

## Soft Drinks

### Alcohol free beer

*Clausthaler (0.33) 58,-*

*Roros Brewery, No buzz no fuzz (0.33) 68,-*

*Brooklyn Brewery, Special Effects (0.33) 75,-*

### Juices

*Røyse apple (0.35) 89,-*

*Røyse apple & strawberry (0.35) 89,-*

*Røyse apple & rhubarb (0.35) 89,-*

*Røyse apple (0.75) 175,-*

### Soda & bottled water

*Coca-Cola, Coca-Cola Zero, Fanta, Sprite 65,-*

*Purezza sparkling water 54,-*

*Snåsa still water 89,-*

*Snåsa sparkling water 89,-*

## Oysters

*with Tabasco, mignonette & grilled lemon*

**1 for 69,-**

**6 for 414,-**

**12 for 828,-**

MO, SU

## Starters

### Charcuterie 395,-

*a selection of Norwegian cured meats and cheeses*

*Served with sourdough bread, aioli & fig jam*

G, E, M, SU

### Butter sauteed scallops 295,-

*with micro salat, truffle vinaigrette & pommes allumette*

MO, M, E, C

### Atlas beef tartare 365,-

*with Dijon mustard, capers, cornichons, chives*

*& confit egg yolk*

G, E, SU, MU

# ATLAS

## Burgers

### Vegetarian burger 335,-

*Norwegian plant based burger, local bakery bun,*

*house pickles, Mayonnaise, Irish cheddar,*

*ruculla & fries*

G, E, M, SU, MU, SE

### Burger dry aged from Anni's Butchery 375,-

*local bakery bun, caramalized onions*

*house pickles, nduja mayo, Irish cheddar,*

*ruculla & fries*

G, E, M, SU, MU, SE

### 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,-*

F, M, E, SU

## Mains

### Atlas Caesar salad 375,-

*with romaine lettuce, kimchi sesame,*

*grilled Lovise chicken breast, bacon & croutons*

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

### Smoked Cauliflower 295,-

*with wild garlic, semi dried tomato, soy toasted cashew &*

*lemon tapioca*

M, N, SO

### Grilled halibut 545,-

*with summer cabbage, fish moussoline, burnt onion*

*cream & Løyrom beurre blanc*

F, M, SU, E

### BBQ braised beef cheek 495,-

*with smoked corn & white bean cassoulet, BBQ sauce*

*& Parmesan gratinated pomme purée*

M, SU

### Norwegian Strip loin from Telemark 565,-

*confit tomatoes, grilled broccolini,*

*wild garlic cream cheese*

*french fries & red wine sauce*

M, SU

## Dessert

### Blueberry New York cheesecake 185,-

E, G, M

### Profiteroles with chocolate namelaka 195,-

*with passion fruit sorbet & chocolate crunch*

E, G, M, N

### Liquorice Creme Brulé 185,-

*with raspberry sorbet, yuzu gel & caramalized popcorn*

M, E

### Norwegian Cheese Plate 245,-

*with Norwegian Crisp bread & Jam*

M, G, E

## Beer & Cider

### Frydenlund Pilsner 0,40

119,-

### Oslo Brewing, Nordic Pilsner 0.33

149,-

### Alde, Apple cider 0.375

395,-

## Champagne & Sparkling Wine

### Anna Spinato Prosecco Brut

165,-/795,-

### Chartron & Trebuchet, Crémant

185,-/900,-

### Palmer & Co, La Réserve, Champagne

230,-/1295,-

## White wine

### La P'tite Pierre Blanc

159,-/695,-

### Hans Geissler, Riesling Trocken

175,-/795,-

### David Sautereau, Sancerre

205,-/995,-

### Dom. Millebuis, Bourgogne Blanc

210,-/995,-

### Sandhi Wines, Chardonnay

240,-/1100,-

## Red wine

### Paul Mas, Claude Val Rouge

159,-/695,-

### Monferrato, Barbera

175,-/795,-

### Domaine St. Jemms, Syrah

185,-/850,-

### Ch. Côtes Montpezat

215,-/995,-

### Decoy Wines, Pinot Noir

240,-/1100,-

## Sides

### Bread & butter 79,-

G, M

### Salad with caesar dressing 89,-

MU, F, SE, G, M, E

### Grilled broccolini

*with lemon & honey dressing 95,-*

MU

### French fries & aioli 95,-

E, G, MU

### Truffle Mac & Cheese 185,-

M, G, MU

*You had me at New York.*