

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, SU 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,-

BURRATA (V)

with Tomatoes from Hanasand farm,
pickled green strawberries, crutongs & basil

M, W, SU
295,-

BUCATINI (V)

with wild garlic pesto, stracciatella,
tomato & pistachio

W, E, M, PI
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,-

CHICKEN PAILLARD with rocket, tomatoes from Hanasand farm, grilled lemon

& parmesan • M, SU, SN 315,-

PUMPKIN (V) with carrot sauce, endive, halloumi & Dukkah crumble • W, E, M, HN, SE. 325,-

SKAGEN SANDWICH with Sommerro salad, pickled red onion, horseradish cream,

lemon and dill • WH, MU, SU, M, E 325,-

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,-

SOMMERRO BRUNCH TO SHARE

495,- PER PERSON (MIN. 2 PEOPLE)



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 . 225,- / 1100,-

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 . . 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,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

DESSERT

TODAY'S BRUNCH DESSERT 135,-

ORANGE BLOSSOM & MARMALADE

crème brûlée • E, M 165,-

ALMOND SORBET

with grilled lemon & olive oil • AL 165,-

CLASSIC TIRAMISU

(To share 4-5) • E, M, W, SU 429,-

WARM EARL GREY MADELEINE

with bergamot curd • E, M, W 165,-

NORWEGIAN & FRENCH CHEESES

with condiments 269,-

EKSPEDISJONSHALLEN

BRASSERIE
F. FROGNER
1937
OSLO
P.B. EKSPEDISJONSHALLEN