

## House Cocktails 165,-

### Passion Mule

*Absolut Elyx vodka, Passion fruit,  
Ginger Beer*

### Negroni

*Gin, Campari, Sweet Vermouth*

### Old Fashioned

*Bourbon, Sugar, Angostura bitter*

### Flower Spritz

*Flower cordial, Aperol, bubbles*

# ATLAS

## Atlas House Special 1450,-

*Whole roasted turbot with horseradish sauce  
for 3-4 persons.*

*Deboned & served by the table.*

F, M

## Oysters

**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,-  
MO, S

## Starters

**Char-grilled langoustines** Market price  
*with tarragon & brown butter*  
M, SH

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

**Starter of the day** 195,-

## Chefs Menu 3 courses 625,-

Seasonal inspired menu

*Please make your waiter aware of any allergies.*

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

## Mains

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

**House Caesar** 239,-  
*romaine lettuce, grilled Lovise chicken,  
homemade bacon & spicy croutons*  
E, F, C, G, MU

**Cod loin** (MSC-certified) 295,-  
*with pancetta, green peas & brown butter*  
F, M

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

**Beef Tenderloin** 445,-  
*served with truffel potato purée, baked beets,  
mushrooms & thyme sauce*  
MI, C, SU

**Main course of the day** 350,-

## Dessert

**New York Cheesecake** 105,-  
G, M, E

**Crème brûlée** 145,-  
*with macaron & citrus salad*  
E, M

**Chocolate fondant** 165,-  
*with cacao nibs & caramel ice cream*  
G, M, E

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

**Dessert of the day** 155,-

## 'tis the season

**Fermented Trout "Rakfisk"** from Valdres 245,-  
*served with traditional garnish*  
F, MI, C

**Organic pork ribs "Ribbe"** 395,-  
*served with red cabbage, meatballs and potatoes*  
G, MI, C

**Salted lamb ribs "Pinnekjøtt"** 495,-  
*with swede purée and "Vossa" sausage*  
M

**Traditional homemade caramel pudding** 155,-  
*served with whipped cream*  
E, MI

**Amerikalinjen's holiday brew** 129,-  
*Sesonal ale*

## Sides

**Pommes frites** 85,-  
*with herb mayones*  
M

**Spinach & garlic in brown butter** 65,-  
M

**Salt-baked beetroots** 85,-  
*with creamy tarragon dressing*  
E, M

**Truffle mac & cheese** 95,-  
G, M

**Classic green salad** 65,-

**Grilled vegetables** 65,-

**Fingerling potatoes** 65,-  
*with anchovies butter*  
M, F

*You had me at New York.*