

Husets Cocktails 169,-

Passion Colada

Vodka, Amontillado sherry,
passion fruit, coconut, Angostura bitter

Oslo-Politan

Gin, Aperol, white wine, watermelon, raspberry

Negroni

Gin, Campari, sweet Vermut

Old Fashioned

Bourbon, Fernet, coffee, maple sirup, Angostura bitter

Oysters

Oysters with grilled lemon,
red wine vinegar & Tabasco

1 for 49,-
6 for 285,-
12 for 565,-
G, MO, SU

Starters

Char-grilled king crab *market price*
with tartar sauce, brown butter,
herbs & grilled lemon
M, MU, SH, SU

White asparagus 225,-
beurre blanc with l jrom, trout roe,
avruga & ramson
F, M, SU

Carpaccio of beef tenderlion 195,-
with burrata, Hanasand tomatoes
& sherry vinaigrette
M, MU, SU

ATLAS

Atlas House Specials

Whole roasted turbot 2,5-3kg 1450,-
with spinach, new potatoes with ramson
& lemon sauce with horseradish
Serves 2-3 persons
F, M, SU

"A Bronx tale" 1495,-
Omaha porterhouse dry aged 21 days 1kg.
With pommes frites, mac and cheese,
haricot verts & b erna se
Serves 2-3 persons
E, G, M, MU, SU

Dessert

"Amerikalinjen Sundae" 165,-
E, G, M

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 285,-
with romaine lettuce, grilled Lovise chicken with
kimchi sesame, bacon & croutons
C, E, F, G, MU, SE

Dry aged hamburger 295,-
with smoked cheese, onions, pickles,
dressing & pommes frites
(Vegetarian burger 265,-)
E, F, G, M, MU, SU

Whole roasted cauliflower 235,-
with leeks, potato foam, hazelnuts & summer truffle
M, N, SU

Moules-frites 285,-
with mussels, white wine, thyme, cream, garlic,
grilled lemon, pommes frites & aioli
E, M, MO, SU

Grilled Monkfish 325,-
with cassoulet of green beans, corn, beans, cauliflower, cream,
chorizo, smoked butter & red wine sauce
F, M, SU

Grilled veal entrec te 425,-
with warm potato salad, broccolini & pepper sauce
M, MU, SU

Desserts

Italian meringue summerstyle 155,-
with raspberry, strawberry & sorbet
E, G, M

Rhubarb crumble pie 155,-
with chocolate cookie, crumble & vanilla ice cream
E, G, M

Selection of cheeses 245,-
with crispy waffle & compote
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- Jou t Grand Brut 165,-

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 130,-
Ch. St. Cosme, Grenache 140,-
Justin Girardin, Pinot Noir 169,-
Bogle, Cabernet Sauvignon 175,-

Please ask your waiter for a complete wine list.

Sides

Sourdough bread & aioli 55,-
E, M, MU

Pommes frites 75,-
served with aioli
E, MU

Mac & cheese 175,-
with truffle
G, M

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.