

EKSPEDISJONSHALEN BRUNCH

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,-

MIMOSA
SU
195,-

BLOODY MARY
205,-

SOMMERRO
MULE
M
205,-

ANTONIUS OSCIETRA CAVIAR

50g caviar, blinis, egg & crème fraîche

F, E, M, W 995,-

KID'S BRUNCH

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

195,-

GARNITURE

GREEN SALAD

with Dijon vinaigrette • MU, SU 85,-

TODAY'S GREENS 95,-

PEARL POTATOES

with garlic & herbs • M 95,-

FRENCH FRIES 85,-

PETITS PLAISIRS

ROSTI POTATO & VENDACE ROE with crème fraîche & Västerbotten cheese
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 Røros butter
W, R, M
85,-

FINE DE CLAIRE OYSTERS with apple mignonette sauce • MO, SU 180,- 3PC / 345,-

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

EGGS

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

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

SOMMERRO BRUNCH TO SHARE

495,- PER PERSON (MIN. 2 PEOPLE)



CHÈVRE SALAD (V)

with variation of pumpkin, pickled yellow
beetroot & carrot dressing

M, SU
295,-

BUCATINI

with guanciale & pecorino foam

W, M, E
325,-

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

Small (100g) 225,-

Large (150g) 295,-

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

CHICKEN PAILLARD with rocket salad, gribiche mayo & meunière sauce • M, SU, E, MU 315,-

GRILLED SAVOY CABBAGE (V) with tofu, black garlic, walnut, crispy kale & lemon beurre blanc • M, SU, WN 325,-

BRAISED BEEF CHEEK with pommes mousseline, broccolini, red wine sauce & truffle • M, SU 375,-

BEYOND VEGETARIAN BURGER (V)

with cheddar, baby gem, truffle and parmesan mayonnaise, brioche & french fries • W, E, M, R, 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,-

DRY-AGED BLACK ANGUS with french fries, Béarnaise or Café de Paris butter • E, F, M, SU, B 545,-

BEER

SCHOUS (draught) • GL 105,-

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,-

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

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

ALCOHOL FREE

SAN MIGUEL 0,0% Beer • GL 85,-

SPARKLING TEA 125,- / 585,-

LUSCOMBE Sicilian Lemonade / Rhubarb Crush 85,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

DESSERTS

TODAY'S BRUNCH DESSERT 125,-

LEMON CAKE with lemon cream,
blood orange & mint • E, M, W 165,-

VANILLA SOFT SERVE with warm
Valrhona chocolate cookie • E, M, W 165,-

NORWEGIAN & FRENCH CHEESES
with fruit bread & chutney • M, SE, SU, HN, AL, R, W 269,-

BASQUE CHEESECAKE with pistachio
(4-5 pers) • E, M, PE 399,-

EKSPEDISJONSHALEN

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