

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 59,-
6 for 330,-
12 for 600,-
G, MO, SU

Starters

Salt baked beets 185,-
with walnuts & dill majones
E, N

Char-grilled langoustines market price
from Frøya with tarragon butter & grilled lemon
M, SH

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

Beef tartare 210,-
with Holtefjell XO & truffle mayonnaise
E, M, MU, SU

ATLAS

Atlas House Specials

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

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

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

Tagliolini 450,-
with beurre blanc & white truffle
E, G, M, SU

Grilled cod 345,-
with crispy pancetta, peas, mushrooms
& vichyssoise sauce
F, M, SU

Porchetta 365,-
with rosemary, pine nuts, lemon, red cabbage,
warm potato salad & redwine saus
MU, N, SU

Grilled steak 365,-
Norwegian entrecôte 21 days matured
with béarnaise, french fries & green salad
E, M, MU, SU

Desserts

Baba au rhum 155,-
with mango, passion fruit & vanilla ice cream
E, G, M

Crème Brûlée 159,-
with macarons, caramelized chocolate & pistachios
E, M, N

"The big Apple" 245,-
with dark chocolate, filled with apple compote,
airy white chocolate ganache & dark chocolate couverture
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,-
Ultraviolet Wines, Cabernet Sauvignon 175,-

Sides

Bialis bread 65,-
G

Pommes frites with aioli 75,-
E

Grilled vegetables with szechuan dressing 75,-
E, SE

Mac & cheese with truffle 175,-
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.