

EKSPEDISJONSHALEN LUNCH

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

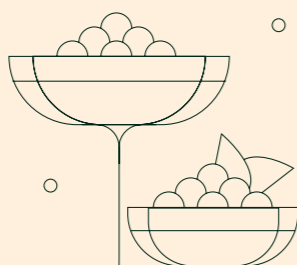
🍹 | 205,-

SOMMERRO OSCIETRA CAVIAR

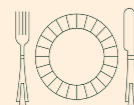
30g caviar, potato chips, egg & crème fraîche
F, E, M 995,-

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 with 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 sauce • MO, SU 60,- / 345,-

TODAY'S OYSTERS with soy & ginger dressing • MO, SU, S, SE 66,- / 365,-

SEAFOOD

GRILLED HALIBUT
with leek, salt baked celeriac,
broccolini & avruga sauce

F, M, SU, CE
425,-

BAKED LOBSTER with
lemon herb butter, salad & mustard dressing

SH, M, MU, E

HALF: 395,- / WHOLE: 535,-

POULTRY

CHICKEN MILANESE
with spinach, kale, potato, parmesan
& crème fraîche dressing • W, E, M

315,-

CAESAR SALAD 1924
with grilled organic chicken

W, R, E, M, SU, MU
299,-

STEAK TARTAR with onion, capers, cornichons & egg • SU, E, MU, B, F

Small 225,-

Large with fries + 85,-

Add 10g caviar + 315,-

DUCK SALAD with blackberries & pickled pear • SU, MU 295,-

CROQUE MONSIEUR with ham, gruyere, parmesan & Dijon bechamel sauce • W, E, M, MU 275,-

BUCATINI with crab, chili, parsley, white wine & shellfish sauce • SH, M, SU, W, E 295,-

CRISPY JERUSALEM ARTICHOKE (V) with truffle, lentil ragù & forest mushroom • M, CE, SU 285,-

SOMMERRO BURGER with 100% Norwegian beef,
cheddar, mushroom, red onion, brioche & fries • W, E, M, R, SU 285,-

SOMMERRO VEGETARIAN BURGER (V)
with brioche, grilled oyster mushroom, coleslaw, red onion & fries • W, E, M, R, SU 275,-

WHITE WINE

SOMMERRO HOUSE WHITE 130,- / 625,-

GEORG BREUER

Riesling "Sauvage" 160,- / 775,-

LOUIS MOREAU Chablis, Bourgogne 180,- / 850,-

FRANC MILLET Sancerre 185,- / 900,-

ANDRÉ GOICHOT

Château du Cray Chardonnay 210,- / 1000,-

CHATEAU GUIRAUD

"G" de Guiraud Bordeaux Blanc 220,- / 1100,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ 130,- / 625,-

RED WINE

SOMMERRO HOUSE RED 130,- / 625,-

FONTANAFREDDA "Ebbio" Nebbiolo 160,- / 750,-

GUTZLER Pinot Noir Trocken 175,- / 825,-

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

DOM. DE CHEVALIER

L'Esprit de Chevalier 2017 225,- / 1100,-

NON-ALCOHOLIC

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,-

CAULIFLOWER GRATIN

with blue cheese • M, W 95,-

TODAY'S GREENS 95,-

POTATOES FROM TYLLDALEN

with Lofoten Seaweed butter • M 85,-

FRENCH FRIES 85,-