING TEA 125,- / 585,-

FENTIMANS Victorian Lemonade / Raspberry Lemonade 85,-

EXOTIC Mocktail 145,-

SPRITZ Mocktail 145,-

DESSERTS

TODAY'S BRUNCH DESSERT 135,-

VANILLA POT DE CRÈME

cherry confit & meringue • E, M, W 165,-

HAZELNUT GELATO with coffee

caramel & hazelnut crocan • HN, M 165,-

NORWEGIAN & FRENCH CHEESES

with condiments 269,-

VALRHONA CHOCOLATE & RASPBERRY CAKE

(To share 4-5) • S 420,-

EKSPEDISJONSHALLEN

BRASSERIE
F. FROGNER
1937
OSLO
P.B. EKSPEDISJONSHALLEN