

## House Cocktails

**Amerikalinjen Cocktail 205,-**  
*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 Langoustines from Frøya market price**  
*with grilled lemon & tarragon butter*  
SH, M

**Atlas smoked beef tartare 310,-**  
*with confit mushroom, pickled mustard seeds,  
mushroom mayonnaise & confit egg yolk*  
*Served with grilled sourdough bread*  
G, E, SU, MU

**Norwegian salmon "Mi cuit" 265,-**  
*with beetroot, lentils & horseraddish*  
F, M, SU

**Grilled heart salad 255,-**  
*parmigiano, caramelized hazelnuts & honey mustar.*  
M, N, MU, SU

# ATLAS

## Burgers

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

**Burger dry aged from Anni's Butchery 375,-**  
*local bakery bun,  
house pickles, Mayonnaise, cheddar,  
iceberg lettuce & fries*  
G, E, M, SU, MU, SE

## 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 495,-**  
*with black truffle*  
*served on Parmigiano wheel at your table*  
M, G, E, SU

**Norwegian Beef selection from Telemark**  
*charred tomato, broccolini, fries,  
bearnaise & red wine sauce*  
*Porterhouse from Anni's butchery 1kg - 2295,-*  
*Entrecôte from Telemark 700gr - 1845,-*  
*Entrecôte from Telemark 1kg - 2295,-*

## Mains

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

**Pumpkin risotto with tiger prawns 345,-**  
*variations of pumpkin, salicornia, confit black tiger  
prawns & lemon thyme gel*

SH, M  
**Chicken Ballotine 395,-**  
*with shiitake mushrooms, kholrabi,  
kale & red wine sauce*  
M, SU, C

**Housemade Porchetta 445,-**  
*with peach, broccolini, salsa verde & jus sauce*  
M, SU

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

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

## Dessert

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

**Valhrona Molten Lava Cake 185,-**  
*Vanilla ice cream & crumble*  
M, G, E

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

**Norwegian Cheese Plate 245,-**  
*with Norwegian Crisp bread & Jam*  
M, G

## Beer

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

## Sides

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

**Salad with caesar dressing 89,-**  
MU, F, SE, G, M, E

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

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

**Truffle Mac & Cheese 185,-**  
M, G, MU

*You had me at New York.*