

### Atlas House Special

Char-grilled langoustines  
from Froya with  
tarragon butter & grilled lemon

market price

M, SH

### Oysters

Oysters with grilled lemon,  
red wine vinegar & Tabasco

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

### Classics

Avocado toast 229,-  
avocado salsa, ricotta cheese & poached egg  
E, G, M, SE

Eggs Benedict 195,-  
E, G, M, SU

American pancakes 175,-  
served with fresh berries & maple syrup  
E, G, M

### Kids brunch

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

# 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

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

New York pastrami sandwich 285,-  
with lemon mayo, mustard, pickles & salad  
E, G, MU

Steak sandwich 295,-  
with beef tenderloin, creamy mushrooms & Holtefjell XO  
E, G, M, MU

### Sweets

Macaron 30,-  
E, M

New York Cheesecake 115,-  
E, G, M

French toast 165,-  
with lingonberries & 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,-  
Ultraviolet Wines, 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,-

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.*