

# ATLAS

## Lunch à la carte

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

**Norwegian creamy fish soup 345,-**  
*with trout, salmon, shrimp and root vegetables*  
*Served with bread & butter on the side*  
G, F, M, SU, SH,

**Atlas Caesar salad 375,-**  
*with grilled Lovise chicken breast kimchi sesame seeds, bacon, housemade dressing, Parmigiano Reggiano & croutons*  
G, F, E, SE, SU, MU, M

**Pastrami reuben bagel from The Little Bakery 355,-**  
*pastrami from Annis butchery, sauerkraut, whole grain mustard, Swiss cheese & french fries*  
G, E, M, SU, MU

**Vegetarian burger 335,-**  
*Norwegian plant based burger, local bakery bun, house pickles, Mayonnaise, cheddar, iceberg lettuce & fries*  
G, E, M, SU, MU, SE

**Dry aged burger from Annis butchery 375,-**  
*local bakery bun, house pickles, mayonnaise, cheddar, iceberg lettuce & french fries*  
G, E, M, SU, MU, SE

**Grilled Skrei 465,-**  
*with fish herb ballotine, salicornia, creme fraiche emulsion & trout roe*  
F, SU, M, C

**Norwegian entrecôte from Telemark 565,-**  
*with charred tomatoes, grilled broccolini, french fries & béarnaise*  
M, SU

### Dessert

**“Cookies & Cream” 185,-**  
*semifreddo with cookies & salted caramel*  
G, E, M

**Louisiana 195,-**  
*with salted caramel, Valrhona chocolate & vanilla*  
G, E, 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

### Side dishes

**Sourdough bread 80,-**  
*Served with butter*  
M, G

**salad with caesar dressing 89,-**  
MU, F, E, SE, SU, M

**French fries 95,-**  
*served with aioli*  
E, G, MU

**Grilled broccolini 95,-**  
*served with honey mustard dressing*  
MU



*Clausthaler (0.33) 58,-*  
*Røyse apple (0.35) 89,-*  
*Røyse apple (0.75) 175,-*  
*Røyse apple & strawberry (0.35) 89,-*  
*Coca-Cola, Coca-Cola Zero, Fanta 65,-*  
*Purezza sparkling water 54,-*

### Beer

*Frydenlund 0,4l 115,-*

### Champagne & Sparkling wine

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

### White wine

*Paul Mas, Claude Val Blanc 155,-*  
*Hans Geissler, Riesling Trocken 165,-*  
*Soalheiro, Alvarinho 175,-*  
*Wente Vineyards, Chardonnay 190,-*  
*P.A Larsen, Coteaux Bourguignons 190,-*

### Red wine

*Paul Mas, Claude Val Rouge 155,-*  
*Giacosa Fratelli, Barbera d'Alba 169,-*  
*Domaine St. Jemms, Syrah 175,-*  
*Bogle Vineyards, Cabernet Sauvignon 190,-*  
*P.A. Larsen Coteaux Bourguignons 190,-*

*You had me at New York.*