

EKSPEDISJONSHALEN

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,-

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 Whipped Butter from Røros

W, R, M
85,-

FINE DE CLAIRE OYSTERS with Apple Mignognette • MO, SU

1/2 DOZEN

58,- / 325,-

TODAY'S OYSTERS with Soy & Ginger Dressing • MO, SU, S, SE

64,- / 345,-

SOMMERRO OSCIETRA CAVIAR 30g

with Potato Chips, Egg & Crème Fraîche

F, E, M

995,-

SOMMERRO CAVIAR TASTING

3x10g Caviar, Potato Chips, Egg & Crème Fraîche

F, E, M

1095,-

HORS D'OEUVRES

RISOTTO with Saffron & Rocket • SU, M, CE

235,-

SALT-BAKED BEETROOT SALAD with Walnut, Rocket & Blue Cheese • SU, M, WN

195,-

STEAK TARTAR with Onion, Capers, Cornichons & Egg • SU, E, MU, B, F

Small

215,-

Large with Fries

+ 80,-

Add 10g Caviar

+ 295,-

ENTRÉE PRIX FIXE - Today's Starter

225,-

LANGOUSTINE FROM FRØYA with lemon & herb butter • SH, M, W

425,-

ONION SOUP GRATINÉE • CE, M, W, R

195,-

PLATS PRINCIPAUX

SALT-BAKED CELERIAC with Lentils, Mushrooms & Truffle • CE, SU, M

265,-

STROZZAPRETI with Smoked Reindeer Heart & Pecorino • E, M, W

265,-

SOMMERRO BURGER with 100% Norwegian Beef

Cheddar, Mushroom, Red Onion, Brioche & Fries • W, E, M, R, S

275,-

SOMMERRO VEGETARIAN BURGER

with Cheddar, Mushroom, Red Onion, Brioche & Fries • W, E, M, R, SU

265,-

COD FROM THE MØRE COAST with glazed beef cheeks, cabbage & gnocchi • F, M, SU, CE, E, G

375,-

FROM THE GRILL

GRILLED TURBOT

with Tarragon & Langoustine Sauce

F, SH, CE, SU, M

395,-

DRY-AGED BLACK ANGUS

with Béarnaise or Café de Paris Butter

E, M, SU

395,-

TOMAHAWK FOR TWO

with Béarnaise or Café de Paris Butter

E, M, SU

995,-

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,-

FAIVELEY Bourgogne Blanc 200,- / 975,-

RED WINE

SOMMERRO HOUSE RED 125,- / 545,-

FONCALIEU LA TANNERIE 135,- / 645,-

BORGOGNO Langhe Rosso Pinin 140,- / 650,-

GEORG BREUER

Rouge 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,-

PROHIBITION APERITIVO Sommerro Cocktail . 145,-

GARNITURE

GREEN SALAD

with Dijon Vinaigrette • MU, SU

85,-

ROSMARY MASH

with Olive Oil • M

85,-

TODAYS GREENS 85,-

POTATOES FROM TYLLDAL

with Lofoten Seaweed Butter • M

85,-

ROASTED ECOLOGICAL CARROTS

with Dukkah • M, PI, SU, HN

85,-

FRENCH FRIES 75,-

EKSPEDISJONSHALEN

BAR · EKSPEDISJONSHALEN · BRASSERIE
· OSLO · 1931 · FROGNER ·