

## House Cocktails

**Amerikalinjen Cocktail 215,-**  
*Tanqueray No.10, lemongrass,  
agava, rooibos, white wine*

**Oslo-Politan 195,-**  
*Gin, Rhubarb, Pink Grapefruit, citrus  
& Dry sherry*

**Negroni 195,-**  
*Gin, Campari, sweet Vermut*

**Old Fashioned 195,-**  
*Bourbon, Fernet, coffee, maple sirup,  
Angostura bitter*

## Oysters

*with Tabasco, mignonette & grilled lemon*

1 for 69,-  
6 for 414,-  
12 for 828,-  
MO, SU

## Starters

**Grilled heart salad 285,-**  
*parmigiano, caramelized hazelnuts & honey mustard*  
M, N, MU, SU

**Classic beef tartare 285,-**  
*beef from Telemark, tartare sauce, egg yolk &  
baked bagel chips from The Little Bakery*  
G, MU, E, SU

**Hanasand Caprese salad 445,-**  
*burrata from Winther Ysteri, basil, 15YO balsamic vinegar  
& sourdough bread*  
G, M, SU

# ATLAS

## Burgers

**Veggie burger 325,-**  
*Norwegian plant based burger, local bakery buns,  
caramelized onions, house pickles, dressing, smoked  
Irish cheddar, arugula & fries*  
E, M, G, SU, MU, F

**Burger dry aged from Anni's butchery 365,-**  
*local bakery buns, caramelized onions, house pickles,  
dressing, smoked Irish cheddar, arugula & fries*  
E, M, G, SU, MU, F

## Atlas House Special

**Whole roasted turbot from Stavanger market price**  
*wilted spinach, baby potatoes, horseradish fish  
veloute sauce & trout roe*  
*Serves 2-4 persons*  
F, M, E, SU

**Fettuccine Alfredo 395,-**  
*served on Parmigiano wheel at your table*  
M, G, E, SU

**Norwegian Beef selection from Telemark**  
*charred Hanasand tomato, broccolini, fries,  
bearnaise & red wine sauce (1 hour waiting time)*  
*Porterhouse from Anni's butchery 1kg - 2295,-*  
*Entrecôte from Telemark 700gr - 1845,-*  
*Entrecôte from Telemark 1kg - 2295,-*  
F, M, E, SU

## Mains

**Atlas Caesar salad 375,-**  
*with romaine lettuce, kimchi sesame, grilled Lovise chick-  
en breast, bacon & croutons*  
G, F, E, SU, MU, M

**Moules frites from Rissa Trondheim 325,-**  
*with sourdough bread & nduja mayonnaise*  
MO, G, E, SU, M, MU, SH

**Barley risotto 365,-**  
*spinach, confit cherry tomato & fried goat cheese*  
M, G, SU

**Maccheroncini al pettine 385,-**  
*slow-cooked chicken thigh, mushroom ragu, honey cream  
sauce & Feta cheese from Stavanger Ysteri*  
M, MU, SU

**Grilled white ling from Vesterålen 445,-**  
*Beluga lentil salad, celeriac purée & trout roe with  
baby potato with herb butter*  
E, F, M, C, SU

**Norwegian entrecôte from Telemark 495,-**  
*charred Hanasand tomato, broccolini, french fries &  
bearnaise*  
M, SU

## Dessert

**The Big Apple 225,-**  
*gel & crumble*  
M, F, SO

**Cheesecake mousse 225,-**  
*with raspberry*  
M

**Valrhona dark chocolate 225,-**  
*with raspberry sorbet*  
E, M, N, F, SO

**Petit fours 155,-**  
M, N, SO

## Beer

**Frydenlund Pilsner 0,35** 110,-

## Champagne & Sparkling Wine

**Anna Spinato Prosecco Brut 145,-**  
**Palmer & Co Brut Réserve 215,-**

## White wine

**Paul Mas, Claude Val Blanc 145,-**  
**Hans Geissler, Riesling Trocken 165,-**  
**Soalheiro, Alvarinho 170,-**  
**Wente Vineyards, Chardonnay 190,-**  
**P.A. Larsen Coteaux Bourguignons 190,-**

## Red wine

**Paul Mas, Claude Val Rouge 145,-**  
**Giacosa Fratelli, Barbera d'Alba 159,-**  
**Domaine St. Jemms, Syrah 170,-**  
**Bogle Vineyards, Cabernet Sauvignon 190,-**  
**P.A. Larsen Coteaux Bourguignons 190,-**

## Sides

**Bread & butter 79,-**  
G, M

**Seasonal salad 79,-**  
MU

**Potato with herb & garlic butter 95,-**  
M, E

**Broccolini with honey mustard 95,-**  
MU

**French fries & aioli 95,-**  
E, MU

*You had me at New York.*