

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 Røros Smør (whipped butter)

W, R, M

85,-

1/2 DOZEN

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

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

SOMMERRO OSCIETRA CAVIAR

30g caviar, potato chips, egg & crème fraîche

F, E, M

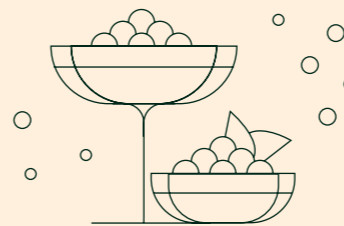
995,-

SOMMERRO CAVIAR TASTING

3x10g caviar, potato chips, egg & crème fraîche

F, E, M

1095,-



TODAY'S MAIN
375,-

CHEF'S THREE COURSE MENU
795,-

CHEF'S THREE COURSE VEGETARIAN
695,-

ADDITIONAL CHEESE
M, SE, SU, HN, AL, R, W
185,-

HORS D'OEUVRES

RISOTTO with saffron & rocket (V) • SU, M, CE. 235,-

SOMMERRO CHÈVRE SALAD with salt baked beetroot, hazelnut & orange (V) • SU, HZ, M. 255,-

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,-

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

PLATS PRINCIPAUX

ROSTI POTATO with spinach, cepe & beurre blanc (V) • M, SU 295,-

TRUFFLE PASTA • W, E, M 325,-

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,-

SKREI FROM MØRE COAST

with glazed beef cheeks, cabbage & gnocchi • F, M, SU, CE, E, G 375,-

FROM THE GRILL

GRILLED HALIBUT

with burnt onion & løyrom butter sauce

F, CE, SU, M 395,-

DRY-AGED BLACK ANGUS

with Béarnaise or Café de Paris Butter

E, M, SU 395,-

CHATEAUBRIAND FOR TWO

with onion, mushroom, fries & Béarnaise

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,-

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

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,-

GARNITURE

GREEN SALAD

with Dijon vinaigrette • MU, SU 85,-

ROSMARY MASH

with olive oil • M. 85,-

TODAY'S GREENS 85,-

POTATOES FROM TYLLDAL

with Lofoten Seaweed butter • M. 85,-

CRISPY ARTICHOKE

with thyme & garlic oil 85,-

FRENCH FRIES 75,-

F=FISH, E=EGG, M=MILKPROTEIN, W=WHEAT, MU=MUSTARD, SU=SULFIT, AL=ALMONDS, R=RYE, MO=MOLLUSKS, SH=SHELLFISH, CE=CELERY, B=BARLEY, WN=WALNUTS, PI=PISTACHIO, HN=HAZELNUTS

EKSPEDISJONSHALEN

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