EKSPEDISJONSHALLEN BRUNCH

APÉRITIF

CHAMPAGNE
Taittinger Brut Réserve
200,- / 1300,-

CRÉMANT
Léonce Bocquet Crémant de Bourgogne
140,- / 725,-

CAVA
Castellblanc Extra Brut
130,- / 645,-

JELL-O	BLOODY MARY	GARIBALDI
205,-	185,-	175,-

GARNITURE

GREEN SALAD
with Dijon vinaigrette • MU, S 85,-

ASPARGUS
with lemon butter • M. 95,-

TODAY'S GREENS 85,-

POTATOES FROM TYLLDAL
with Lofoten Seaweed butter • M 85,-

FRENCH FRIES 75,-

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,-

KIDS BRUNCH
BELGIAN WAFFLE, VANILLA 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 with selection of salami & hams
SU 235,-

SALTED MARCONA ALMONDS	OLIVES	SOURDOUGH with Røros Smør (whipped butter)
AL		W, R, M
85,-	85,-	85,-

		½ DOZEN
FINE DE CLAIRE OYSTERS with apple mignonette sauce • MO, SU	58,-	325,-
TODAY'S OYSTERS with soya & ginger dressing • MO, SU, S, SE	64,-	345,-

EGGS

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

BEETROOT HUMMUS ON SOUR DOUGH TOAST
with 64 °C organic eggs
E, W, R, B
235,-

TRUFFLE PASTA
W, E, M
325,-

GRILLED CHÈVRE SALAD
with salt baked beetroot, walnut & raspberry dressing
SU, WN, M
265,-

SOMMERRO BURGER with 100% Norwegian beef
cheddar, mushroom, red onion, brioche & fries • W, E, M, R, SU 275,-

SOMMERRO VEGETARIAN BURGER
with cheddar, mushroom, red onion, brioche & fries • W, E, M, R, SU. 265,-

CAESAR SALAD 1924 with grilled chicken • W, R, E, M, SU, MU 295,-

OPEN SANDWICH WITH VEAL, pickled onion & mustard seeds • W, R, E, SU, MU 285,-

DRY-AGED BLACK ANGUS
with Béarnaise or Café de Paris butter • E, M, SU 395,-

FRIED COD TONGUE with salad and cauliflower • W, E, F, M, S, SU 255,-

STEAK TARTAR Small • SU, E, MU, B, F 215,-
Large with fries . . . . . + 80,-
Add 10g caviar . . . . . + 295,-

CELERIAC SCHNITZEL with miso, pickled onion & jalapeño cream • W, R, E, SU, MU, CE, S 255,-

CHICKEN PAILLARD with wasabi butter, rocket & grilled lemon • M 285,-

WHITE WINE

SOMMERRO HOUSE WHITE . . . . . 130,- / 595,-

GEORG BREUER
Riesling "Sauvage" . . . . . 155,- / 750,-

FRANC MILLET, Sancerre. . . . . 180,- / 900,-

LOUIS MOREAU Chablis, Bourgogne . . . . 175,- / 850,-

ANDRÉ GOICHOT
Château du Cray Chardonnay . . . . . 205,- / 1000,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ . . . . . 130,- / 595,-

CHATEAU d'ESCLANS Whispering Angel 155,- / 750,-

RED WINE

SOMMERRO HOUSE RED . . . . . 130,- / 595,-

FONTANAFREDDA "Ebbio" Nebbiolo . . . 160,- / 750,-

GUTZLER Pinot Noir Trocken. . . . . 170,- / 800,-

CATENA "Paraje Altamira" Malbec . . . . . 185,- / 900,-

NON-ALCOHOLIC

SPARKLING TEA BLÅ. . . . . 115,- / 525,-

BAGSTEVOLD EPLEMOST. . . . . 58,- / 175,-

LUSCOMBE SICILIAN LEMONADE. 84,-

LUSCOMBE RHUBARB CRUSH 84,-

PROHIBITION FRUITY Sommerro Cocktail 145,-

PROHIBITION APERITIVO Sommerro Cocktail . 145,-

DESSERTS

BASQUE CHEESECAKE
with strawberry & rhubarb compote
For sharing (3-4) • E, M 385,-

TODAY'S SOFT-SERVED ICE CREM
(ASK YOUR WAITER ABOUT ALLERGIES). 145,-

STRAWBERRY & CREAM ÉCLAIR
W, M, E 145,-

SELECTION OF
NORWEGIAN & FRENCH CHEESE
with fruit bread and chutney
M, SE, SU, HN, AL, R, W 225,-

BABA AU RHUM & CHANTILLY CREAM
E, M, ... 165,-

PETIT FOURS E, M, AL. 95,-

MU=MUSTARD, S=SOYA, M=MILK PROTEIN, F=FISH, E=EGG, W=WHEAT, SU=SULFIT, R=RYE, SE=SESAME, WN=WALNUTS, CE=CELERY, B=BARLEY, HN=HAZELNUTS, AL=ALMONDS