

EKSPEDISJONSHALEN LUNCH

APÉRITIF

PROSECCO

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

CRÉMANT

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

CHAMPAGNE

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

SOMMERRO
MOSCOW
MULE
M

205,-

SOMMERRO
BLOODY
MARY
CE

205,-

SOMMERRO
GIMLET

205,-

SOMMERRO OSCIETRA CAVIAR

30g caviar, blinis,
egg & crème fraîche

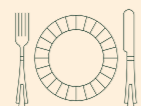
F, E, M, W 995,-

SOMMERRO CAVIAR TASTING

3x10g caviar, blinis,
egg & crème fraîche

F, E, M, W 1095,-

TODAY'S LUNCH



Main & Dessert

445,-

PETITS PLAISIRS

11:00 - 22:00

GOUGÈRES with Gruyère & green chili

W, E, M, MU, SU 139,-

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,-

POULTRY

CHICKEN MILANESE
with romesco sauce,
grilled lemon & rocket salad
AL, W, E, SU
325,-

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

SEAFOOD

CRAB FROM HITRA
with brioche, chives mayonnaise,
baby gem & chili
SH, M, MU, SU, W, E
275,-

HALIBUT
with pancetta, petits pois
à la française
F, M, SU
455,-

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

Small (100g) 225,-

Large (150g) 295,-

Add 10g caviar + 315,-

GRILLED BEETROOT with hazelnut, raspberry vinaigrette & white Undredal cheese
M, HN, E, MU, SU 275,-

PUMPKIN (V) with grilled halloumi from Strandli farm, sage & hazelnut • M, HN, SU 295,-

RIGATONI (V) with mushrooms, thyme & parmesan • E, SU, M, W 335,-

GRILLED MINUTE STEAK with pepper sauce, beans & mustard salad • M, MU, SU, E 345,-

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

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

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 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 & FROGNER. OSLO. 1931.