

EKSPEDISJONSHALEN LUNCH

APÉRITIF

PROSECCO

Le Contesse Brut, DOC Treviso • SU
140,- / 675,-

CRÉMANT

Crémant d'Alsace Le Jardin de Trebogad
Brut, Cave du Roi Dagobert • SU
180,- / 890,-

CHAMPAGNE

Taittinger Brut Réserve • SU
220,- / 1300,-

SOMMERRO
SPRITZ
SU

195,-

SOMMERRO
BLOODY
MARY
SU

205,-

SOMMERRO
GIMLET

205,-

ANTONIUS OSCÈTRA CAVIAR

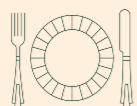
30g caviar, blinis,
egg & crème fraîche

F, E, M, W 995,-

PRAWN & LOBSTER COCKTAIL

with baby gem salad, sourdough crumble, pickled cucumber
& lemon • SH, SU, W, E, MU 295,-

TODAY'S LUNCH



Main & Dessert

445,-

PETITS PLAISIRS

ROSTI POTATO & VENDACE ROE with Västerbotten cheese & chives

M, F 195,-

CHARCUTERIE with a selection of salami, hams & cheese

SU, M 295,-

SALTED
MARCONA ALMONDS
AL
85,-

OLIVES
85,-

SOURDOUGH BREAD
with whipped organic Roros butter
W, R, M
85,-

FINE DE CLAIRE OYSTERS with apple mignonette sauce • MO, SU 180,- 3PCS / 345,-
1/2 DOZEN

TODAY'S OYSTERS with soy & ginger dressing • MO, SU, S, SE 185,- 3PCS / 365,-

POULTRY

CAESAR SALAD 1924 with grilled organic chicken • W, R, E, M, SU, MU 325,-

SEAFOOD

DEEP FRIED PLAICE with rye bread, herb salad, lemon &
remoulade sauce • F, E, W, R, MU, SU 295,-

TURBOT with pommes mousseline, smoked almonds, asparagus &
buerre blanc with vendace roe • F, M, SU, AL 495,-

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

Small (100g) 225,-

Large (150g) 295,-

CROQUE MONSIEUR with Stavanger ham, Gruyère, Dijon mustard & salad • W, M, MU, SU 275,-

FETA CHEESE (V) with Sommerro salad, romesco sauce, blood orange, grilled squash
& pumpkin seeds • M, SU 295,-

BUCATINI ARRABBIATA (V) with stracciatella cheese & basilikum • W, M, E 315,-

CONFIT KING OYSTER MUSHROOM (V) with wild garlic, endive, halloumi, dukkah crumble & white
wine sauce • M, SU, PI, HN, SE 325,-

BEYOND VEGETARIAN BURGER (V)
with cheddar, baby gem, truffle and parmesan mayonnaise, brioche & french fries • GL, W, E, M, SU, MU 295,-

SOMMERRO BURGER with 100% Norwegian beef, cheddar, baby gem,
truffle and parmesan mayonnaise, brioche & french fries • GL, W, E, M, SU, MU 325,-

BEER

SCHOUS (draught) • GL 105,-

KRONENBOURG 1664 BLANC (draught) • GL 115,-

THE STONEWALL INN IPA (draught) • GL 115,-

PERONI (bottled) • GL 115,-

WHITE WINE

SOMMERRO HOUSE WHITE

50% Chardonnay, 50% Viura • SU 140,- / 675,-

DOM. ROBERT VIC CROISÉE DE LA MER

Sauvignon Blanc • SU 170,- / 800,-

NEEF-EMMICH Riesling Trocken • SU 190,- / 950,-

ANDRÉ GOICHOT Château du Cray Chardonnay • SU 215,- / 1000,-

ROSÉ WINE

SOMMERRO HOUSE ROSÉ 100% Garnacha • SU 140,- / 675,-

RED WINE

SOMMERRO HOUSE RED 100% Garnacha • SU 140,- / 675,-

BOUTINOT LES COTEAUX Côtes du Rhône • SU 170,- / 800,-

ANDRÉ GOICHOT Château du Cray Pinot Noir • SU 225,- / 1100,-

MOUTON CADET Cuvée Héritage • SU 235,- / 1150,-

ALCOHOL FREE

PERONI 0,0% Beer • GL 89,-

SPARKLING TEA 125,- / 585,-

LUSCOMBE Sicilian Lemonade / Rhubarb Crush 85,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

GARNITURE

GREEN SALAD

with Dijon vinaigrette • MU, SU 85,-

TODAY'S GREENS 95,-

PEARL POTATOES

with garlic & herbs • M 95,-

FRENCH FRIES • W 85,-

EKSPEDISJONSHALEN

BAR. EKSPEDISJONSHALEN. BRASSERIE & FROGNER. OSLO. 1931.