

EKSPEDISJONSHALEN BRUNCH

APÉRITIF

PROSECCO

Le Contesse Brut, DOC Treviso • SU
140,- / 675,-

CRÉMANT

Crémant d'Alsace Le Jardin de Trebogad
Brut, Cave du Roi Dagobert • SU
180,- / 890,-

CHAMPAGNE

Taittinger Brut Réserve • SU
220,- / 1300,-

MIMOSA
SU
195,-

BLOODY MARY
SU
205,-

SOMMERRO
SPRITZ
SU
195,-

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,-

PETITS PLAISIRS

ROSTI POTATO & VENDACE ROE with Västerbotten cheese & chives

M, F 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
85,-

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

TODAY'S OYSTERS with soy & ginger dressing • MO, SU, S, SE 185,- 3PCS / 365,-

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)



FETA CHEESE (V)

with Sommerro salad, romesco saus, blood orange,
grilled squash & pumpkin seeds

M, SU
295,-

BUCATINI ARRABBIATA (V)

with stracciatella cheese & basil

W, E, M
315,-

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

Small (100g) 225,-

Large (150g) 295,-

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

CROQUE MONSIEUR with Stavanger ham, Gruyère, Dijon mustard & salad • W, M, MU, SU 275,-

CONFIT KING OYSTER MUSHROOM (V) with wild garlic, endive, halloumi,

dukkah crumble & white wine sauce • M, SU, PI, HN, SE 325,-

DEEP FRIED PLAICE with rye bread, herb salad, lemon & remoulade sauce

• F, E, WH, R, MU, SU 295,-

BEYOND VEGETARIAN BURGER (V) with brioche, cheddar, baby gem,

truffle and parmesan mayonnaise & french fries • W, E, M, R, SU, MU 295,-

SOMMERRO BURGER with 100% Norwegian beef, cheddar,

baby gem, truffle and parmesan mayonnaise, brioche & french fries • GL, W, E, M, SU, MU 325,-

GRILLED VEAL SANDWICH with sourdough bread, onion compote, hollandaise &

Espelette pepper • M, E, MU, W. 325,-

BEER

SCHOUS (draught) • GL 105,-

KRONENBOURG 1664 BLANC (draught) • GL 115,-

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

PERONI (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 190,- / 950,-

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,-

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

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

ALCOHOL FREE

PERONI 0.0% Beer • GL 89,-

SPARKLING TEA 125,- / 585,-

LUSCOMBE Sicilian Lemonade / Rhubarb Crush 85,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

DESSERTS

TODAY'S DESSERT 165,-

RHUBARB, yoghurt and honey trifle

• E, M, W 165,-

TODAY'S SOFT-SERVE ICE CREAM

with condiments 165,-

NORWEGIAN & FRENCH CHEESES

with condiments • M, SE, SU, HN, AL, R, W 269,-

PETIT FOUR 99,-

BASQUE CHEESECAKE

with blueberry compote (4-5 pers) • E, M. . . . 399,-

EKSPEDISJONSHALEN

BAR. EKSPEDISJONSHALEN. BRASSERIE & FROGNER. OSLO. 1931.