

EKSPEDISJONSHALEN

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,-

SOMMERRO
SOUTH SIDE
205,-

SOMMERRO
DRY MARTINI
SU
205,-

SOMMERRO
BELLINI
SU
205,-

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,-

FROM THE GRILL

HALIBUT with asparagus,
fregula & vin jaune sauce • F, M, SU, GL, CE 455,-

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

CHATEAUBRIAND FOR TWO with pommes
dauphinoise, asparagus beans & truffle sauce • M, SU . 995,-

PETITS PLAISIRS

11:00 - 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,-

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,-

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,-

ASPARAGUS (V) apple beurre blanc, hazelnuts, comtè & watercress • M, HN, SU, E. 245,-

ENTRÉE PRIX FIXE - Today's starter 255,-

LINGUINE with løyrom & butter sauce • F, W, SU, M. 295,-

GOAT CHEESE SALAD (V) with acacia honey, walnuts, spinach & rocket • M, WN, SU, W, R, MU. 245,-

PLATS PRINCIPAUX

GRILLED CAULIFLOWER (V) with miso, white beans,
almond, buerre blanc & herbs oil • M, SU, MU, HA 255,-

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

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

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

TROUT FROM SOTRA with grilled fennel, parsley oil & mussels veloutè • F, M, SU, CE, MO 445,-

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

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,-

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 TYLLDALEN
with Lofoten Seaweed butter • M. 85,-

FRENCH FRIES 85,-