

EKSPEDISJONSHALEN BRUNCH

APÉRITIF

CHAMPAGNE

Taittinger Brut Réserve • SU
215,- / 1300,-

SPARKLING

Barone Pizzini
Franciacorta Golf 1927 NV • SU
195,- / 1050,-

CRÉMANT

Léonce Bocquet
Crémant de Bourgogne • SU
160,- / 795,-

MIMOSA
SU
195,-

BLOODY MARY
CH, CE
205,-

BELLINI
SU
205,-

GARNITURE

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

TOMATOES FROM HANASAND FARM
with shallots & sherry vinaigrette • SU 95,-

TODAY'S GREENS 95,-

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

FRENCH FRIES 85,-

SOMMERRO OSCIETRA CAVIAR
30g caviar, blinis, egg & crème fraîche
F, E, M 995,-

SOMMERRO CAVIAR TASTING
3x10g caviar, blinis egg & crème fraîche
F, E, M 1095,-

KID'S BRUNCH

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

PETITS PLAISIRS

12:00 - 22:00

CROQUETTE with beef cheeks & parsley mayonnaise
W, E, M, MU, SU 139,-

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

SALTED
MARCONA ALMONDS
AL
85,-

OLIVES
85,-

SOURDOUGH
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,-

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

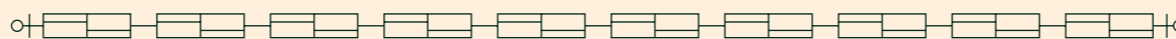
495,- PER PERSON (MIN. 2 PAX)



GOAT CHEESE SALAD
(V) with acacia honey, walnuts,
spinach & rocket
M, WN, SU, GW, R, MU
275,-

LINGUINE
with løyrom & butter sauce
F, W, SU, M
335,-

CURED NORWEGIAN SALMON
with ryebread, new potato,
mustard sauce, cucumber dill & lemon
W, R, B, F, MU, SU
315,-



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

FISH SOUP with mussels, leek & dill • F, M, MO, CE, SU 255,-

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

CHICKEN PAILLARD tomatoes from Hanasand farm, basil, parmesan & rocket • M, SU 315,-

LANGOUSTINE from Frøya with herb butter & grilled lemon • SH, M, MU, SU, W, R 495,-

DRY-AGED BLACK ANGUS with Béarnaise or Café de Paris butter • E, M, SU 435,-

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

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

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 BLÅ 125,- / 585,-

LUSCOMBE Sicilian Lemonade / Rhubarb Crush 84,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

DESSERTS

TODAY'S BRUNCH DESSERT 115,-

MADAGASCAR VANILLA ICE CREAM
with strawberry & balsamic reduction • E, M, SU 115,-

SORBET with Valrhona chocolate
& raspberry • SU 115,-

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

BASQUE CHEESECAKE with strawberry &
rhubarb (4-5 pers.) • E, M 399,-

PETIT FOUR 95,-