

# ATLAS

## Lunch à la carte

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

**Norwegian creamy fish & shellfish soup 345,-**  
*with cod, salmon, shrimp and root vegetables*  
*Served with bread & rouille on the side*  
G, F, M, E, C, SO, MO, 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

**Vegetarian burger 335,-**  
*Norwegian plant based burger, local bakery bun, caramalized onions house pickles, mayonnaise, cheddar, ruculla & fries*  
G, E, M, SU, MU, SE

**Dry aged burger from Annis butchery 375,-**  
*local bakery bun, house pickles, caramalized onions, nduja mayonnaise, Irish cheddar, ruculla & french fries*  
G, E, M, SU, MU, SE

**Poached Hake 445,-**  
*with beurre blanc sauce, caramalized summer cabbage, baby carrots*  
*Served with herb sauteed baby potatoes*  
F, M, SU, SO

**Josper grilled strip loin 565,-**  
*with confit tomatoes, grilled broccolini ,french fries, parsley cream cheese & red wine sauce*  
M, SU

### Dessert

**Blueberry New York Cheesecake 185,-**  
G, E, M

**Liquorice Crème Brûlée 185,-**  
*with raspberry sorbet, yuzu gel & caramalized popcorn*  
M, E

**Norwegian cheese plate 245,-**  
*Served with Norwegian crisp bread & fig jam*  
M, E, G

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 79,-**  
*Served with whipped 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 lemon & honey dressing*  
MU



### Soft Drinks

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

### Beer

*Frydenlund 0,4l 119,-*  
*Oslo Brewing, Nordic pilsner 149,-*

### Champagne & Sparkling wine

*Anna Spinato Prosecco Brut 165,- /795,-*  
*Chartron & Trebuchet Crémant de Bourgogne 185,-/900,-*  
*Palmer & Co La Réserve, Champagne 230,-/1295,-*

### White wine

*Le Petit Pierre Blanc 159,- /695,-*  
*Hans Geissler, Riesling Trocken 175,-/795,-*  
*David Sauterau, Sancerre 205,-/995,-*  
*Dom. Millebuis Bourgogne blanc 210,-/995,-*  
*Sandhi Wines, Santa Barbara Chardonnay 240,-/1100,-*

### Red wine

*Le Petit Pierre Rouge 159,- /695,-*  
*Monferrato, Barbera 175,-/795,-*  
*Domaine St. Jemms, Syrah 185,-/850,-*  
*Ch. Côtes Montpezat 215,-/995,-*  
*Decoy Wines, Pinot Noir 240,-/1100,-*

*You had me at New York.*