

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

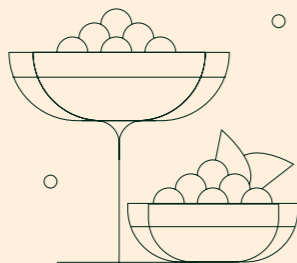
🍹 | 205,-

SOMMERRO OSCIETRA CAVIAR

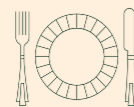
30g caviar, potato chips, egg & crème fraîche
F, E, M 995,-

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,-

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,-

SEAFOOD

GRILLED HALIBUT
with burnt onion, salt baked celeriac,
carrot & aquavit buerre blanc sauce
F, M, SU, CE
435,-

BAKED LOBSTER
with lemon herb butter, salad
& mustard dressing
SH, M, MU, E
HALF: 395,- / WHOLE: 545,-

STEAK TARTAR with onion, capers, cornichons & egg • SU, E, MU, B, F
Small 225,-
Large with fries + 85,-
Add 10g caviar + 315,-

ONION SOUP GRATINÉE • CE, MU, W, SU, M. 215,-

SOMMERRO WINTER SALAD with baked chèvre,
winter vegetables, pomegranate, pumpkin & Dijon dressing • SU, M, MU, W 275,-

TRUFFLE PASTA with black winter truffle, parmesan & cream • M, W, E. 335,-

GRATINATED PORTOBELLO MUSHROOMS (V)
with couscous, feta, shimeji mushrooms, white wine sauce & herb salad • M, W, SU, CE. 285,-

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

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

WHITE WINE

SOMMERRO HOUSE WHITE 130,- / 625,-

GEORG BREUER
Riesling "Sauvage" 175,- / 850,-

LOUIS MOREAU Chablis, Bourgogne 195,- / 950,-

ANDRÉ GOICHOT
Château du Cray Chardonnay 195,- / 950,-

FRANC MILLET Sancerre 205,- / 1000,-

CHATEAU GUIRAUD
"G" de Guiraud Bordeaux Blanc 205,- / 1000,-

RED WINE

SOMMERRO HOUSE RED 130,- / 625,-

FONTANAFREDDA "Ebbio" Nebbiolo 165,- / 800,-

GUTZLER Pinot Noir Trocken 175,- / 825,-

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

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

REMELLUR Reserva Rioja 2014 245,- / 1200,-

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,-

CARROTS with harissa, sour cream dressing,
pistachio & herb salad • M, W. 95,-

TODAY'S GREENS 95,-

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

FRENCH FRIES 85,-