

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 Liveche chicken breast kimchi sesame seeds, bacon,
housemade dressing, pickled onions
Parmigiano Reggiano & croutons
G, F, E, SE, SU, MU, M

Vegetarian burger 335,-
Norwegian plant based burger, local bakery bun, pickled cucumber,
tomato, secret sauce, Irish cheddar, browned onions
& fries
G, E, M, SU, MU, SE

Dry aged burger from Annis butchery 375,-
local bakery bun, pickled cucumber,
tomato, secret sauce, Irish cheddar, browned onions
& fries
G, E, M, SU, MU, SE

Norwegian "Skrei" Cod 445,-
with celeriac, mussels, apple & cream of roasted cabbage
F, M, MO, C

Josper grilled strip loin 565,-
with confit tomatoes, roasted rose cabbage, green peppersauce & french fries,
M, SU

Dessert

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

Key Lime Pie 185,-
M, E, G

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

Roasted rose cabbage 95,-



Soft Drinks

Clausthaler (0.33) 58,-
Røyse apple (0.35) 89,-
Røyse apple (0.75) 189,-
Røyse apple & strawberry (0.35) 89,-
Røyse apple & rhubarb (0.35) 89,-
Coca-Cola, Coca-Cola Zero, Fanta 65,-
Purezza sparkling water 54,-
Snåsa still/sparkling water (0.50) 89,-

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.