

Husets 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 with lemon, red wine vinegar & tabasco
Oysters Rockefeller classic oysters with herbs

Half & half (6 or 12 oysters)

1 for 46,-
6 for 275,-
12 for 545,-
G, MO, SU

Starters

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

Ricotta dumplings 175,-
served with mushroom consommé, pickled mushrooms
& Parma ham
E, G, M

Stracciatella 190,-
served with baked beets, pickled cherries,
pistachios, arugula & 15YO balsamico
M, N, SU

Steak tartare 195,-
served with tartare sauce, herb salad
& skinny fries
E, MU, SU

ATLAS

Atlas House Specials

Whole grilled seabass 645,-
filled with herbs and served with
green salad & grilled lemon
serves 2 persons
F

"A Bronx tale" 1395,-
T-bone steak dry aged 21 days 1kg.
with pommes frites, hericots verts & béarnaise
serves 2-3 persons
E, M, S, SE, SU

Please inform your waiter about any allergies

Shellfish tower (24h order time) 1195,-
oysters, scallops, knife shells, halibut sashimi,
mussels, crayfish, king crab, lobster, loaf,
dill mayonnaise, grilled lemon & aioli
E, F, MO, MU, SH

Mains

House Caesar 245,-
romaine lettuce, grilled Lovise chicken with
kimchi sesame, bacon & croutons

C, E, F, G, MU, SE

Char-grilled burger 275,-
served with Cheddar, homemade pickles, crispy oxtail, bacon,
caramelized onions, baked paprika ketchup,
black garlic aioli & pommes frites
(Vegetarian burger 245,-)

E, G, M, MU

Gnocchi 255,-
filled with Holtefjell cheese, chantrelles & walnuts

E, G, M, N, SU

Baked cod 295,-
Jerusalem artichoke chips and puré, cabbage
& butter sauce with two types of roe

F, G, M, SU

Whole roasted butter flounder 395,-
served with brown butter, capers,
spinach & green salad

F, M

Quail on the grill 315,-
polenta with Holtefjell, baked turnips,
roasted carrots & fig sauce

M, SU

Desserts

Homemade Neapolitan ice cream 145,-
served with pistachio, vanilla, strawberry & cookies

E, G, M, N

Butter fried brioche with grilled plums 155,-
served with goat milk ice cream

E, G, M

Chocolate & raspberry 160,-
mousse, ice cream & sponge cake

E, G, M, N

Camembert cru de Normandie flambéed 325,-
with quince chutney & raisin and nut crackers
serves 2-3 persons

E, G, M, N

Beer

In collaboration with Skifjorden Brewery,
Amerikalinjen is proud to present:

Amerikalinjen Pilsner 99,-
Amerikalinjen Amber ale 129,-

Wine by the glass

Champagne & Sparkling wine

Anna Spinato Prosecco Brut 115,-
Perrier- Jouët Grand Brut 160,-

White

Georg Breuer, Riesling Charm 135,-
Baglio di Pinanetto, Insolia 145,-
David Sautereau, Sancerre 160,-
Justin Girardin, Chardonnay 169,-

Red

Giacosa Fratelli, Barbera d'Alba 150,-
Ch. St. Cosme, Grenache 140,-
Justin Girardin, Pinot Noir 169,-
Bogle, Cabernet Sauvignon 175,-

Please ask your waiter for a complete wine list.

Sides

Classic green salad 65,-

Pommes frites 69,-
served with black garlic aioli

E, MU

Our hamburgers are cooked to medium. Please let us know if you would like it cooked differently.

Allergies: C: Celery, E: Egg, F: Fish, G: Gluten, L: Lupin, M: Milk, MO: Molluscs, MU: Mustard, N: Nuts, SE: Sesame, SH: Shellfish, SO: Soya, SU: Sulfite

You had me at New York.