

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 225,-
gorgonzola dolce, citrus dressing & caraway seeds
M, MU

Crispy Kataifi king prawn 255,-
romesco & chive emulsion
F, G, M, SU, N

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

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

ATLAS

Burgers

Veggie burger 285,-
*Norwegian plant based burger, local bakery buns,
caramelized onions, house pickles, dressing, smoked
Irish cheddar, lettuce & fries*
E, M, SU, G

Burger dry aged from Anni's butchery 330,-
*local bakery buns, caramelized onions, house pickles,
dressing, smoked Irish cheddar, lettuce & fries*
E, M, SU, F, G

Atlas House Special

Whole roasted turbot from Stavanger 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

Norwegian Beef selection from Telemark
*mac & cheese, broccolini, fries, bearnaise
& pepper sauce (1 hour waiting time)*
Porterhouse 1kg - 2295,-
T-bone 1kg - 2185,-
Entrecôte 700gr - 1845,-
Entrecôte 1kg - 2295,-
F, M, E, SU

Mains

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

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

Saffron orzotto with langoustines 375,-
*confit cherry tomatoes, Røros sour cream &
chives*
G, M, SH, SU

Grilled skrei 395,-
*celeriac purée, pickle celeriac, seasonal greens,
veloute with kalix loyrom & avruga caviar*
F, M, SU, E, C

Lamb rump from Rønn gård 410,-
*Hokkaido pumpkin purée, beetroot, barley, kale
& lamb jus*
M, SU, G

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

Dessert

Pistachio crème brûlée 155,-
E, M, N

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

Sticky toffee 185,-
brown butter ice cream & passion coulis
G, M, E

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

Macaroon 30,-
G, E, M, N

Beer

Frydenlund Pilsner 0,35 110,-

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 Sauternau, 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,-

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, aioli & fried buckwheat 95,-
E, MU

Pommes frites & aioli 95,-
G, SU

Truffle mac & cheese 185,-
G, M

You had me at New York.