

# 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, 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 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,-

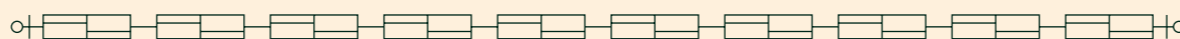
### EGGS FLORENTINE (v)

W, E, M, SU ..... 225,-

SOMMERRO

## BRUNCH TO SHARE

455,- PER PERSON



### SOMMERRO WINTER SALAD

with baked chèvre, pomegranate,  
pumpkin & Dijon dressing

SU, M, MU, W  
275,-

### PORTOBELLO ON SOURDOUGH TOAST

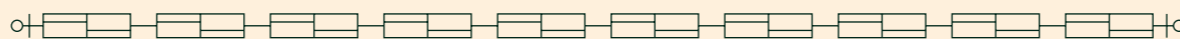
with 64 °C organic eggs & pecorino

E, W, R, B, M  
265,-

### TRUFFLE PASTA

with with black winter  
truffle & parmesan

M, W, E  
335,-



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

Small ..... 225,-

Large with fries ..... + 85,-

Add 10g caviar ..... + 315,-

**ONION SOUP GRATINEE** • 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" ..... 175,- / 850,-

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

### ANDRÉ GOICHOT

Château du Cray Chardonnay ..... 195,- / 950,-

FRANC MILLET Sancerre ..... 205,- / 1000,-

### CHATEAU GUIRAUD

"G" de Guiraud Bordeaux Blanc ..... 205,- / 1000,-

## RED WINE

SOMMERRO HOUSE RED ..... 130,- / 625,-

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

GUTZLER Pinot Noir Trocken ..... 175,- / 825,-

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

### DOM. DE CHEVALIER

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

REMELLURI Rioja Reserva 2014 ..... 245,- / 1200,-

## 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 ..... 105,-

### TODAY'S SOFT-SERVED ICE CREAM

(ASK YOUR WAITER ABOUT ALLERGIES). ..... 145,-

### WARM STICKY TOFFEE PUDDING

with vanilla ice cream • E, M, W, PE ..... 155,-

### SELECTION OF NORWEGIAN & FRENCH CHEESES

with fruit bread & chutney  
M, SE, SU, HN, AL, R, W ..... 259,-

PETIT FOURS E, M, AL ..... 95,-