

## House Cocktails 185,-

**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 Tabasco, mignonette & grilled lemon

1 for 65,-  
6 for 390,-  
12 for 780,-  
MO, SU

## Starters

**Sesame crusted tuna 245,-**  
*with avocado, pickled onion, soy & horseradish crema*  
G, M, F, MU, SO

**White asparagus 225,-**  
*with smoked arctic char, ramson sauce & cured egg yolk*  
F, E, M, MU

**Beef tartare 245,-**  
*with Holtefjell XO, truffle mayo & rye bread crumbs*  
M, G, E, MU, SU

**Beetroot salad 175,-**  
*with pears, goat cheese & pine nuts*  
M, MU, N

**San Daniele & Parmigiano Reggiano 245,-**  
*with gnocco fritto & balsamico modena*  
M, G, MU

# ATLAS

## Atlas House Special

**Fettuccine Alfredo 295,-**  
*with parmesan reduction sauce & chives*  
M, E, G, SU

**Whole roasted turbot market price**  
*with spinach, potatoes with gremolata & lemon  
sauce with horseradish and trout roe*  
Serves 2-4 persons  
F, M, SU

**"A Bronx tale" 1995,-**  
*Norwegian porterhouse dry aged 21 days 1kg  
with fries, mac & cheese, haricot verts, red wine  
sauce & béarnaise*  
Serves 2-5 persons  
M, E, SU, G, MU

**Semifreddo 295,-**  
*Gianduja chocolate, cookies, pistachio  
serves 2 persons*  
G, E, N, M

## Mains

**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

**Grilled Entrecôte 395,-**  
*Norwegian Entrecôte 21 days matured, salad, fries  
& béarnaise*  
MU, M, E, SU

**Grilled Picanha steak 435,-**  
*with king oyster mushroom, salsify & Café de Paris  
sauce*  
E, SU, M, F, MU

**Smoked monkfish 395,-**  
*with cassoulet, chorizo, corn, cauliflower, green beans,  
potato & red wine sauce*  
F, G, M, SU

**Langoustine risotto 360,-**  
*langoustines from Frøya, parmesan, heirloom  
tomatoes, pesto, olives & cod Bottarga Boreale*  
M, SH, N, F

## Dessert

**Sticky orange cake 175,-**  
*with nyr ice cream, candied fruit & lemon crumble*  
G, M, E, N

**Chocolate terrine 185,-**  
*with crème anglaise & caramelized hazelnut*  
E, M, N

**"The big Apple" 245,-**  
*with Caramélia Valrhona chocolate, apple compote & salty  
caramel crumble*  
G, M, N

**Norwegian cheeses 245,-**  
*with crispy waffle & fig compote*  
M, G

## Beer

In collaboration with Skifjorden Brewery,  
Amerikalinjen is proud to present:

**Amerikalinjen Pilsner 115,-**

## Wine by the glass

### Champagne & Sparkling Wine

**Anna Spinato Prosecco Brut 125,-**  
**Palmer & Co Brut Réserve 195,-**

### White

**Paul Mas, Claude Val Blanc 125,-**  
**Georg Breuer, Charm, Riesling 145,-**  
**David Sauternau, Sancerre 175,-**  
**Dom. Borgeot, Chardonnay 180,-**  
**Bogle Vineyards, Chardonnay 185,-**

### Red

**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,-**

## Sides

**Bread & alioli 65,-**  
G, E, MU

**Green Salad 75,-**  
MU

**Fries & alioli 75,-**  
E, MU

**Mac & cheese 95,-**  
G, M

**Grilled vegetables 75,-**

**Béarnaise sauce 45,-**  
E, M, SU

*You had me at New York.*