

ATLAS

Lunch à la carte

Avocado toast 275,-
poached egg, sourdough from Ille Brød, ricotta & cherry tomatoes
M, G, E, MU

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

Dry aged burger from Annis butchery 330,-
local bakery buns, caramelized onion, house pickles, dressing, smoked Irish cheddar, rucola & fries
E, M, SU, F, MU, G

Vegetarian burger 285,-
Norwegian plant based burger, local bakery buns, caramelized onion, house pickles, dressing, smoked Irish cheddar, rucola & fries
E, M, SU, G

Creamy tarragon fish soup 285,-
Røros sour cream, todays fish, bread & butter
F, M, G

Pastrami reuben bagel from The Little Bakery 325,-
coleslaw, pickles, mustard seeds, rucola
E, G, SU

Grilled skrei 395,-
Celeriac puree, pickle celeriac, veloute with Kalix løyrom & avruga caviar
F, M, E, SU, C

Norwegian steak entrecôte 425,-
charred tomato, broccolini, fries & béarnaise
M, SU, G

Dessert

Cheesecake 185,-
E, M, G

Pistachio crème brûlée 155,-
E, M, N

Macaroon 30,-
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
Frydenlund 0,35l 110,-

Champagne & Sparkling wine
Anna Spinato Prosecco Brut 135,-
Palmer & Co Brut Réserve 195,-

White wine
Paul Mas, Claude Val Blanc 129,-
Georg Breuer, Charm, Riesling 149,-
David Sautereau, Sancerre 185,-
Dom. Penet, Chardonnay 190,-
Bogle Vineyards, Chardonnay 190,-

Red wine
Paul Mas, Claude Val Rouge 129,-
Giacosa Fratelli, Barbera d'Alba 149,-
Ch. St. Cosme, Grenache 155,-
Bogle Vineyards, Cabernet Sauvignon 190,-
Dom. Pierre André, Pinot Noir 190,-

You had me at New York.