

ATLAS

Lunch à la carte

Avocado toast 255,-
poached egg, sourdough from Ille Brød, ricotta & cherry tomatoes
M, G, E

Pastrami reuben sandwich 325,-
holtefell XO, house pickles, coleslaw & sourdough from Ille Brød
M, E, G, MO, SU

Atlas Caesar salad 315,-
with romaine lettuce, kimchi sesame, grilled Lovise chicken, bacon & croutons
G, F, E, SU, MU, M

House made porchetta 395,-
potato puree, maple and mustard glazed cabbage, gremolata, pine nuts & pork jus
M, SU, N

Dry aged burger from Annis butchery 315,-
caramelized onion, house pickles, truffle dressing, Comté, rucola & fries
E, M, SU, F, MU, G

Vegetarian burger 275,-
caramelized onion, house pickles, truffle dressing, Comté, rucola & fries
E, M, SU, F, MU, G

Creamy fish soup with today's fish 245,-
tarragon, bread & butter
F, M, G

Grilled cod 365,-
charred cabbage, avruga and trout caviar & fish veloute
F, M, E

Norwegian steak entrecôte 410,-
fries, béarnaise & salad
MU, M, E, SU

Dessert

New York cheesecake brûlée 165,-
E, M, G

Semifreddo 165,-
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



Clausthaler (0.33) 58,-
Røyse apple (0.35) 89,-
Røyse apple (0.75) 175,-
Røyse apple & rhubarb (0.35) 89,-
Røyse apple & strawberry (0.35) 89,-
Coca-Cola, Coca-Cola Zero, Fanta 65,-
Purezza sparkling water 54,-

Beer
Amerikalinjen Pilsner 125,-
Frydenlund 0,4l 99,-

Champagne & Sparkling wine
Anna Spinato Prosecco Brut 125,-
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 190,-
Bogle Vineyards, Chardonnay 185,-

Red wine
Paul Mas, Claude Val Rouge 125,-
Giacosa Fratelli, Barbera d'Alba 145,-
Ch. St. Cosme, Grenache 155,-
Bogle Vineyards, Cabernet Sauvignon 190,-
Dom. Pierre André, Pinot Noir 190,-

You had me at New York.