

# EKSPEDISJONSHALEN LUNCH

## APÉRITIF

### CHAMPAGNE

Taittinger Brut Réserve • SU  
215,- / 1300,-

### SPARKLING

Barone Pizzini  
Franciacorta Golf 1927 NV • SU  
195,- / 1050,-

### CRÉMANT

Léonce Bocquet  
Crémant de Bourgogne • SU  
160,- / 795,-

SOMMERRO  
SOUTH SIDE  
205,-

SOMMERRO  
DRY MARTINI  
SU  
205,-

SOMMERRO  
BELLINI  
SU  
205,-

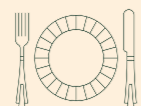
## SOMMERRO OSCIETRA CAVIAR

30g caviar, blinis,  
egg & crème fraîche  
F, E, M . . . . . 995,-

## SOMMERRO CAVIAR TASTING

5x10g caviar, blinis,  
egg & crème fraîche  
F, E, M . . . . . 1095,-

## TODAY'S LUNCH



Main & Dessert

445,-

## PETITS PLAISIRS

11:00 - 22:00

CROQUETTE with beef cheeks & parsley mayonnaise  
W, E, M, MU, SU . . . . . 139,-

CHARCUTERIE with a selection of salami & hams  
SU . . . . . 235,-

SALTED  
MARCONA ALMONDS  
AL  
85,-

OLIVES  
85,-

SOURDOUG  
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,-

## POULTRY

CHICKEN PAILLARD  
with tomatoes from Hanasand farm,  
basil, parmesan & rocket  
M, SU  
315,-

CAESAR SALAD 1924  
with grilled organic chicken  
W, R, E, M, SU, MU  
325,-

## SEAFOOD

HALIBUT  
with asparagus, fregula & vin jaune sauce  
F, M, SU, GL, CE  
455,-

LANGOUSTINE FROM FRØYA  
with herb butter & grilled lemon  
SH, M, MU, SU, W, R  
495,-

STEAK TARTAR with onion, capers, cornichons & egg • SU, E, MU, B, F  
Small (100g) . . . . . 225,-  
Large (150g) . . . . . 295,-  
Add 10g caviar . . . . . + 315,-

FISH SOUP with mussels, leek & dill • F, M, MO, CE, SU . . . . . 255,-

GOAT CHEESE SALAD with acacia honey, walnuts, spinach & rocket • M, WN, SU, W, R, MU . . . . . 275,-

LINGUINE with løyrom & butter sauce • F, W, SU, M . . . . . 335,-

CURED NORWEGIAN SALMON with ryebread, new potato,  
mustard sauce, cucumber, dill & lemon • W, R, B, F, MU, SU . . . . . 315,-

GRILLED CAULIFLOWER (V) with miso, white beans,  
almonds, beurre blanc & herb oil • M, SU, AL, GL, S . . . . . 275,-

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

BEYOND VEGETARIAN BURGER (V)  
with cheddar, baby gem, truffle and parmesan mayonnaise, brioche & french fries • GL, W, E, M, SU, MU . . . . . 275,-

## BEER

SCHOUS (draught) • GL . . . . . 98,-

KRONENBOURG 1664 BLANC (draught) • GL . . . . . 115,-

THE STONEWALL INN IPA (draught) • GL . . . . . 115,-

NOAM LAGER (bottled) • GL . . . . . 115,-

## WHITE WINE

SOMMERRO HOUSE WHITE  
50% Chardonnay, 50% Viura • SU . . . . . 140,- / 675,-

DOM. ROBERT VIC CROISÉE DE LA MER  
Sauvignon Blanc • SU . . . . . 170,- / 800,-

NEEF-EMMICH Riesling Trocken • SU . . . . . 185,- / 900,-

ANDRÉ GOICHOT Château du Cray Chardonnay • SU . 215,- / 1000,-

## ROSÉ WINE

SOMMERRO HOUSE ROSÉ 100% Garnacha • SU . . . 140,- / 675,-

## RED WINE

SOMMERRO HOUSE RED 100% Garnacha • SU . . . 140,- / 675,-

BOUTINOT LES COTEAUX Côtes du Rhône • SU . . 170,- / 800,-

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

ANDRÉ GOICHOT Château du Cray Pinot Noir • SU . . 225,- / 1100,-

## ALCOHOL FREE

SAN MIGUEL 0,0% Beer • GL . . . . . 89,-

SPARKLING TEA BLÅ . . . . . 125,- / 585,-

LUSCOMBE Sicilian Lemonade / Rhubarb Crush . . . . . 84,-

FRUITY Mocktail . . . . . 145,-

SPRITZ Mocktail . . . . . 145,-

## GARNITURE

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

TOMATOES FROM HANASAND FARM  
with shallots & sherry vinaigrette • SU . . . . . 95,-

TODAY'S GREENS . . . . . 95,-

POTATOES FROM TYLLDALEN  
with Lofoten Seaweed butter • M . . . . . 85,-

FRENCH FRIES . . . . . 85,-