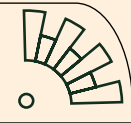
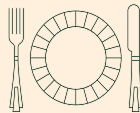


EKSPEDISJONSHALEN LUNCH



TODAY'S LUNCH



Main & dessert

455,-

LØYRØM

30g

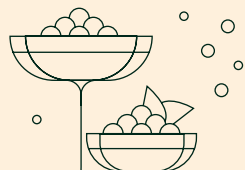
with brioche, sour cream from Røros & red onion

• W, E, M, F 345,-

OSËTRA CAVIAR

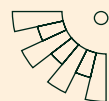
30g caviar,
blinis, egg & crème fraîche

• F, E, M, W 995,-



GARNITURE

SIDES



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

BEETROOT with rocket & walnuts • M, WN. 95,-

TODAY'S GREENS 95,-

PEARL POTATOES
with herb butter • M. 95,-

FRENCH FRIES • W 95,-

PETITS PLAISIRS

LIGHT DISHES & SNACKS

ARANCINI with gruyère & saffron • M, SU, W, E 195,-

CHARCUTERIE with a selection of salami, hams & cheese • SU, M. 295,-

SALTED
MARCONA ALMONDS
AL
85,-

OLIVES
85,-

SOURDOUGH BREAD
with whipped organic Røros butter
W, R, M
95,-

FINE DE CLAIRE OYSTERS with apple mignonette • MO, SU 180,- ½ DOZEN 3pcs / 345,-

TODAY'S OYSTERS with soy & ginger dressing • MO, S, SU, SE 190,- ½ DOZEN 3pcs / 370,-

(CONSUMPTION OF RAW OYSTERS AT GUESTS' DISCRETION)

POULTRY

CHICKEN PAILLARD with pickled
red onion, ricotta & parmesan cream,
rocket & grilled lemon • M, SU, MU 325,-

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

SEAFOOD

GRILLED TURBOT with pommes
mouseline, caramelized onion,
mushroom & celeriac sauce • M, SU, F, CE . 495,-

COD with Jerusalem artichoke, apple,
hazelnuts & chicken butter sauce
• F, M, SU, HN, CE 475,-

STEAK TARTAR with onion, capers, cornichons & egg • SU, E, MU, B, F
Small (100g). 235,-
Large (150g). 295,-

KVIT UNDREDAL (V) with salt-baked celeriac, pickled pear, caramelized walnuts
& balsamic dressing • M, SU, MU, WN 295,-

RISOTTO with a variation of Jerusalem artichoke & truffle • M, SU 325,-

CAULIFLOWER (V) with white bean hummus, almonds, apricot, raisins & white wine sauce
with vadouvan oil • M, SU, CE, AL, MU 335,-

PORK SANDWICH with red cabbage, Dijon mustard, apple gel & lingonberries • W, M, MU, SU. 325,-

BEYOND VEGETARIAN BURGER (V)
with cheddar, baby gem, truffle & parmesan mayonnaise, brioche & french fries • W, E, M, SU, MU. 295,-

SOMMERRO BURGER with 100% Norwegian beef, cheddar, baby gem,
truffle & parmesan mayonnaise, brioche & french fries • W, E, M, SU, MU 335,-

APÉRITIF



PROSECCO
Le Contesse Brut, DOC Treviso • SU 150,- / 790,-

CRÉMANT
d'Alsace Le Jardin de Trebogat Brut,
Cave du Roi Dagobert • SU 190,- / 950,-

CHAMPAGNE
Taittinger Brut Réserve • SU 230,- / 1350,-

SOMMERRO
SPRITZ
SU

| 195,-

SOMMERRO
BLOODY
MARY

| 205,-

SOMMERRO
GARIBALDI
SU

| 195,-



BEER

SCHOUS (draught) • GL. 105,-

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

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

FRYDENLUND JUICY IPA (draught) • GL. 115,-

PERONI (bottled) • GL. 115,-

WHITE WINE

SOMMERRO HOUSE WHITE
50% Chardonnay, 50% Viura • SU. 150,- / 750,-

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

NEEF-EMMICH Riesling Trocken • SU 190,- / 950,-

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

RED WINE

SOMMERRO HOUSE RED Garnacha • SU. 150,- / 750,-

GIOVANNI ROSSO Barbera d'Alba • SU 170,- / 800,-

ANDRÉ GOICHOT Château du Cray Pinot Noir • SU . . 235,- / 1150,-

MOUTON CADET Bordeaux Cuvée Héritage • SU 235,- / 1150,-

ALCOHOL FREE

PERONI 0,0% Beer • GL. 90,-

SPARKLING TEA 125,- / 585,-

FENTIMANS Victorian Lemonade / Raspberry Lemonade 85,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

EKSPEDISJONSHALLEN

BRASSERIE
F. FROGNER
1937
OSLO
P.B. EKSPEDISJONSHALLEN