

EKSPEDISJONSHALEN

APÉRITIF

CHAMPAGNE

Taittinger Brut Réserve
205,- / 1300,-

CRÉMANT

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

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

CHARCUTERIE with selection of salami & hams
SU 235,-

SALTED MARCONA ALMONDS
AL
85,-

OLIVES
85,-

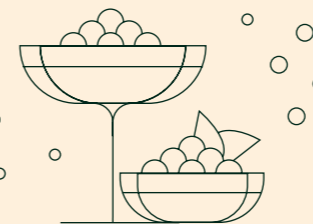
SOURDOUGH with
Røros Smør (whipped butter)
W, R, M
85,-

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 + 95,-
Add 10g caviar + 315,-

SOMMERRO WINTER SALAD (V) with baked chèvre, mix of winter vegetables, pomegranate, pumpkin & Dijon dressing • SU, M, MU, W 255,-

ENTRÉE PRIX FIXE - Today's starter 235,-

TRUFFLE PASTA (V) with black winter truffle, parmesan & creamy sauce • M, W, E 335,-

CHICKEN LIVER PARFAIT with raspberry, hazelnut & balsamic vinegar • M, SU, HN, W, E 255,-

PLATS PRINCIPAUX

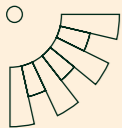
CARAMELIZED PARSNIP (V) with pickled pear, pumpkin & oats • O, M, SU 245,-

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

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 535,-

BOUILLABAISSE with skrei, mussels, fennel & shellfish sauce • SH, F, M, SU, E, W 445,-

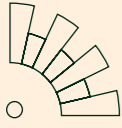


TODAY'S MAIN COURSE
425,-

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

GRILLED HALIBUT with burnt onion, salt baked celeriac, carrot & beurre blanc
F, M, SU, CE 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,-



WHITE WINE

SOMMERRO HOUSE WHITE 130,- / 625,-

GEORG BREUER
Riesling "Sauvage" 180,- / 850,-

LOUIS MOREAU Chablis, Bourgogne 195,- / 950,-

ANDRÉ GOICHOT
Château du Cray Chardonnay 195,- / 950,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ 130,- / 625,-

RED WINE

SOMMERRO HOUSE RED 130,- / 625,-

FONTANAFREDDA "Ebbio" Nebbiolo 165,- / 800,-

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

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

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,-

CARROTS WITH HARISSA sour cream dressing, pistachios & herbs • PI, M 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