

EKSPEDISJONSHALEN

APÉRITIF

CHAMPAGNE

Taittinger Brut Réserve
205,- / 1300,-

CRÉMANT

Léonce Bocquet Crémant de Bourgogne
150,- / 775,-

CAVA

Castellblanc Extra Brut
135,- / 675,-

SOMMERRO
SOUTH SIDE
205,-

SOMMERRO
DRY MARTINI
205,-

SOMMERRO
PALOMA
205,-

PETITS PLAISIRS

11:00 - 22:00

CROQUETTE with smoked ham, comté & mustard mayo
W, E, M, MU, SU 135,-

CHARCUTERIE with 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
50g 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 225,-
Large with fries + 85,-
Add 10g caviar + 315,-

DUCK SALAD with blackberries & pickled pear • SU, MU 255,-

ENTRÉE PRIX FIXE - Today's starter 235,-

BUCATINI with crab, chili, parsley, white wine & shellfish sauce • SH, M, SU, W, E 265,-

PLATS PRINCIPAUX

CRISPY JERUSALEM ARTICHOKE (V) with truffle, lentil ragù & forest mushroom • M, CE, SU 285,-

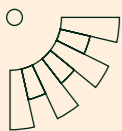
SOMMERRO BURGER with 100% Norwegian beef, cheddar, mushroom, red onion, brioche & fries • W, E, M, R, SU 285,-

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

VEAL SWEETBREAD "CORDON BLEU" with cauliflower, radish & Grenoble sauce • W, E, M, SU 375,-

BAKED LOBSTER with lemon herb butter, salad & mustard dressing • SH, M, MU, E
Half lobster 395,-
Whole lobster 535,-

BAKED COD with pommes mousseline, fennel, beef cheeks & red wine sauce • F, M, SU, CE 425,-

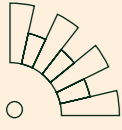


TODAY'S MAIN
395,-

CHEF'S THREE COURSE MENU
795,-

CHEF'S THREE COURSE VEGETARIAN
695,-

ADDITIONAL CHEESE
M, SE, SU, HN, AL, R, W
195,-



FROM THE GRILL

GRILLED HALIBUT with leek, salt baked celeriac, broccolini & avruga sauce
F, M, SU, CE 425,-

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

VEAL FOR TWO with gnocchi, spinach, kale, mushrooms & red wine jus
W, E, SU, CE, M 925,-



WHITE WINE

SOMMERRO HOUSE WHITE 130,- / 625,-

GEORG BREUER
Riesling "Sauvage" 160,- / 775,-

LOUIS MOREAU Chablis, Bourgogne 180,- / 850,-

FRANC MILLET Sancerre 185,- / 900,-

ANDRÉ GOICHOT
Château du Cray Chardonnay 210,- / 1000,-

CHATEAU GUIRAUD
"G" Guiraud Bordeaux Blanc 220,- / 1100,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ 130,- / 625,-

RED WINE

SOMMERRO HOUSE RED 130,- / 625,-

FONTANAFREDDA "Ebbio" Nebbiolo 160,- / 750,-

GUTZLER Pinot Noir Trocken 175,- / 825,-

CATENA "Paraje Altamira" Malbec 190,- / 900,-

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

REMELLURI Rioja Reserva 245,- / 1200,-

ALCOHOL FREE

SPARKLING TEA BLÅ 115,- / 525,-

BAGSTEVOLD EPLEMOST 58,- / 175,-

LUSCOMBE SICILIAN LEMONADE 84,-

LUSCOMBE RHUBARB CRUSH 84,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

GARNITURE

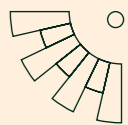
GREEN SALAD with Dijon vinaigrette • MU, SU 85,-

CAULIFLOWER GRATIN with blue cheese • M, W 95,-

TODAY'S GREENS 95,-

POTATOES FROM TYLLDAL 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