

## 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

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

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

# ATLAS

## Atlas House Specials

*Today's whole grilled fish 645,-*  
*filled with herbs and served with*  
*green salad & grilled lemon.*  
Serves 2 persons.  
F

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*"A Bronx tale" 1395,-*  
*T-bone steak dry aged 21 days 1kg.*  
*with pommes frites, haricot verts & béarnaise.*  
Serves 2-3 persons.  
C, E, M, MU, 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*  
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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, SO

*Gnocchi 255,-*  
*with Holtefjell cheese, chantarelles & 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

*Txogitxu entrecôte 445,-*  
*served with grilled broccolini, tomato salsa,*  
*whipped Café de Paris butter & pommes frites*

F, M, MU

## Desserts

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

E, G, M, N

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

E, G, M, N

*Todays cheese platter 245,-*  
*served with fig bread & apple chutney*

G, M, N

*Mont d'Or (Vacherin du Haut Doubs) 445,-*  
*with quince chutney & raisin and nut crackers*  
*serves 2-4 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, M: Milk, MO: Molluscs, MU: Mustard, N: Nuts, SE: Sesame, SH: Shellfish, SO: Soya, SU: Sulfite

*You had me at New York.*