

EKSPEDISJONSHALEN

APÉRITIF

CHAMPAGNE

Taittinger Brut Réserve • SU
215,- / 1300,-

CRÉMANT

Léonce Bocquet
Crémant de Bourgogne • SU
155,- / 795,-

SOMMERRO
SOUTH SIDE
205,-

SOMMERRO
DRY MARTINI
SU
205,-

SOMMERRO
OLD CUBAN
SU
205,-

TODAY'S MAIN COURSE
425,-

CHEF'S THREE COURSE MENU
825,-

CHEF'S THREE COURSE VEGETARIAN
725,-

ADDITIONAL CHEESE
M, SE, SU, HN, AL, R, W
225,-

FROM THE GRILL

HALIBUT with spring cabbage,
spring onion & champagne butter sauce
F, M, SU 455,-

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

DUCK FOR TWO from Holte Farm, with pommes
boulangère, red cabbage, orange & red wine sauce
SU, CE, M 995,-

PETITS PLAISIRS

11:00 - 22:00

CROQUETTE with beef cheeks & parsley mayo
W, E, M, MU, SU 135,-

CHARCUTERIE with a 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,-

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,-

HORS D'OEUVRES

STEAK TARTAR with onion, capers, cornichons & egg • SU, E, MU, B, F
Small (100g) 225,-
Large (150g) + 295,-
Add 10g caviar + 315,-

ASPARAGUS (V) with almonds, radish & hollandaise • SU, M, AL 245,-

ENTRÉE PRIX FIXE - Today's starter 255,-

LINGUINE with løyrom & butter sauce • F, W, SU, M 295,-

VITELLO TONATO with capers & parmesan • M, SU, E, F 275,-

PLATS PRINCIPAUX

GRILLED CAULIFLOWER (V) with harissa yoghurt, kale & hazelnuts • M, SU, MU, HA 255,-

SOMMERRO BURGER with 100% Norwegian beef,
cheddar, mushroom, red onion, brioche & fries • W, E, M, R, SU 325,-

BEYOND VEGETARIAN BURGER (V)
with brioche, mushroom, coleslaw, red onion & fries • W, E, M, R, SU 275,-

BAKED LOBSTER with lemon herb butter, salad & mustard dressing • SH, M, MU, E
Half lobster 395,-
Whole lobster 545,-

COD FROM THE COAST OF MØRE
with pommes mousseline, spring onion & shellfish butter sauce • SH, F, M, SU, CE 445,-

BEER

SCHOUS (draught) • G 98,-

KRONENBOURG 1664 BLANC (draught) • G 115,-

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

NOAM LAGER (bottled) • G 115,-

WHITE WINE

SOMMERRO HOUSE WHITE
50% Chardonnay, 50% Viura • SU 140,- / 675,-

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

NEEF-EMMICH Riesling Trocken • SU 185,- / 900,-

ANDRÉ GOICHOT Château du Cray Chardonnay • SU 215,- / 1000,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ 100% Garnacha • SU 140,- / 675,-

RED WINE

SOMMERRO HOUSE RED 100% Garnacha • SU 140,- / 675,-

BOUTINOT LES COTEAUX Côtes du Rhône • SU 170,- / 800,-

DOM. DE CHEVALIER
L'Esprit de Chevalier 2017 • SU 225,- / 1100,-

ANDRÉ GOICHOT Château du Cray Pinot Noir • SU 225,- / 1100,-

ALCOHOL FREE

SAN MIGUEL 0,0% Beer • G 89,-

SPARKLING TEA BLÅ 125,- / 585,-

LUSCOMBE Sicilian Lemonade / Rhubarb Crush 84,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

GARNITURE

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

TOMATOES FROM HANASAND FARM
with shallots & sherry vinaigrette • SU 95,-

TODAY'S GREENS 95,-

POTATOES FROM TYLLDALEN
with Lofoten Seaweed butter • M 85,-

FRENCH FRIES 85,-

F=FISH, E=EGG, M=MILK PROTEIN, W=WHEAT, MU=MUSTARD, SU=SULFIT,
AL=ALMONDS, R=RYE, MO=MOLLUSCS, SH=SHELLFISH, CE=CELERY, B=BARLEY,
WN=WALNUTS, PI=PISTACHIO, HN=HAZELNUTS, SE=SESAME, G=GLUTEN