

House Cocktails 179,-

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

Burrata 185,-

with cauliflower, celery, pinenuts, balsamico & rye crumbs
C, G, M

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

Scallops from Frøya 225,-
with romesco dressing, smoked reindeer heart & frise salad
M, MO, N, SU

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

Parmigiano & San Daniele ham 245,-
with gnocco fritto & balsamico modena
M, 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

Gnocchi & Sopp 325,-
with parmesan, mushrooms sauce, callions & black truffle
E, G, M

Grilled cod 355,-
with crispy pancetta, peas, mushrooms
& vichyssoise sauce
F, M, SU

Grilled steak 385,-
Norwegian entrecôte 21 days matured
with béarnaise, french fries & green salad
E, M, MU, SU

Duck breast 395,-
with beetroot, caramelized onions, kale,
duck sauce & blackberry
M, SU

Desserts

Baba au rhum 175,-
with mango, passion fruit & vanilla whipped cream
E, G, M

Chocolate soufflé 195,-
with cremè anglaise
E, M, N

"The big Apple" 245,-
with dark chocolate, filled with apple compote,
airy white chocolate ganache & dark chocolate couverture
E, G, M, N

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 175,-
Ultraviolet Wines, Cabernet Sauvignon 175,-

Sides

Bread & aioli 65,-
G

Pommes frites with aioli 75,-
E

Grilled vegetables with spicy garlic 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.