

EKSPEDISJONSHALEN LUNCH

APÉRITIF

PROSECCO

Le Contesse Brut, DOC Treviso • SU
140,- / 675,-

CRÉMANT

Crémant d'Alsace Le Jardin de Trebogad
Brut, Cave du Roi Dagobert • SU
180,- / 890,-

CHAMPAGNE

Taittinger Brut Réserve • SU
220,- / 1300,-

SOMMERRO MULE

M
| 205,-

SOMMERRO BLOODY MARY

| 205,-

SOMMERRO GIMLET

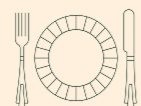
| 205,-

ANTONIUS OSCETRA CAIAR

30g caviar, blinis, egg & crème fraîche

F, E, M, W 995,-

TODAY'S LUNCH



Main & Dessert

445,-

PETITS PLAISIRS

ROSTI POTATO & VENDACE ROE with crème fraîche & Västerbotten cheese
M, F 195,-

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

SALTED
MARCONA ALMONDS
AL
85,-

OLIVES
85,-

SOURDOUGH BREAD
with whipped organic Roros butter
W, R, M
85,-

FINE DE CLAIRE OYSTERS with apple mignonette sauce • MO, SU 180,- 3PC / 345,-
1/2 DOZEN

TODAY'S OYSTERS with soy & ginger dressing • MO, SU, S, SE 185,- 3PC / 365,-

POULTRY

CHICKEN PAILLARD
with rocket salad, gribiche mayo
& meunière sauce
M, MU, E, SU
315,-

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

SEAFOOD

JERUSALEM
ARTICHOKE SOUP
with confit of arctic cod, truffle,
onion compote & chive oil
M, F, SU
295,-

TURBOT
with pommes mousseline, fennel crudité,
chili & shellfish bisque
F, M, SU, CE, SH
495,-

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

CHÈVRE SALAD (V) with variation of pumpkin, pickled yellow beetroot & carrot dressing • M, SU 295,-

BUCATINI with guanciale & pecorino foam • W, M, E 325,-

GRILLED SAVOY CABBAGE (V) with tofu, black garlic, walnut, crispy kale
& lemon beurre blanc • M, SU, WN 325,-

BRAISED BEEF CHEEK with pommes mousseline, broccolini, red wine sauce & truffle • M, SU 375,-

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

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

BEER

SCHOUS (draught) • GL 105,-

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,-

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

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

ALCOHOL FREE

SAN MIGUEL 0,0% Beer • GL 85,-

SPARKLING TEA 125,- / 585,-

LUSCOMBE Sicilian Lemonade / Rhubarb Crush 85,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

GARNITURE

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

TODAY'S GREENS 95,-

PEARL POTATOES
with garlic & herbs • M 95,-

FRENCH FRIES 85,-

EKSPEDISJONSHALEN

BAR. EKSPEDISJONSHALEN. BRASSERIE & FROGNER. OSLO. 1931.