

## From the Raw Bar

### Oysters Rockefeller

Oysters served with traditional condiments

1 for 42,-  
6 for 252,-  
12 for 490,-  
M, C, SU

**Atlas House Special 1450,-**  
for 4-6 persons. Whole roasted turbot with  
horseradish sauce. Trunched by your table  
F, MI

### Løystrom 280,-

served with red onions, toasted brioche & organic sour cream

FI, G

### Steak tartare 179,-

mixed with tartar sauce & egg yolk

SO, E, C

**Charcoal grilled langoustines Market price**  
with tarragon & brown butter

S, MI

### Homemade charcuterie platter 275,-

— Fenalår  
— Svinenakke (Coppa)  
— Porchetta  
— Speket svineside  
— Røkt reinsdyrhjerte  
with homemade "knekkebrød"  
& whipped butter  
MI, L, G

**Norwegian cheeses 185,-**  
with condiments & "knekkebrød"  
MI, L, N, SS, G

**Shellfish tower (48h order time) 1195,-**  
oysters, scallops, knife shells, halibut sashimi,  
mussels, crayfish, king crab, lobster, loaf, dill  
mayonnaise, grilled lemon & aioli

F, S, M, E, SO



## Vegetarian

**Barley risotto 159,-**  
with seasonal vegetables & Holtefjell XO  
(can be made vegan)

MI, G

**Salt crust celeriac 165,-**  
with walnuts, kale and lemon dressing  
& fresh ricotta from Osteverkstedet

MI, N, G

**Mushroom tortellini 165,-**  
with carrot puré & clear vegetable broth

SU, C

## Mains

**Warm smoked Arctic char 185,-**  
with honey glaze

F, MI

**Manhattan clam chowder 195,-**

F, MI, C, M

**Today's "by-catch" Market price (TBA)**

**House Porchetta 185,-**  
salted, rolled, sous vide 36h & celery puré

MU, MI

**Josper grilled burger 190,-**  
with cheddar, caramelized onions,  
mayonnaise & homemade ketchup

G, MI, E, C

**Côte de Boeuf (2-3 people) 825,-**

MI, SU

**NY steak platter 295,-**  
with bearnaise & fries

E, MI

## Salads

**Caesar 185,-**  
grilled romaine lettuce, egg yolk confit,  
grilled chicken & homemade bacon

E, C, MU, G

**Mozzarella 175,-**  
smoked Mozzarella from Osteverkstedet, tomatoes  
from Hanasand, basil oil & deep fried sourdough

MI, SU, L, G

## Sides

**Truffle Mac & Cheese 95,-**

G, MI

**French fries 65,-**

**Spinach in brown butter 55,-**

MP

**Salt crusted celeriac 85,-**  
with creamy tarragon dressing

M, C, G

**Classic green salad 55,-**

**Grilled vegetables 65,-**

**Gratinated bone marrow 110,-**  
with garlic & parsley

MI, G

**Small potatoes 65,-**  
with anchovy butter

F, G

**Baked pumpkin & roasted seeds 65,-**

**Classic onion rings 75,-**

G

**Haricot verts 55,-**  
peanut butter sauteed

P, SO

**Bread from the brasserie 55,- pp**  
soft pretzels from the bakery & whipped  
butter with or without bacon fat

G, MI

## Dessert

**New York cheesecake 95,-**

G, MI, E

**Lemon tart 95,-**

G, E, MI

**Upside down 110,-**  
apple tart & vanilla ice cream

G, MI, E

**Gingerbread Madeines 145,-**  
cranberries & condensed milk ice cream

G, MI, E

**Sorbet plate 125,-**

F, G

**The Big Apple (signature) 180,-**  
our chocolate surprise

MI, E, N

## House Cocktails

### Negroni

Gin, Campari, Sweet Vermouth

### Old Fashioned

Bourbon, sugar, Angostura bitter

### Flower Spritz

Flower cordial, Aperol, bubbles

### Citrus Fizz

Gin, citrus cordial, soda

### After Dinner Cocktail

Vodka, cold brew, liqueur

All 155,-

Children are always welcome at Atlas. Let us know, and we will do our best to tailor our dishes to your needs.

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

Executive Chef: Steffen Hansen