EKSPEDISJONSHALLEN

PRIX FIXE
SET MENU

TODAY'S MAIN COURSE
455,-

CHEF'S THREE COURSE MENU
845,-

CHEF'S THREE COURSE VEGETARIAN
725,-

ADDITIONAL CHEESE
M, SE, SU, HN, AL, R, W
235,

WINE PACKAGE | 3 GLASSES
745,-

PETITS PLAISIRS
LIGHT DISHES & SNACKS

ARANCINI with gruyère & saffron • M, SU, W, E 195,-

CHARCUTERIE with a selection of salami, hams & cheese • SU, M 295,-

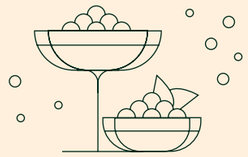
SALTED MARCONA ALMONDS	OLIVES	SOURDOUGH BREAD
AL		with whipped organic Røros butter
		W, R, M
85,-	85,-	95,-

	½ DOZEN	
FINE DE CLAIRE OYSTERS with apple mignonette • MO, SU	180,- 3pcs	/ 345,-
TODAY'S OYSTERS with soy & ginger dressing • MO, S, SU, SE	190,- 3pcs	/ 370,-

(CONSUMPTION OF RAW OYSTERS AT GUESTS' DISCRETION)

ANTONIUS OSCIETRA CAVIAR
30g caviar, blinis, egg & crème fraîche

• F, E, M, W 995,-



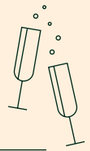
APÉRITIF

PROSECCO
Le Contesse Brut, DOC Treviso • SU . . . . . 150,- / 790,-

CRÉMANT
d'Alsace Le Jardin de Trebogad Brut,
Cave du Roi Dagobert • SU . . . . . 190,- / 950,-

CHAMPAGNE
Taittinger Brut Réserve • SU . . . . . 230,- / 1350,-

SOMMERRO GIMLET	SOMMERRO DRY MARTINI	SOMMERRO PALOMA
	SU	
205,-	205,-	205,-



BEER

SCHOUS (draught) • GL 105,-

KRONENBOURG 1664 BLANC (draught) • GL 115,-

THE STONEWALL INN IPA (draught) • GL 115,-

FRYDENLUND JUICY IPA (draught) • GL 115,-

PERONI (bottled) • GL 115,-

WHITE WINE

SOMMERRO HOUSE WHITE
50% Chardonnay, 50% Viura • SU . . . . . 150,- / 750,-

DOM. ROBERT VIC CROISÉE DE LA MER
Sauvignon Blanc • SU . . . . . 170,- / 800,-

NEEF-EMMICH Riesling Trocken • SU . . . . . 190,- / 950,-

ANDRÉ GOICHOT Château du Cray Chardonnay • SU . 225,- / 1100,-

RED WINE

SOMMERRO HOUSE RED Garnacha • SU . . . . . 150,- / 750,-

GIOVANNI ROSSO Barbera d'Alba • SU . . . . . 170,- / 800,-

ANDRÉ GOICHOT Château du Cray Pinot Noir • SU . . 235,- / 1150,-

MOUTON CADET Bordeaux Cuvée Héritage • SU . . . 235,- / 1150,-

NON-ALCOHOLIC

PERONI 0,0% Beer • GL 90,-

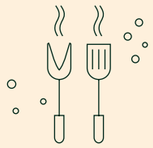
SPARKLING TEA . . . . . 125,- / 585,-

FENTIMANS Victorian Lemonade / Raspberry Lemonade 85,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

GRILLÉ
FROM THE GRILL



GRILLED TURBOT
with pommes mousseline, caramelized onion,
mushroom & celeriac sauce • M, SU, F, CE 495,-

DRY-AGED BLACK ANGUS
with french fries, choose either béarnaise or
Café de Paris butter • E, M, SU, W, B 565,-

DUCK FOR TWO
with pearl potatoes, artichokes, chestnuts
& red wine jus • M, SU, CE 1195,-

GARNITURE
SIDES

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

TODAY'S GREENS 95,-

BEETROOT with rocket and walnuts • M, WN 95,-

PEARL POTATOES with herb butter • M 95,-

FRENCH FRIES • W 95,-

HORS D'OEUVRES
STARTERS

ENTRÉE PRIX FIXE
Today's starter 255,-

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

Small (100G) 235,-

Large (150G) 295,-

LØYROM (40g) with brioche,
sour cream from Røros & red onion
• W, E, M, F 385,-

KVIT UNDREDAL (V)
with salt-baked celeriac, pickled pear,
caramelized walnuts & balsamic dressing
• M, SU, MU, WN, CE 265,-

PLATS PRINCIPAUX
MAINS

CAULIFLOWER (V)
with white bean hummus, almonds, apricot, raisins & white wine sauce with vadouvan oil • M, SU, CE, AL, MU 335,-

RISOTTO (V) with a variation of Jerusalem artichoke & truffle • M, SU 355,-

SOMMERRO BURGER with 100% Norwegian beef, cheddar, baby gem, truffle
& parmesan mayonnaise, brioche & french fries • W, E, M, SU, MU 335,-

BEYOND VEGETARIAN BURGER (V)
with cheddar, baby gem, truffle & parmesan mayonnaise, brioche & french fries • W, E, M, SU, MU. 295,-

COD with Jerusalem artichoke, apple, hazelnuts & chicken butter sauce • F, M, SU, HN, CE 475,-

GL=GLUTEN, MO=MOLLUSKS, SH=SHELLFISH, E=EGG, F=FISH, S=SOY, M=MILK PROTEIN, AL=ALMONDS, HN=HAZELNUTS, WN=WALNUTS, PI=PISTACHIOS, CE=CELERY, MU=MUSTARD, SE=SESAME, SU=SULFITE, W=WHEAT, R=RYE, B=BARLEY

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