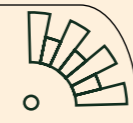
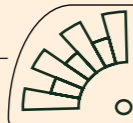


EKSPEDISJONSHALEN



APÉRITIF

PROSECCO

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

CRÉMANT

D'Alsace Jardin de
Trebogad Brut, Dagobert • SU
180,- / 890,-

CHAMPAGNE

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

SOMMERRO GIMLET

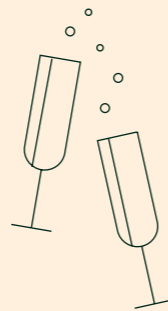
205,-

SOMMERRO DRY MARTINI

205,-

SOMMERRO PALOMA

205,-



PETITS PLAISIRS

11:00 - 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,-

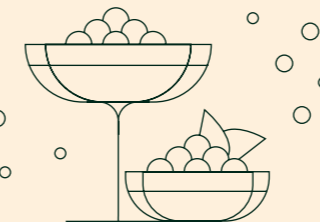
TODAY'S OYSTERS with soy & ginger dressing • MO, SU, S, SE 66,- / 365,-

SOMMERRO OSCIETRA CAVIAR

30g caviar, blinis, egg & crème fraîche
F, E, M, W 995,-

SOMMERRO CAVIAR TASTING

3x10g caviar, blinis, egg & crème fraîche
F, E, M, W 1095,-



PLATS PRINCIPAUX

PUMPKIN (V) with grilled halloumi from Strandli farm, sage & hazelnut
M, HN, SU 285,-

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

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

IBERICO CHOP with pickled mushrooms, wild garlic emulsion & nduja
M, SU, E, MU 455,-

SOLE with pommes aligot, fennel crudité, beurre noisette, capers & lemon
F, M, SU 465,-

TODAY'S MAIN COURSE

425,-

CHEF'S THREE COURSE MENU

825,-

CHEF'S THREE COURSE VEGETARIAN

725,-

ADDITIONAL CHEESE

M, SE, SU, HN, AL, R, W
225,-

WINE PACKAGE | 3 GLASS

725,-

HORS D'OEUVRES

STEAK TARTAR with onion, capers, cornichons & egg

SU, E, MU, B, F

Small (100g) 225,-

Large (150g) 295,-

Add 10g caviar +315,-

GRILLED BEETROOTS with hazelnuts, raspberry vinaigrette & white Undredal cheese

M, HN, E, MU, SU 245,-

CRAB FROM HITRA with brioche, chive mayonnaise

& pickled chili M, SH, MU, SU, E, W 265,-

ENTRÉE PRIX FIXE - Today's starter

. 255,-

Ask your waitress for allergies

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

FROM THE GRILL

HALIBUT FROM THE WEST COAST

with pancetta, petits pois à la française • F, M, SU 465,-

DRY-AGED BLACK ANGUS

with Béarnaise or Café de Paris butter & fries

E, M, SU, W 525,-

LAMB FOR TWO with caramelized onions,

smoked pepper & rosemary sauce • M, SU, AL 995,-

F=FISH, E=EGG, M=MILK PROTEIN, W=WHEAT, MU=MUSTARD, S=SOYA, M=MILK PROTEIN, F=FISH, E=EGG, W=WHEAT, SU=SULFITE, R=RYE, SE=SESAME, WN=WALNUTS, CE=CELERY, B=BARLEY, HN=HAZELNUTS, AL=ALMONDS, SH=SHELLFISH, GL= GLUTEN

BEER

SCHOUS (draught) • GL 98,-

KRONENBOURG 1664 BLANC (draught) • GL 115,-

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

NOAM LAGER (bottled) • GL 2115,-

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% Ø1 • G 89,-

SPARKLING TEA 125,- / 585,-

LUSCOMBE Sicilian Lemonade / Rhubarb Crush 84,-

FRUITY Mocktail 145,-

SPRITZ Mocktail 145,-

GARNITURE

GREEN SALAD

with Dijon vinaigrette • MU, SU 85,-

MUSHROOMS

with garlic & spinach • M 95,-

TODAY'S GREENS

. 95,-

POTATOES FROM TYLLDALEN

with Lofoten Seaweed butter • M 85,-

FRENCH FRIES

. 85,-

EKSPEDISJONSHALEN

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