

EKSPEDISJONSHALEN BRUNCH

APÉRITIF

PROSECCO

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,-

MIMOSA

SU
195,-

BLOODY MARY

CE
205,-

MOSCOW MULE

M,E
205,-

SOMMERRO OSCIETRA CAVIAR
50g caviar, blinis, egg & crème fraîche
F, E, M, W 995,-

SOMMERRO CAVIAR TASTING
5x10g caviar, blinis egg & crème fraîche
F, E, M, W 1095,-

GARNITURE

GREEN SALAD
with Dijon vinaigrette • MU, SU 85,-

MUSHROOMS
with garlic & spinach • M 95,-

TODAY'S GREENS 95,-

POTATOES FROM TYLLDAL
with Lofoten Seaweed butter • M 85,-

FRENCH FRIES 85,-

KID'S BRUNCH

BELGIAN WAFFLE, VANILLA
ICE CREAM & BERRIES
W, E, M
195,-

PETITS PLAISIRS

12:00 - 22:00

GOUGÈRES with gruyère & green chili
W, E, M, MU, SU 165,-

CHARCUTERIE with a selection of salami & hams
SU 235,-

SALTED
MARCONA ALMONDS
AL
85,-

OLIVES
85,-

SOURDOUGH
with whipped Røros 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,-

EGGS

EGGS BENEDICT
W, E, M, SU 265,-

EGGS ARLINGTON
W, E, M, SU, F 275,-

EGGS FLORENTINE (V)
W, E, M, SU 245,-

SOMMERRO BRUNCH TO SHARE

495,- PER PERSON (MIN. 2 PAX)



**GRILLED BEETROOT
SALAD (V)**
with hazelnut, raspberry
vinaigrette & white Undredal
M, WN, SU, GW, R, MU
275,-

RIGATONI
with forest mushrooms,
thyme & parmesan
M, E, SU, W
295,-

CRAB FROM HITRA
with brioche, chive mayonnaise,
baby gem & chili
SK, M, E, SN, SU, W
275,-

STEAK TARTAR with onion, capers, cornichons & egg • SU, E, MU, B, F
Small (100g) 225,-
Large (150g) 295,-
Add 10g caviar + 315,-

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

CHICKEN MILANESE with romesco sauce, grilled lemon & rocket • W, E, AL, SU 315,-

GRILLED MINUTE STEAK with sourdough bread, dijonnaise & pickled onion • W, R, MU, M, SU, E 365,-

BEYOND VEGETARIAN BURGER (V)
with cheddar, baby gem, truffle and parmesan mayonnaise, brioche & french fries • GL, W, E, M, R, SU 275,-

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

BEER

SCHOUS (draught) • GL 98,-

KRONENBOURG 1664 BLANC (draught) • GL 115,-

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

NOAM LAGER (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 185,- / 900,-

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,-

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

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

ALCOHOL FREE

SAN MIGUEL 0,0% Beer • GL 89,-

SPARKLING TEA 125,- / 585,-

LUSCOMBÉ Sicilian Lemonade / Rhubarb Crush 84,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

DESSERTS

TODAY'S BRUNCH DESSERT 115,-

MADAGASCAR VANILLA ICE CREAM
with forest berries • E, M 115,-

APPLE SORBET
with caramelized apple compote 115,-

NORWEGIAN & FRENCH CHEESES
with fruit bread & chutney • M, SE, SU, HN, AL, R, W 259,-

BASQUE CHEESECAKE à la tiramisu
(4-5 pers) • E, W, M 399,-

EKSPEDISJONSHALEN

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