

House Cocktails 165,-

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

Oyster Bar

Oysters Rockefeller classic oysters with herbs
Oysters with horseradish ketchup, lemon &
red wine vinegar
Half & half (6 or 12 oysters)

1 for 46,-
6 for 275,-
12 for 545,-

Starters

Charcoal grilled langoustines Market price
with tarragon & brown butter
M, SH

Baked Jerusalem artichokes and hazelnuts 195,-
butter sauce with salted lemon and trout roe
N, M, F

Classic beef tartare 230,-
with capers, egg yolk and toast
E, G,

Løyrom 295,-
with red onions, toasted brioche & organic sour cream
F, G, L, M

ATLAS

Atlas House Special 1450,-

Whole roasted turbot with horseradish sauce
for 3-4 persons.
Deboned and served by the table.
F, M

Vegetarian

Salt baked beetroots 195,-
with walnuts, ricotta, kale and lemon vinaigrette
N, M

The V "burger" 210,-
Grilled celeriac, Høvding Sverre XO, caramelized onions,
aioli & hummus
G, M, C, SE

Barley Risotto 230,-
with seasonal vegetables & Holtefjell XO
G, M

Salads

Chevre salad 195,-
with baked beets, pine nuts and pickled onions
G, M

House Caesar 210,-
romaine lettuce, grilled Lovise chicken,
homemade bacon & spicy croutons
E, F, C, G, MU

• Shellfish tower (48h order time) 1195,- •
oysters, scallops, knifeshells, halibut sashimi,
mussels, crayfish, king crab, lobster, loaf,
dill mayonnaise, grilled lemon & aioli
• F, SH, MO, E, S •

Fish

Cod loin (MSC-certified) 285,-
with pancetta, green peas and brown butter
F, M

Lobster bisque 355,-
with lobster (MSC-certified) and vegetable ragu
M, SH, C

Catch of the day 285,-
F

Meat

Char-grilled burger 195,-
with Cheddar, caramelized onions,
aioli & homemade ketchup
E, G, M, MU

Lamb sirloin 295,-
parsley root cream and lamb jus with capers
E, G, M

Char-grilled rib-eye 320,-
served with pommes frites and bearnaise sauce
M, E

Tomahawk Steak (2-4 pers) 1395,-
dry aged 21 days. 1kg.
served with bearnaise & red wine sauce
E, C, M, SU

Chefs Menu 3 courses 625,-

Seasonal inspired
3 course menu.

Please inform your waiter
of any allergies.

Sides

Pommes frites 85,-
with herb mayones
M

Spinach & garlic in brown butter 65,-
M

Saltbaked beetroots 85,-
with creamy tarragon dressing
E, M

Mac & Cheese 95,-
G, M

Classic green salad 65,-

Grilled vegetables 65,-

Small potatoes 65,-
with anchovies butter
M, F

Dessert

New York Cheesecake 95,-
G, M, E

Crème brûlée 110,-
E, M

Chocolate fondant 155,-
with cacao nibs & caramel ice cream
G, M, E

Plum and vanilla clafoutis 155,-
E, G, M

Norwegian cheeses 185,-
with jam & "knekkebrød"
G, M

You had me at New York.