

## 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 225,-

a selection of Norwegian cured meats  
Served with sourdough bread & aioli

G, E, M, SU

### Burrata from Winther Ysteri 285,-

with grilled fennel, pistacchios & pommegranate

M, N, SU

### Atlas beef tartare 315,-

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 Porterhouse

confit tomato, rose cabbage, fries,  
& green pepper sauce  
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

### Norwegian "Skrei" Cod 495,-

with olives, croutons, grilled peppers

F, M, G

### Duck breast from Holte farm 525,-

with endives, blood orange & hashbrowns

M, N, SU

### New York style Strip Loin 565,-

confit tomatoes, rose cabbage,  
french fries & green peppercorn sauce

M, SU

## Dessert

### Blueberry New York cheesecake 185,-

E, G, M

### Cremeaux of dark chocolate 185,-

with raspberry & fennel sorbet

M, N, SU

### Key Lime Pie 185,-

G, E, M

### 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,-

### Hashbrowns 95,-

M

### French fries & aioli 95,-

E, G, MU

### Truffle Mac & Cheese 185,-

M, G, MU

*You had me at New York.*