

Bubbles & Cocktails

Anna Spinato, Prosecco brut
165- / 795,-

Chartron & Trebuchet, Crémant de
Bourgogne
185- / 900,-

Palmer & Co, La Réserve, Champagne
250- / 1295,-

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 & Bubbles

Oysters
with Tabasco, mignonette & lemon

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

Oysters & Bubbles
3 oysters & a glass of Champagne 349,-
or non-alcoholic bubbles 299,-

ATLAS

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, pistachios & pomegranate

M, N, SU

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

G, E, MU, SU

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

Mains

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

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

New York style Strip Loin 565,-
confit tomatoes, rose cabbage,
french fries & green peppercorn sauce
M, SU

Sides & Snacks

Bread & butter 79,-
G, M

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

Salad with caesar dressing 89,-
MU, F, SE, G, M, E

Roasted rose cabbage 95,-

Hashbrowns & chili mayo 95,-
M, E, MU

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

Løyrom & Hashbrowns 85,-
M, G, MU

Truffle & Hashbrowns 85,-
E, G, MU

Atlas House Special

Fettuccine Alfredo 495,-
with black truffle
served on Parmigiano wheel at your table
M, G, E, SU

Whole roasted turbot from
Stavanger market price
wilted spinach, baby potatoes &
beurre blanc sauce
Serves 2-4 persons
F, M, E, SU

Norwegian Porterhouse
confit tomato, rose cabbage, fries,
& green pepper sauce
1kg - 2295,-
F, M, E, 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

You had me at New York.