EKSPEDISJONSHALLEN

TODAY'S MAIN COURSE
445,-

CHEF'S THREE COURSE MENU
825,-

CHEF'S THREE COURSE VEGETARIAN
725,-

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

WINE PACKAGE | 3 GLASS
745,-

HORS D'OEUVRES

ENTRÉE PRIX FIXE - Today's starter 255,-
Ask your waiter for allergies

STEAK TARTAR with onion, capers, cornichons & egg
• SU, E, MU, B, F
Small (100g) 235,-
Large (150g) 295,-

MUSHROOM PATE (V) with grilled sourdough,
pickled onion, confit mushrooms & fennel • W, SU, MU, E, M . . 255,-

GRATINATED CHEVRÈ
on toast with yellow beets, raspberry, Sommerro salad
& caramelized sunflower seeds • M, SU, MU, W 265,-

FROM THE GRILL

GRILLED POLLOCK with baba ganoush,
chimichurri & sweetcorn relish • M, SU, F 425,-

DRY-AGED BLACK ANGUS with french fries,
choose either béarnaise or Café de Paris butter
• E, M, SU, F, B 545,-

RACK OF LAMB pommes mousseline,
grilled peppers, red wine sauce & seasonal vegetables
(2 pers) • M, SU, B, W, MU, CE 1195,-

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

APÉRITIF

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

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

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

SOMMERRO
GIMLET
| 205,-

SOMMERRO
DRY MARTINI
SU
| 205,-

SOMMERRO
PALOMA
| 205,-

PETITS PLAISIRS

11:00 - 22:00

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

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

SALTED MARCONA ALMONDS
AL
85,-

OLIVES
85,-

SOURDOUGH BREAD
with whipped organic Røros butter
W, R, M
95,-

½ DOZEN

FINE DE CLAIRE OYSTERS with apple mignonette sauce • MO, SU . . . . 180,- 3pcs / 345,-

TODAY'S OYSTERS with soy & ginger dressing • MO, SU, S, SE . . . . . 185,- 3pcs / 370,-

(CONSUMPTION OF RAW OYSTERS AT GUESTS' DISCRETION)

ANTONIUS OSCIETRA CAVIAR

30g caviar, blinis, egg & crème fraîche

• F, E, M, W 995,-

PLATS PRINCIPAUX

GRILLED AUBERGINE (V) with tomato beurre blanc, smoked tofu, pickled mushrooms & kimchi sesamseeds • M, SE, SU 335,-

BUCATINI with brown crab from Hitra, chili, parsley & champagne sauce • W, E, M, SH . . . 355,-

SOMMERRO BURGER with 100% Norwegian beef, cheddar, baby gem,
truffle & parmesan mayonnaise, brioche & french fries • GL, W, E, M, SU, MU 325,-

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

HALIBUT with pomme mousseline, cabbage, apple & Sandefjord sauce
with avruga caviar • F, M, SU 495,-

BEER

SCHOUS (draught) • GL 105,-
KRONENBOURG 1664 BLANC (draught) • GL 115,-
THE STONEWALL INN IPA (draught) • GL 115,-
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,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ 100% Garnacha • SU . . 150,- / 750,-

RED WINE

SOMMERRO HOUSE RED 100% Garnacha • SU . . . 150,- / 750,-
BOUTINOT LES COTEAUX Côtes du Rhône • SU . . 170,- / 800,-
ANDRÉ GOICHOT Château du Cray Pinot Noir • SU . . 235,- / 1150,-
MOUTON CADET Cuvée Héritage • SU . . . . . 235,- / 1150,-

ALCOHOL FREE

PERONI 0,0% Beer • G 89,-
SPARKLING TEA . . . . . 125,- / 585,-
FENTIMANS Victorian Lemonade / Raspberry Lemonade 85,-
EXOTIC Mocktail 145,-
SPRITZ Mocktail 145,-

GARNITURE

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

TODAY'S GREENS 95,-

PEARL POTATOES
with garlic & herbs • M. 95,-

FRENCH FRIES • W 85,-

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