

EKSPEDISJONSHALEN BRUNCH

APÉRITIF

CHAMPAGNE

Taittinger Brut Réserve
205,- / 1300,-

CRÉMANT

Léonce Bocquet Crémant de Bourgogne
150,- / 775,-

CAVA

Castellblanc Extra Brut
135,- / 675,-

MIMOSA

195,-

BLOODY MARY

205,-

OLD CUBAN

205,-

GARNITURE

GREEN SALAD

with Dijon vinaigrette • MU, S 85,-

GRATINATED CAULIFLOWER

with blue cheese • M, W 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 smoked ham, comté & mustard 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

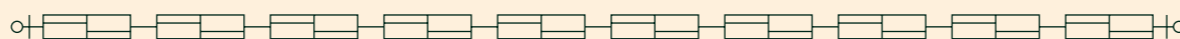
W, E, M, SU, F 265,-

EGGS FLORENTINE (v)

W, E, M, SU 225,-

SOMMERRO BRUNCH TO SHARE

455,- PER PERSON



BUCATINI

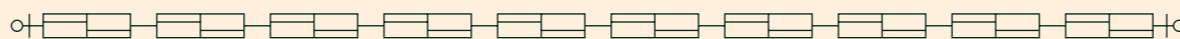
with crab, chili, parsley,
white wine & shellfish sauce
SH, M, SU, W, E
295,-

PORTOBELLO ON SOURDOUGH TOAST

with 64 °C organic eggs & pecorino
E, W, R, B, M
255,-

DUCK SALAD

with blackberries & pickled pears
SU, MU
295,-



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

Small 225,-

Large with fries + 85,-

Add 10g caviar + 315,-

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

CROQUE MONSIEUR with ham, gruyere, parmesan & Dijon bechamel sauce • W, E, M, MU 275,-

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

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

Half lobster 395,-

Whole lobster 535,-

SOMMERRO BURGER with 100% Norwegian beef,

cheddar, mushroom, red onion, brioche & fries • W, E, M, R, SU 285,-

SOMMERRO VEGETARIAN BURGER with brioche,

grilled oyster mushroom, coleslaw, red onion & french fries • W, E, M, R, SU 275,-

DRY-AGED BLACK ANGUS with Béarnaise or Café de Paris butter • E, M, SU 425,-

WHITE WINE

SOMMERRO HOUSE WHITE 130,- / 625,-

GEORG BREUER
Riesling "Sauvage" 160,- / 775,-

LOUIS MOREAU Chablis, Bourgogne 180,- / 850,-

FRANC MILLET Sancerre 185,- / 900,-

ANDRÉ GOICHOT
Château du Cray Chardonnay 210,- / 1000,-

CHATEAU GUIRAUD
"G" de Guiraud Bordeaux Blanc 220,- / 1100,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ 130,- / 625,-

RED WINE

SOMMERRO HOUSE RED 130,- / 625,-

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

GUTZLER Pinot Noir Trocken 175,- / 825,-

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 SOFT-SERVED ICE CREAM

(ASK YOUR WAITER ABOUT ALLERGIES). 145,-

BABA AU ROSÉ with raspberries
E, M, W, SU 165,-

VALRHONA CHOCOLATE
with cherry W, M, E 165,-

BASQUE CHEESECAKE with forest berries
& gold, to share (3-4) • E, M 385,-

SELECTION OF
NORWEGIAN & FRENCH CHEESES
with fruit bread & chutney 225,-

PETIT FOURS E, M, AL 95,-