

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, St-Germain, Bubbles

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,-
C, MO

Starters

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

Burrata 190,-
*served with sweet potato, hazelnuts
& rocket salad*
G, M, N

Deer tartare 250,-
with smoked mayonnaise & bleak roe
E, F, G, M

Lobster "Thermidor" casserole 295,-
G, M, SH, MU

ATLAS

Atlas House Specials

Whole roasted turbot 2,5-3kg 1450,-
*with horseradish sauce for 3-4 persons
Deboned at the table*
F, M

Whole roasted duck à l'Orange 2kg 1395,-
*3-4 persons
served with brussels sprouts, haricot verts,
gratinated truffle potatoes & orange sauce
Carved table side*
C, M, MU, SU

Chefs Menu 3-courses 645,-

*Seasonal inspired
3 courses menu*

Please inform your waiter of any allergies.

Sommeliers' wine tips

Complement your food selection by pairing the perfect wines.

Let our sommelier guide you through our wine menu

and choose a glass of wine with each course.

445,-

Mains

Barley Risotto 259,-
with seasonal vegetables & Holtefell XO
G, M

House Caesar 259,-
*romaine lettuce, grilled Lovise chicken,
homemade bacon & spicy croutons*
E, F, C, G, MU

Cod loin (MSC-certified) 295,-
with pickled celeriac & gremolata sauce
F, M

Char-grilled burger 205,-
*with Cheddar, caramelized onions,
aioli & homemade ketchup*
E, G, M, MU

Pappardelle 235,-
with mushrooms & duck leg confit
E, G, M, MU

Beef Tenderlion 445,-
*served with truffle potato purée, baked beets,
mushrooms & thyme sauce*
M, MU, SU

Dessert

Key lime pie 145,-
E, G, M

Baba 145,-
with rum & vanilla cream
E, G, M

Pavlova 155,-
*served with lingonberries, lemon curd
& caramel ice cream*
E, M

Dark chocolate mousse 160,-
served with licorice glaze & pistachio ice cream
E, M, N

Mama's Dish

185,-

*A hundred years ago, Norwegians started their
journey across the Atlantic in search of a new beginning and a better life.
Today, people travel to Norway with the same hopes,
dreams and aspirations. Amerikalinjén wants, together with
Oslo Red Cross, to highlight the magic that happens when
different cultures meet.*

*Mama's dish is a shout out to all the strong women and men
from all over the world. Each quarter there will be an opportunity
for a person with a connection to Oslo Red Cross, to work with our
Executive Chef Steffen Hansen and present a dish from their home country.*

*Finan Tewelde (26) arrived in Norway from Eritrea in 2016.
He received his degree in education from College of Asmara
and is now living in Oslo. Together with our Executive Chef, Steffen Hansen,
he has chosen a traditional Eritrean dish based on a family recipe,
which has been passed down from generation to generation.*

Kulwa

*Braised beef with mixed vegetables and berbere sauce.
Served with Injera bread and steamed rice*
M

*10% of the revenue from the sale of this dish
goes directly to Oslo RedCross and their work for a more including city.*

Sides

Pommes frites 69,-
with herb mayonnaise
M

Spinach & garlic in brown butter 50,-
M

Haricot verts in vinaigrette 55,-
MU

Truffle Mac & Cheese 95,-
G, M

Classic green salad 65,-

Grilled vegetables 65,-

Baby potatoes 65,-
with anchovies butter
M, F

You had me at New York.