

EKSPEDISJONSHALEN

APÉRITIF

CHAMPAGNE

Taittinger Brut Réserve
200,- / 1300,-

CRÉMANT

Léonce Bocquet Crémant de Bourgogne
140,- / 725,-

CAVA

Castellblanc Extra Brut
130,- / 645,-

SOMMERRO
GIMLET
🍷 | 185,-

SOMMERRO
DRY MARTINI
🍷 | 205,-

SOMMERRO
SIDECAR
🍷 | 195,-

PETITS PLAISIRS

11:00 - 22:00

CROQUETTE with smoked ham, comté & mustard mayo

W, E, M, MU, SU135,-

CHARCUTERIE with selection of salami & hams

SU235,-

SALTED MARCONA
ALMONDS

AL
85,-

OLIVES

85,-

SOURDOUGH BREAD
with Røros Smør (whipped butter)

W, R, M
85,-

FINE DE CLAIRE OYSTERS with apple mignonette • MO, SU58,- / 325,-

TODAY'S OYSTERS with soya & ginger dressing • MO, SU, S, SE.64,- / 345,-

SOMMERRO OSCIETRA CAVIAR

30g caviar, potato chips, egg & crème fraîche
F, E, M995,-

SOMMERRO CAVIAR TASTING

3x10g caviar, potato chips, egg & crème fraîche
F, E, M1095,-

HORS D'OEUVRES

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

Small215,-

Large with fries+ 80,-

Add 10g caviar+ 295,-

GRILLED CHÈVRESALAT (V)

with baked beetroot salad, walnut & raspberry dressing • SU, VN, M.235,-

GNOCCHI with chorizo & salsa verde • W, E, M, SU255,-

ENTRÉE PRIX FIXE - Today's starter225,-

FRIED COD TONGUE with cauliflower & cornichon salad • W, E, F, M, S, SU255,-

PLATS PRINCIPAUX

SOMMERRO BURGER with 100% Norwegian beef,

cheddar, mushroom, red onion, brioche & fries • W, E, M, R, SU275,-

SOMMERRO VEGETARIAN BURGER

with cheddar, mushroom, red onion, brioche & fries • W, E, M, R, SU265,-

WHITE ASPARAGUS with poached egg, mushroom & hollandaise (V) • E, SU, M295,-

TRUFFLE PASTA • W, E, M325,-

HAKE with confit potatoes, fennel & mussel sauce • F, M, SU, CE, E, G375,-

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

WHITE WINE

SOMMERROS HOUSE WHITE130,- / 595,-

GEORG BREUER

Riesling "Sauvage"155,- / 750,-

LOUIS MOREAU, Chablis175,- / 850,-

FRANC MILLET, Sancerre180,- / 900,-

ANDRÉ GOICHOT

Château du Cray Chardonnay205,- / 1000,-

LUIS SEABRA "Granito Cru" Alvarinho . . .245,- / 1200,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ130,- / 595,-

CHATEAU d'ESCLANS

Whispering Angel155,- / 750,-

RED WINE

SOMMERRO HOUSE RED130,- / 595,-

FONTANAFREDDA "Ebbio" Nebbiolo160,- / 750,-

GUTZLER Pinot Noir Trocken170,- / 800,-

MOUTON CADET Réserve Graves175,- / 850,-

CATENA "Paraje Altamira" Malbec185,- / 900,-

REMELLURI Rioja Reserva245,- / 1200,-

ALCOHOL FREE

SPARKLING TEA BLÅ115,- / 525,-

BAGSTEVOLD EPLEMOST58,- / 175,-

LUSCOMBE SICILIAN LEMONADE84,-

LUSCOMBE RHUBARB CRUSH84,-

PROHIBITION FRUITY Sommerro Cocktail145,-

PROHIBITION APERITIVO Sommerro Cocktail . . .145,-

GARNITURE

GREEN SALAD

with Dijon vinaigrette • MU, SU85,-

ASPARGUS

with lemon butter • M85,-

TODAY'S GREENS85,-

POTATOES FROM TYLLDAL

with Lofoten Seaweed butter • M.85,-

FRENCH FRIES75,-