

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 & lemon

1 for 69,-
6 for 414,-
12 for 828,-
MO, SU

Starters

Charcuterie 595,-
a selection of Norwegian cured meats and cheeses
Served with sourdough bread, aioli & fig jam

G, E, M, SU

Burrata from Winther Ysteri 295,-
with grilled fennel, pistacchios & pomegranate

M, N

Atlas beef tartare 365,-
with smoked beef mayo, cured egg yolk, bagel crisps,
salted gherkins, mustard seeds & cress

G, E, MU, SU

ATLAS

Burgers

Vegetarian burger 335,-
Norwegian plant based burger, local bakery bun,
pickled cucumber, tomato, secret sauce, Irish cheddar,
& fries

G, E, M, SU, MU, SE

Burger dry aged from Anni's Butchery 375,-
local bakery bun, pickled cucumber, tomato, secret
sauce, Irish cheddar, browned onions & fries

G, E, M, SU, MU, SE

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, rose cabbage, fries,
& green pepper sauce
Porterhouse from Anni's butchery 1kg - 2295,-

F, M, E, SU

Mains

Atlas Caesar salad 375,-
with romaine lettuce, kimchi sesame,
grilled liviche chicken breast, bacon, parmesan,
pickled onions & 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 Norwegian Cod 590,-
with olives, croutons, grilled peppers, onion, codmilk, olive oil,
potatoes & parsley

F, M, G

Porchetta 495,-
with pommes purée, hispi cabbage & mustard jus

M, MU

New York style Strip Loin from Anni's butchery 565,-
confit tomatoes, rose cabbage,
french fries & green peppercorn sauce

M, SU

Reindeer topside 565,-
with pommes purée, rose cabbage, caramalized onion jam &
creamed pepper sauce

M, SU

Dessert

Blueberry New York cheesecake 185,-
E, G, M

Cremeaux of dark chocolate 185,-
with raspberry & fennel sorbet
M, G, N, SU

Semifreddo 185,-
with caramalized nuts, cherries & meringue
M, E, N

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

Roasted rose cabbage 95,-

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

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

You had me at New York.