EKSPEDISJONSHALLEN

PRIX FIXE
SET MENU

CHEF'S THREE COURSE MENU
845,-

CHEF'S THREE COURSE VEGETARIAN
725,-

SOMMELIER'S PACKAGE | 3 GLASSES
745,-

OSCIETRA CAVIAR
30g caviar, blinis, egg & crème fraiche
• F, E, M, W 995,-

GRILLÉ
FROM THE GRILL

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

CHATEAUBRIAND FOR TWO
with sauce Perigueux (2-3 sides recommended) • M, SU . . . 1195,-

DRY AGED TXOGITXU FOR TWO
Dry aged côte de boeuf (900 g) with demi-glace, smoked bacon & tarragon
(2-3 sides recomended) • M, SU 2050,-

GARNITURE
SIDES

GREEN SALAD with Dijon vinaigrette • MU, SU 85,-
TODAY'S GREENS 95,-
PEARL POTATOES with herb butter • M 95,-
FRENCH FRIES • W 95,-
POMMES DAUPHINOISE • M, SU 110,-

PETITS PLAISIRS
LIGHT DISHES & SNACKS

TOASTED SHOKUPAN BREAD with pickled onions, vendace roe & gruyère • W, SU, F, M, 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
85,-	85,-	W, R, M
		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)

HORS D'OEUVRES
STARTERS

ENTRÉE PRIX FIXE
Today's starter 255,-

DUCK & CHICKEN TERRINE
with toast, frisé salat, dijon mustard, hazelnuts, fig & onion marmelade
• SU, MU, W, M, HN 275,-

WINTER SALAD (V) with endive, honey mustard vinaigrette, Roquefort, pickled pear & carmalized walnuts • M, WN, SU, MU 255,-

STEAK TARTAR
Porcini mayonnaise, pickled mustard seeds, crispy shallots, capers & pommes allumettes
• SU, E, MU, B, F
Small (100G) 250,-
Large (150G) 295,-

MONT D'OR CHEESE (400g)
served warm with toast, pickles & serrano ham
• M, W, SU, MU 595,-

PLATS PRINCIPAUX
MAINS

TODAY'S MAIN COURSE please ask your waiter 475,-
STERLING HALIBUT from the West Coast with pommes mousseline, yellow beets, almonds, saffron & smoked pepper beurre blanc • M, AL, SU, F. 475,-
GRILLED HISPI CABBAGE (V) with pumpkin pure, pickled carrot, parmesan, miso sauce & hazelnuts • M, SO, HN, SE, SU 325,-
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,-
RISOTTO (V) with celeriac & truffle • M, SU, CE 395,-
TURBOT with smoked turbot sauce, spicy n'duja, carrot puree & silver onion • F, M, SU, CE 495,-

APÉRITIF

PROSECCO
Le Contesse Brut, DOC Treviso • SU . . . . . 160,- / 790,-

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

CHAMPAGNE
Moët & Chandon Imperial Brut • SU . . . . . 230,- / 1250,-

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

BEER

SCHOUS (draught) • GL 115,-
KRONENBOURG 1664 BLANC (draught) • GL 125,-
THE STONEWALL INN IPA (draught) • GL 125,-
FRYDENLUND JUICY IPA (draught) • GL 125,-
PERONI (bottled) • GL 125,-

WHITE WINE

SOMMERRO HOUSE WHITE • SU . . . . . 160,- / 725,-
SYLVAIN GODON Sauvignon Blanc • SU . . . . . 180,- / 850,-
SCHLOSS JOHANNISBERG 50 Degrees Riesling • SU 190,- / 900,-
DOM. VUILLEMEZ Mâcon-Villages Chardonnay • SU . 225,- / 1100,-

RED WINE

SOMMERRO HOUSE RED • SU . . . . . 160,- / 725,-
BORGOGNO Barbera d'Alba • SU . . . . . 180,- / 850,-
CHÂTEAU DES ANTONINS Bordeaux Supérieur • SU . 220,- / 1050,-
NUITON BENOIT Bourgogne Pinot Noir • SU . . . . . 225,- / 1100,-

ALCOHOL FREE

PERONI 0,0% Beer • GL 90,-
FENTIMANS Victorian Lemonade / Raspberry Lemonade 85,-
EXOTIC Mocktail 145,-
SPRITZ Mocktail 145,-
SPARKLING TEA . . . . . 125,- / 585,-

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=SULPHITES, W=WHEAT, R=RYE, B=BARLEY

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