

Cocktails

Hot Star Martini
glass 199,- /bottle 1499,-
Vodka, passion fruit, ginger, citrus
& Amontillado sherry

Oslo Politan
glass 199,- /bottle 1499,-
Gin, rhubarb, pink grapefruit, dry sherry
& citrus

Tommy's Margarita
glass 199,- /bottle 1499,-
Tequila, agave & citrus

Negroni
glass 199,- /bottle 1499,-
Gin, Campari & Antica Formula

Old Fashioned coffee & maple
glass 199,- /bottle 1499,-
Jameson, roasted coffee, maple sirup & Fernet

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 from Frøya 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,
ruccula & 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,
ruccula & fries

G, E, M, SU, MU, SE

Atlas House Special

Whole roasted turbot from Stavanger market price
wilted spinach, baby potatoes &
beurre blanc sauce
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 590,-
with cabbage, fish moussoline & beurre blanc
F, M, SU, E

Iberico pork neck 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

Valrhona chocolate mousse 220,-
with vanilla cremeaux
E, M, N

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

La P'tite 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,-

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.