

# 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,-

**SOMMERRO WINTER SALAD** with baked chèvre, mix of winter vegetables, pomegranate, pumpkin & Dijon dressing • SU, M, MU, W . . . . . 275,-

**ENTRÉE PRIX FIXE** - Today's starter . . . . . 235,-

**TRUFFLE PASTA** with black winter truffle, parmesan & creamy sauce • M, W, E . . . . . 335,-

**40G VENDACE ROE** with brioche, sour cream, red onion, dill & lemon • M, W, F, E . . . . . 375,-

## PLATS PRINCIPAUX

**GRATINATED PORTOBELLO MUSHROOMS (V)** with couscous, feta, shimeji mushrooms, white wine sauce & herb salad • M, W, SU, CE . . . . . 285,-

**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,-

**COD** with pommes mousseline & coq au vin sauce • F, SU, CE, M . . . . . 435,-

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

## WHITE WINE

**SOMMERRO HOUSE WHITE** . . . . . 130,- / 625,-

**GEORG BREUER**  
Riesling "Sauvage" . . . . . 175,- / 850,-

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

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

**FRANC MILLET** Sancerre . . . . . 205,- / 1000,-

**CHATEAU GUIRAUD**  
"G" de Guiraud Bordeaux Blanc . . . . . 205,- / 1000,-

## RED WINE

**SOMMERRO HOUSE RED** . . . . . 130,- / 625,-

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

**GUTZLER** Pinot Noir Trocken . . . . . 175,- / 825,-

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

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

**REMELLURI** Reserva Rioja . . . . . 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,-

**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,-

**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 & aquavit buerre blanc sauce  
F, M, SU, CE . . . . . 435,-

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

**PORK BELLY FOR TWO** with red cabbage, prunes, apple, potato & rib broth.  
SU, CE, M . . . . . 895,-