

Oysters

Oysters with Tabasco,
mignonette & grilled lemon

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

Classics

Avocado toast 295,-
sourdough bread, ricotta, tomatoes & poached egg
G, E, M, MU

Egg Benedict 285,-
E, G, M, SU

Croque Monsieur or Madame 285,-
served with salad
E, G, M, MU, SU

American pancakes 225,-
served with fresh berries & maple syrup
E, G, M

Mains

Grill heart salad 225,-
Parmigiano Reggiano, caramelized hazelnuts
& honey mustard dressing
M, N, MU, SU

Atlas Caesar salad 375,-
romaine lettuce, grilled Lovise chicken with kimchi
sesame, bacon & croutons
E, F, G, M, MU, SE, SU

Pulled chicken sandwich 365,-
Coleslaw, bbq sauce, mayonnaise, fried egg
& fries
E, G, M, SU, MU, C

Dry aged burger from Anni's Butchery 375,-
local bakery buns, caramelized onions, house pickles,
Irish cheddar, rucola & fries
(Vegetarian burger 335,-)
E, G, M, SE, SO, SU

ATLAS

From the Little Bakery

"Gravlaks" salmon bagel 295,-
with housemade gravlaks, horseradish sour cream &
pickled red onions
F, M, G

Steak bagel 365,-
with beef tenderloin, creamy mushrooms
& Holtefjell Xo cheese
G, M, SU, MU

Pastrami Reuben bagel 345,-
with sauerkraut, whole grain mustard & swiss cheese
G, M, SU, MU

Sharing menu

525,- per person
Minimum 8 persons

Avocado toast
E, G, M, MU

House Caesar
G, F, E, SU, MU, M, SE

Croque Monsieur
E, G, M, MU

Semifreddo
E, G, M, N

Kids brunch

Pancakes with fresh berries 195,-
and milkshake – strawberry, vanilla or dark chocolate
E, G, M

Sweets

"Cookies & cream" 165,-
milk semifreddo, cookies, salted caramel
E, G, M

Baba au rhum 185,-
with whipped cream and blueberry jam
G, E, M

Smoothies, juices & shakes

Smoothie of the day 79,-
Røyse Apple Juice 89,-
Røyse Apple & Strawberry Juice 89,-
Organic Orange Juice 79,-
Milkshake - Strawberry, vanilla or dark chocolate 89,-

Coffee & tea

Coffee Löffbergs Lila 58,-
Tea selection from Perch's 58,-
Espresso 58,-
Cappuccino 58,-

Soft drinks

Coca Cola, Coke Zero, Fanta & Sprite 65,-
Purezza sparkling water 54,-
Drink as much as you want

Wine by the glass

Champagne & Sparkling Wine

Anna Spinato Prosecco Brut 149,-
Palmer & Co Brut Réserve 215,-

White

Paul Mas, Claude Val Blanc 149,-
Hans Geissler, Riesling Trocken 165,-
Soalheiro, Alvarinho 175,-
Wente Vineyards, Chardonnay 190,-
P.A. Larsen Coteaux Bourguignons 190,-

Red

Paul Mas, Claude Val Rouge 149,-
Giacosa Fratelli, Barbera d'Alba 169,-
Domaine St. Jemms, Syrah 175,-
Bogle Vineyards, Cabernet Sauvignon 190,-
P.A. Larsen Coteaux Bourguignons 190,-

House Cocktails

Bloody Mary
Vodka, tomato, PX Sherry
195,-

Bellini
Prosecco, Peach & Apricot Purée
185,-

Mimosa
Prosecco, orange
185,-

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

Amerikalinjen Cocktail
Tanquery no.10, lemongrass, agave, rooibos &
white wine
215,-

You had me at New York.