

EKSPEDISJONSHALEN BRUNCH

APÉRITIF

CHAMPAGNE

Taittinger Brut Réserve
205,- / 1300,-

CRÉMANT

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

CAVA

Castellblanc Extra Brut
135,- / 675,-

MIMOSA

195,-

BLOODY MARY

205,-

OLD CUBAN

205,-

GARNITURE

GREEN SALAD

with Dijon vinaigrette • MU, SU 85,-

CARROTS with harissa, sour cream dressing,

pistachios & herb salad • M, PI 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

3x10g 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 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 245,-

EGGS ARLINGTON

W, E, M, SU, F 265,-

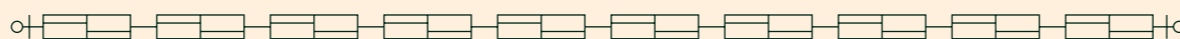
EGGS FLORENTINE (V)

W, E, M, SU 225,-

SOMMERRO

BRUNCH TO SHARE

465,- PER PERSON



SOMMERRO WINTER SALAD (V)

with baked chèvre, pomegranate,
pumpkin & dijondressing

SU, M, MU, W
275,-

TRUFFLE PASTA (V)

with black winter truffle,
parmesan & creamy sauce

M, W, E
335,-



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

Small 225,-
Large with fries + 95,-
Add 10g caviar + 315,-

ONION SOUP GRATINÉE • CE, MU, W, SU, M 215,-

CAESAR SALAD 1924 with grilled organic chicken • W, R, E, M, SU, MU 299,-

CHICKEN MILANESE with spinach, kale, potato, parmesan & crème fraîche dressing • W, E, M 315,-

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

Half lobster 395,-
Whole lobster 535,-

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 285,-

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

WHITE WINE

SOMMERRO HOUSE WHITE 130,- / 625,-

GEORG BREUER

Riesling "Sauvage" 180,- / 850,-

LOUIS MOREAU Chablis, Bourgogne 195,- / 950,-

ANDRÉ GOICHOT

Château du Cray Chardonnay 195,- / 950,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ 130,- / 625,-

RED WINE

SOMMERRO HOUSE RED 130,- / 625,-

FONTANAFREDDA "Ebbio" Nebbiolo 165,- / 800,-

CATENA "Paraje Altamira" Malbec 190,- / 900,-

DOM. DE CHEVALIER

l'Esprit de Chevalier 2017 225,- / 1100,-

NON-ALCOHOLIC

SPARKLING TEA BLÅ 115,- / 525,-

BAGSTEVOLD EPLEMOST 58,- / 175,-

LUSCOMBE SICILIAN LEMONADE 84,-

LUSCOMBE RHUBARB CRUSH 84,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

DESSERTS

TODAY'S BRUNCH DESSERT 115,-

MADAGASCAR VANILLA ICE CREAM

with Armagnac prunes • E, M, SU 145,-

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 tropical

fruit salsa, for sharing (4-5) 399,-

PETIT FOURS E, M, AL 95,-