

## 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

Salt baked beets 195,-  
with goat cheese, radicchio, kale, walnuts & orange vinaigrette  
M, MU, N, SU

Salmon medallion "mi-cuit" 195,-  
with capers, horseradish,  
potato chips & pickled onion  
F, M, MU, SU

Beef tartare 195,-  
with tartar sauce, herb salad  
& Jerusalem artichoke chips  
E, 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

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"A Bronx tale" 1545,-  
Omaha porterhouse dry aged 21 days 1kg.  
With pommes frites, mac and cheese,  
haricot verts, béarnaise & redwine saus  
Serves 2-3 persons  
E, G, M, MU, SU

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### Dessert

"Semi freddo" family style 295,-  
With pistachio, cookies & chocolate  
Serves 2 persons  
E, G, M, N

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, M, 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 & truffle  
M, N, SU

Grilled cod 325,-  
vegetable cassoulet with corn, green beans,  
chorizo, smoked butter & redwine sauce  
F, M, SU

Grilled steak 349,-  
Norwegian entrecôte 21 days matured  
with béarnaise, french fries & green salad  
E, M, MU, SU

## Desserts

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

Chocolate fondant 159,-  
with whipped mascarpone, caramel sauce & raspberry  
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 115,-  
Amerikalinjen Amber ale 129,-

## Wine by the glass

### Champagne & Sparkling wine

Anna Spinato Prosecco Brut 119,-  
Perrier- Jouët Grand Brut 175,-

### White

Paul Mas, Claude Val Blanc 125,-  
Georg Breuer, Charm, Riesling 139,-  
David Sautereau, Sancerre 165,-  
Dom. Borgeot, Chardonnay 175,-  
Bogle Vineyards, Chardonnay 179,-

### Red

Paul Mas, Claude Val Rouge 125,-  
Giacosa Fratelli, Barbera d'Alba 130,-  
Ch. St. Cosme, Grenache 140,-  
Justin Girardin, Pinot Noir 169,-  
Bogle, Cabernet Sauvignon 175,-

## 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.*