

EKSPEDISJONSHALEN BRUNCH

APERITIF

CHAMPAGNE

Taittinger Brut Réserve
195,- / 1250,-

CREMANT

Léonce Bocquet Crémant de Bourgogne
135,- / 695,-

CAVA

Castellblanc Cava Extra Brut
115,- / 625,-

JELL-O

🍷 | 205,-

SOMMERRO RED SNAPPER

🍷 | 185,-

GARIBALDI

🍷 | 175,-

GARNITURE

GREEN SALAD

with Dijon Vinaigrette • MU, S. 85,-

ROSMARIN MASH

with Olive Oil • M 85,-

TODAY'S GREENS

with Confit Shallot • M 85,-

NEW POTATOES

with Lofoten Seaweed Butter • M 85,-

FRENCH FRIES

. 75,-

SOMMERRO OSCIETRA CAVIAR

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

SOMMERRO CAVIAR TESTING

3x15g Caviar, Potato Chips, Egg & Crème Fraîche
F, E, M 1095,-

KIDS BRUNCH

BELGIAN WAFFLE, SOFT ICE-CREAM, & BERRIES
W, E, M

195,-

PETIT PLAISIRS

11:00 - 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 Mignonette • MO, SU 1/2 DOZEN .58,- / 325,-

NORWEGIAN FLAT OYSTERS with Soy & Ginger Dressing • MO, SU, S, SE 62,- / 335,-

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,-

RISOTTO

with Artichoke & Kale

M, CE, SU
245,-

SOMMERRO HONEY SALAD

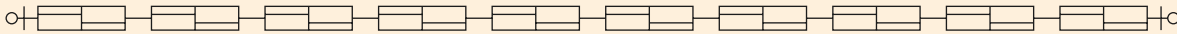
with Roasted Pumpkin & Walnut

SU, WN, MU
245,-

SALT BAKED CELERIAC

with Lentils, Chanterelles & Truffle

CE, SU, M
245,-



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

BUFFALO MOZZARELLA

with Tomatoes from Hanasand, Onion, Basil, Balsamic & Olive Oil • M, SU 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 115,- / 495,-

DOMÄNE WACHAU

Federspiel Terrassen Grüner Veltliner. 135,- / 625,-

LOUIS MOREAU CHABLIS. 155,- / 750,-

REYNEKE Organic Chenin Blanc. 160,- / 775,-

RED WINE

SOMMERRO HOUSE RED 115,- / 495,-

FONCALIEU LA TANNERIE 125,- / 575,-

BORGOGNO Langhe Rosso Binin 140,- / 650,-

VILLA PONCIAGO

Grande Cuvée Beujoulais Village 140,- / 650,-

NON ALCOHOLIC

SPARKLING BLÅ TEA. 115,- / 525,-

BAGSTEVOLD EPLEMOST. 58,- / 175,-

LUSCOMBE SICILIAN LEMONADE. 84,-

LUSCOMBE RHUBARB 84,-

UNTOUCHABLE Sommerro Cocktail 145,-

TWO-GUN Sommerro Cocktail 145,-

DESSERTS

BASQUE CHEESECAKE

with Blueberry Compote
E, M 155,-

KOUIGN AMANN with Ceylon Cinnamon

and Soft Serve Ice-Cream
W, E, M 145,-

ICE-CREAM / SORBET SCOOP

M, E 55,-

PROFITEROLES &

CRÈME CHANTILLY

W, M, E, S 145,-

SELECTION OF

NORWEGIAN & FRENCH CHEESE

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

PETIT FOURS E, M, AL. 95,-