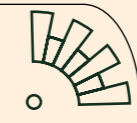


EKSPEDISJONSHALEN



APÉRITIF

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

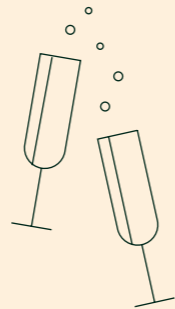
CRÉMANT
Crémant d'Alsace Le Jardin de
Trebogad Brut,
Cave du Roi Dagobert • SU
180,- / 890,-

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

**SOMMERRO
GIMLET**
SU
205,-

**SOMMERRO
DRY MARTINI**
SU
205,-

**SOMMERRO
PALOMA**
SU
205,-



TODAY'S MAIN COURSE
445,-

CHEF'S THREE COURSE MENU
825,-

CHEF'S THREE COURSE VEGETARIAN
725,-

ADDITIONAL CHEESE
M, SE, SU, HN, AL, R, W
235,-

WINE PACKAGE | 3 GLASS
725,-

HORS D'OEUVRES

ENTRÉE PRIX FIXE - Today's starter 255,-
Ask your waiter for allergies

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

CHÈVRE SALAD (V) with variation of pumpkin,
pickled yellow betroot & carrot dressing
M, SU 265,-

CONFIT OF ARCTIC COD with jerusalem artichokes soup,
truffle, onion compote & chive oil • M, F, SU 295,-

FROM THE GRILL

TURBOT
with pommes mousseline, fennel crudité, chili &
shellfish bisque • M, SU, F, SH, CE 495,-

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

PORTERHOUSE (T-BONE) (900g / 2-3 PERS)
with french fries, mustard salad & pepper sauce
M, SU, MU 1595,-

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, PE=PECAN NUTS, G=GLUTEN

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,-

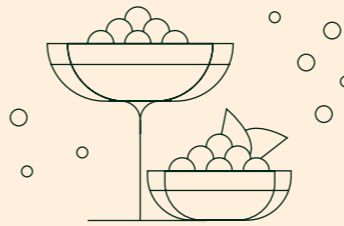
SOURDOUGH BREAD
with whipped organic Røros butter
W, R, M
85,-

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,-

ANTONIUS OSCIETRA CAVIAR

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



PLATS PRINCIPAUX

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

BUCATINI with guanciale & pecorino foam • W, M, E 325,-

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

BEYOND VEGETARIAN BURGER (V) with cheddar, baby gem, truffle &
parmesan mayonnaise, brioche & french fries • W, E, M, R, SU 295,-

DUCK BREAST with grilled celeriac, carmalized Jerusalem artichoke pure,
rosti potato, red wine sauce & orange • M, SU, CE 465,-

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% ØI • G 85,-
SPARKLING TEA 125,- / 585,-
LUSCOMBE Sicilian Lemonade / Rhubarb Crush 85,-
FRUITY Mocktail 145,-
SPRITZ Mocktail 145,-

GARNITURE

GREEN SALAD
with Dijon vinaigrette • MU, SU 85,-
TODAY'S GREENS 95,-
PEARL POTATOES
with garlic & herbs • M. 95,-
FRENCH FRIES 85,-

EKSPEDISJONSHALEN

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