

# ATLAS

## Lunch à la carte

### Grilled Entrecôte 395,-

Norwegian Entrecôte 21 days matured, salad,  
fries & béarnaise

MU, M, E, SU

### House Caesar 295,-

with romaine lettuce, kimchi sesame, grilled Lovise chicken, bacon & croutons

G, F, E, SU, MU, M

### Dry aged Burger 295,-

house pickles, caramelized onion, dressing, smoked cheddar  
& fries

### (Vegetarian Burger 265,-)

E, M, SU, F, MU, G

### Beetroot salad 175,-

with pears, goat cheese & pine nuts

M, MU, N

### Smoked Monkfish 385,-

with cassoulet, chorizo, corn, cauliflower, green beans, potato  
& red wine sauce

F, M, SU

### Creamy fish soup 285,-

with tarragon crème fraîche, served with sourdough bread from Ille brød

M, F, SH

### Avocado toast 229,-

with avocado salsa, ricotta & poached egg

G, E, M, MU

### Pasta Trofie 245,-

with pesto, taggiasche olives, pine nuts, capers & Stracchino

G, N, M

## Dessert

### New York Cheesecake 145,-

E, M, G

### Semifreddo 145,-

with pistachio, cookies and chocolate

E, G, M, N

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

### House Cocktails

(from 13:00) 185,-

### Passion Colada Vodka

Amontillado sherry, passion fruit,  
coconut & Angostura bitter

### Oslo-Politan Gin

Aperol, white wine, water melon  
& raspberry

### Old Fashioned

Bourbon, Fernet, coffee, maple sirup  
& Angostura bitter

### Negroni

Gin, Campari & sweet Vermut



Clausthaler (0.33) 58,-

Røyse apple (0.35) 79,-

Røyse apple (0.75) 175,-

Røyse apple & rhubarb (0.35) 79,-

Røyse apple & strawberry (0.35) 79,-

Coca-Cola, Coca-Cola Zero, Fanta 65,-

Purezza sparkling water 54,-

### Beer

Amerikalinjen Pilsner 115,-

Frydenlund 0,4l 99,-

### Champagne & Sparkling wine

Anna Spinato Prosecco Brut 119,-

Palmer & Co Brut Réserve 195,-

### White wine

Paul Mas, Claude Val Blanc 125,-

Georg Breuer, Charm, Riesling 145,-

David Sautereau, Sancerre 175,-

Dom. Borgeot, Chardonnay 180,-

Bogle Vineyards, Chardonnay 185,-

### Red wine

Paul Mas, Claude Val Rouge 125,-

Giacosa Fratelli, Barbera d'Alba 140,-

Ch. St. Cosme, Grenache 145,-

Ultraviolet Wines, Cabernet Sauvignon 180,-

Justin Girardin, Pinot Noir 190,-

*You had me at New York.*