

## Atlas House Special

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

# ATLAS

## Mains

Croque Madame or Monsieur 225,-  
 served with salad  
 E, G, M, MU

House Caesar 285,-  
 romaine lettuce, grilled Lovise chicken with  
 kimchi sesame, bacon & croutons  
 E, F, G, M, MU, SE, SO

Steak sandwich 285,-  
 beef tenderloin, tomato salsa,  
 parmesan & aioli  
 E, G, M, MU

Dry aged hamburger 295,-  
 with smoked cheese, onions, pickles,  
 dressing & pommes frites

(Vegetarian burger 265,-)  
 E, F, G, M, SE, SO, SU

## Sharing menu

445,- per person  
 Minimum 8 persons

Avocado toast  
 E, G, M, SE  
 House Caesar  
 E, F, G, M, MU, SE, SO  
 Croque Monsieur  
 E, G, M, MU  
 New York Cheesecake  
 E, G, M

## Chef's choice

Limited time only

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

King crab roll 485,-  
 King crab leg in brioche bun with coleslaw & pommes frites  
 E, G, M, MU, SH

## Sweets

Macaron 30,-  
 E, M

New York Cheesecake 115,-  
 E, G, M

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

## Smoothies, juices & shakes

Smoothie of the day 79,-  
 Røyse Apple Juice (0,35) 69,-  
 Røyse Apple & Rhubarb Juice (0,35) 69,-  
 Organic Orange Juice 69,-  
 Milkshake - Strawberry, vanilla or dark chocolate 79,-

## Coffee & tea

Coffee Löfbergs lilla 49,-  
 Tea selection from Perch`s 49,-  
 Espresso 49,-  
 Cappuccino 54,-

## Soft drinks

Coca Cola, Coke Zero, Fanta & Sprite 58,-

Purezza sparkling water 54,-  
 drink as much as you want

## 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,-

## House Cocktails

Bloody Mary  
 Vodka, tomato, PX Sherry

Bellini  
 Prosecco, peach purée, raspberry

Mimosa  
 Prosecco, orange

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

Oslo-Politan  
 Gin, Aperol, white wine, watermelon, raspberry

All 169,-

## Kids brunch

Pancakes with fresh berries 165,-  
 and milkshake – strawberry, vanilla or dark chocolate  
 E, G, M

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

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

*You had me at New York.*