

EKSPEDISJONSHALEN BRUNCH

APÉRITIF

CHAMPAGNE

195,- / 1250,-

CRÉMANT

Léonce Bocquet Crémant de Bourgogne

135,- / 695,-

CAVA

Castellblanc Extra Brut

110,- / 625,-

JELL-O

W | 205,-

SOMMERRO RED SNAPPER

W | 185,-

GARIBALDI

W | 175,-

GARNITURE

GREEN SALAD

with Dijon Vinaigrette • MU, S 85,-

ROSEMARY MASH

with Olive Oil • M 85,-

TODAY'S GREENS

. 85,-

POTATOES FROM TYLLDAL

with Lofoten Seaweed Butter • M 85,-

FRENCH FRIES

. 75,-

SOMMERRO OSCIETRA CAVIAR

50g Caviar, Potato Chips, Egg & Crème Fraîche
F, E, M 995,-

SOMMERRO CAVIAR TASTING

3x10g Caviar, Potato Chips, Egg & Crème Fraîche
F, E, M 1095,-

KIDS BRUNCH

BELGIAN WAFFLE, SOFT ICE-CREAM, & BERRIES

W, E, M

195,-

PETITS PLAISIRS

12:00 - 22:00

CROQUETTE with Smoked Ham & Comté, Mustard Mayo

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

CHARCUTERIE selection of Salami & Ham

SU 235,-

SALTED MARCONA ALMONDS

AL
85,-

OLIVES

85,-

SOURDOUGH with Whipped Butter from Røros

W, R, M
85,-

FINE DE CLAIRE OYSTERS with Apple Mignognette • MO, SU 58,- / 325,-

TODAY'S OYSTERS with Soy & Ginger Dressing • MO, SU, S, SE 64,- / 345,-

EGG

EGGS BENEDICT

W, E, M, SU 235,-

EGGS ARLINGTON

W, E, M, SU, F 255,-

EGGS FLORENTINE (V)

W, E, M, SU 215,-

SOMMERRO BRUNCH TO SHARE

425,- PER PERSON



VEGETARIAN

AVOCADO ON SOURDOUGH TOAST

with Poached Organic Eggs & Sesame

W, R, M, E, SE

235,-

SOMMERRO HONEY SALAD

with Roasted Pumpkin & Walnut

SU, WN, MU

245,-

RISOTTO

with Saffron & Rocket

SU, M, CE

235,-

SALT BAKED CELERIAC

with Lentils, Mushrooms & Truffle

CE, SU, M

255,-

CAESAR SALAD 1924 with Grilled Organic Chicken • W, R, E, M, SU, MU 295,-

SHAKSHUKA

with Habaduja, Grilled Sourdough & Organic Egg • W, R, M, E, CE 225,-

DRY-AGED BLACK ANGUS

with Béarnaise or Café de Paris butter • E, M, SU 395,-

SOMMERRO BURGER with 100% Norwegian Beef

Cheddar, Mushroom, Red Onion, Brioche & Fries • W, E, M, R, SU 275,-

SOMMERRO VEGETARIAN BURGER

Cheddar, Mushroom, Red Onion, Brioche & Fries • W, E, M, R, SU 265,-

OPEN SANDWICH with Fried Sole & Sauce Gribiche • W, R, E, SU, MU, F 275,-

STEAK TARTAR Small • SU, E, MU, B, F 215,-

Large with fries + 80,-

Add 10g Caviar + 295,-

WHITE WINE

SOMMERRO HOUSE WHITE 125,- / 545,-

GEORG BREUER
Riesling Sauvage 140,- / 700,-

JEAN-MARC BROCARD CHABLIS . . 160,- / 750,-

REYNEKE Organic Chenin Blanc. 165,- / 775,-

FAIVELEY Bourgogne Blanc 200,- / 975,-

RED WINE

SOMMERRO HOUSE RED 125,- / 545,-

FONCALIEU LA TANNERIE 135,- / 645,-

BORGOGNO Langhe Rosso Pinin 140,- / 650,-

GEORG BREUER
Rouge Pinot Noir 160,- / 750,-

SAN GIORGIO Rosso di Montalcino. 195,- / 950,-

NON ALCOHOLIC

SPARKLING TEA BLÅ 115,- / 525,-

BAGSTEVOLD EPLEMOST. 58,- / 175,-

LUSCOMBE SICILIAN LIMONADE 84,-

LUSCOMBE RHUBARB CRUSH 84,-

PROHIBITION FRUITY Sommerro Cocktail . . . 145,-

PROHIBITION APERITIVO Sommerro Cocktail . 145,-

DESSERTS

BASQUE CHEESECAKE

with Blueberry Compote. For sharing(2-3)
E, M 325,-

STICKY TOFFEE PUDDING

with yoghurt soft ice
W, E, M, SU 155,-

ICE-CREAM / SORBET SCOOP

. 55,-

PROFITEROLES, WARM CHOCOLATE

SAUCE & CRÈME CHANTILLY

W, M, E 145,-

SELECTION OF NORWEGIAN & FRENCH CHEESE

M, SE, SU, HN, AL, R, W 185,-

PETIT FOURS E, M, AL. 95,-

EKSPEDISJONSHALEN

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