

EKSPEDISJONSHALEN LUNCH

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 MULE

M
| 205,-

SOMMERRO BLOODY MARY

CE
| 205,-

SOMMERRO GIMLET

| 205,-

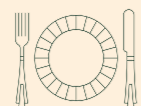
VENDACE ROE

30g / brioche, pickled red onion & crème fraîche
F, E, M, W 345,-

SOMMERRO OSCIETRA CAVIAR

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

TODAY'S LUNCH



Main & Dessert

445,-

PETITS PLAISIRS

11:00 - 22:00

GOUGÈRES with gruyère & green chili

W, E, M, MU, SU 145,-

CHARCUTERIE with a selection of salami & hams

SU 235,-

SALTED MARCONA ALMONDS

AL
85,-

OLIVES

85,-

SOURDOUGH BREAD with whipped 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,-

POULTRY

CHICKEN PAILLARD

with rocket salad, pickled red
cabbage, walnuts & blue cheese
M, SU, WN

315,-

CAESAR SALAD 1924

with grilled organic chicken
W, R, E, M, SU, MU

325,-

SEAFOOD

SHELLFISH BISQUE

with crab, pickled fennel, dill
& chili oil

SH, CE, M, SU
295,-

COD FROM WEST COAST

with pommes mousseline, grilled savoy
cabbage, beurre blanc, smoked almond
& parsley oil

M, AL, SU, F
465,-

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

Small (100g) 225,-

Large (150g) 295,-

ROCKET & BABYGEM SALAD with truffle pecorino, pecan nuts, fig vinaigrette,

artichokes & pickled borettane onion • M, SU, PE 275,-

RIGATONI (V) with caramelized onion, hazelnuts, gruyère & truffle foam • E, M, HN, SU 295,-

MISO GLAZED CELERIAC (V) with fried tempheh, sprouts, white wine sauce
& chives oil • M, GL, SU 295,-

CONFIT DUCK LEG with green beans, mustard salad & green pepper sauce • M, SU MU 355,-

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

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

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,-

GARNITURE

GREEN SALAD

with Dijon vinaigrette • MU, SU 85,-

TODAY'S GREENS 95,-

PEARL POTATOES

with garlic & herbs • M 95,-

FRENCH FRIES 85,-

EKSPEDISJONSHALEN

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