

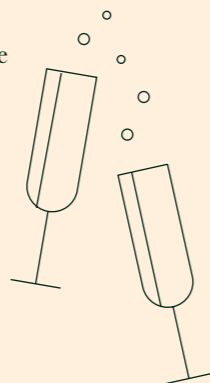
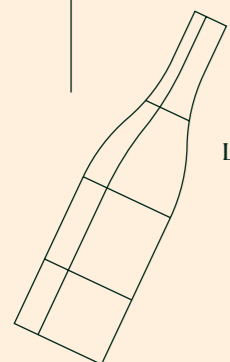
EKSPEDISJONSHALEN LUNCH

APÉRITIF

CHAMPAGNE
195,- / 1250,-

CRÉMANT
Léonce Bocquet Crémant de Bourgogne
135,- / 695,-

CAVA
Castellblanc Extra Brut
110,- / 625,-



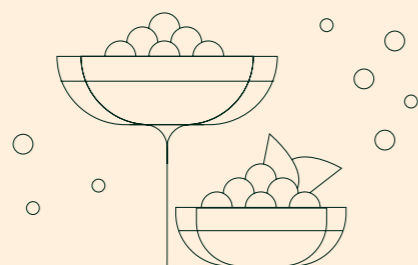
SOMMERRO
GIMLET
185,-

SOMMERRO
DRY MARTINI
185,-

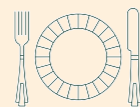
SOMMERRO
SIDECAR
185,-

SOMMERRO OSCIETRA CAVIAR
30g caviar, potato chips, egg & crème fraîche
F, E, M 995,-

SOMMERRO CAVIAR TASTING
3x10g caviar, potato chips,
egg & crème fraîche
F, E, M 1095,-



TODAY'S LUNCH



Main & Dessert
395,-

PETITS PLAISIRS

11:00 - 22:00

CROQUETTE with smoked ham & comté, mustard mayo
W, E, M, MU, SU 135,-

CHARCUTERIE selection of salami & hams
SU 235,-

SALTED
MARCONA ALMONDS
AL
85,-

OLIVES
85,-

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

FINE DE CLAIRE OYSTERS with apple mignonette • MO, SU 58,- / 325,-

TODAYS OYSTERS with soya & ginger dressing • MO, SU, S, SE 64,- / 345,-

SEAFOOD

OPEN SANDWICH
of fried sole & sauce gribiche
W, R, E, SU, MU, F
275,-

GRILLED HALIBUT
with burnt onion, celery, potato
& løyrom butter sauce
F, SE, SU, M
395,-

POULTRY

ORGANIC CHICKEN PAILLARD
with rocket, lemon & parmesan
M
275,-

CAESAR SALAD 1924
with grilled organic chicken
W, R, E, M, SU, MU
295,-

STEAK TARTAR • SU, E, MU, B, F
Small 215,-
Large with fries + 80,-
Add 10g caviar + 295,-

SOMMERRO BURGER with 100% Norwegian beef,
cheddar, mushroom, red onion, brioche & fries • W, E, M, R, SU 275,-

SOMMERRO VEGETARIAN BURGER
with cheddar, mushroom, red onion, brioche & fries • W, E, M, R, SU 265,-

SOMMERRO CHÈVRE SALAD (v)
with salt baked beetroot, hazelnut & orange • SU, HZ, M 245,-

SHAKSHUKA with habaduja
grilled sourdough & organic egg • W, R, M, E, CE 255,-

LEEK & POTATO SOUP • W, M, CE, SU, R 195,-

TRUFFLE PASTA • W, E, M 325,-

WHITE WINE

SOMMERRO HOUSE WHITE 125,- / 545,-

GEORG BREUER
Riesling Sauvage 140,- / 700,-

JEAN-MARC BROCARD CHABLIS . . 160,- / 750,-

REYNEKE Organic Chenin Blanc. 165,- / 775,-

DOM. CYROT-BUTHIAU
Bourgogne Blanc Chardonnay 200,- / 975,-

RED WINE

SOMMERRO HOUSE RED 125,- / 545,-

FONCALIEU LA TANNERIE 135,- / 645,-

BORGOGNO Langhe Rosso Pinin 140,- / 650,-

GEORG BREUER
Pinot Noir 160,- / 750,-

SAN GIORGIO Rosso di Montalcino. 195,- / 950,-

NON ALCOHOLIC

SPARKLING TEA BLÅ. 115,- / 525,-

BAGSTEVOLD EPLEMOST. 58,- / 175,-

LUSCOMBE SICILIAN LEMONADE. 84,-

LUSCOMBE RHUBARB CRUSH 84,-

PROHIBITION FRUITY Sommerro Cocktail. . . . 145,-

GARNITURE

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

ROSMARY MASH
with olive oil • M. 85,-

TODAY'S GREENS 85,-

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

CRISPY ARTICHOKE
with thyme & garlic oil • M. 85,-

FRENCH FRIES 75,-

EKSPEDISJONSHALEN

BAR · EKSPEDISJONSHALEN · BRASSERIE & FROGNER · OSLO · 1931