

House Cocktails 185,-

Passion Colada
Vodka, Amontillado sherry,
passion fruit, coconut, Angostura bitter

Oslo-Politan
Gin, Rhubarb, Pink Grapefruit, citrus
& Dry sherry

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

Variations of beetroot 195,-
gorgonzola dolce, citrus dressing & caraway seeds
M, MU

Beef Tartare 265,-
Holtefjell XO, pickled mushrooms & fried buckwheat
M, MU, E

Grilled Langoustines Market price
tarragon butter & grilled lemon
M, SH

Crispy Kataifi king prawn 225,-
romesco, chive emulsion & salad
F, G, M, SU, N

ATLAS

Burgers

Veggie burger 275,-
caramelized onions, house pickles, dressing, smoked
Irish cheddar, ruculla & fries
E, M, SU, G

Burger dry aged from Anni's butchery 315,-
caramelized onions, house pickles, dressing, smoked
Irish cheddar, ruculla & fries
E, M, SU, F, G

Atlas House Special

Whole roasted turbot market price
spinach, potatoes, horseradish butter sauce
& trout roe
Serves 2-4 persons
F, M, E, SU

Fettuccine Alfredo 445,-
served on Parmigiano wheel at your table
with truffle
M, G, E, SU

Atlas Norwegian beef selection
mac & cheese, broccolini, fries, bearnaise
& pepper sauce (1 hour waiting time)
Porterhouse 1kg - 2295,-
T-bone 1kg - 2185,-
Entrecôte 700gr - 1745,-
Entrecôte 1kg - 2195,-
F, M, E, SU

Mains

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

Saffron orzotto with langoustines 355,-
confit cherry tomatoes, Roros sour cream &
preserved lemon
G, M, SH, SU

Pasta paccheri 355,-
mushroom ragu, Kvit Undredal espuma, taggiasche
olives & smoked aubergine purée
G, M, SU

Grilled skrei 375,-
celeriac purée, pickle celeriac, seasonal greens,
veloute with kalix loyrøm & avruga caviar
F, M, SU, E, C

Lamb rump steak 395,-
Hokkaido pumpkin purée, beetroot, barley, pickled
rosette cabbage & lamb jus
M, SU, G

Norwegian steak entrecôte 410,-
charred tomato, broccolini, fries & béarnaise
M, SU, G

Dessert

Pistachio crème brûlée 145,-
E, M, N

Chocolate fondant 185,-
Vanilla ice cream, raspberry coulis, bourbon caramel sauce
G, E, M, N

Sticky toffee 185,-
brown butter ice cream, vanilla cremeaux, passion coulis
& fried buckwheat
M, M, E

Cheese plate 245,-
waffle & fig jam
G, M, E

Macaroon 30,-
G, E, M, N

Beer

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

Amerikalinjen Pilsner 125,-

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 Sauternau, 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,-

Sides

Bread from Ille Brød & butter 69,-
G, M

Seasonal salad 75,-
MU

Roasted potato, anchovies & capers butter 85,-
F, M

Maple glazed carrots & pumpkin seeds 85,-
MU

Broccolini, truffle mayo & fried buckwheat 95,-
E, MU

Pommes frites & aioli 95,-
G, SU

Truffle mac & cheese 185,-
G, M

You had me at New York.