



## 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  
classic or lemon & garlic gratinated  
with Tabasco, mignonette & lemon

1 for 50,-  
6 for 300,-  
12 for 600,-  
MO, SU, M, G

Oysters & Bubbles  
3 oysters & a glass of Champagne 375,-  
or non-alcoholic bubbles 299,-  
MO, SU

## Starters

Butter-sautéed asparagus 195,-  
with baked eggs, parsley croutons, potato crisps  
& potato and truffle foam  
M, E, G, SU

Atlas Beef Tartare 245,-  
with smoked beef mayo, cured egg yolk, bagel crisps,  
salted gherkins, mustard seeds & cress  
G, E, MU, SU

Burrata 245,-  
with pistachio pesto, Hanasand tomatoes,  
pickled red onions & croutons  
G, M, SU, N

Norwegian fjord salmon 265,-  
with crème fraîche, ramson & pickled cucumber  
F, M, SU

## Burgers

Vegetarian burger 295,-  
Norwegian plant based burger, local bakery  
bun, pickled cucumber, tomato, secret sauce,  
Irish cheddar & fries  
G, E, M, SU, MU, SE

Dry Aged Burger 375,-  
with local bakery bun, pickled cucumber, tomato,  
secret sauce, Irish cheddar, browned onions & fries  
G, E, M, SU, MU, SE

## Mains

Pan-fried halibut 425,-  
with butter-sauteed asparagus, pickled fennel,  
trout roe & brown butter & caper foam  
F, M, SU

Moules Frites 395,-  
with white wine-steamed mussels,  
fries, aioli & sourdough bread  
MO, M, SU, G, E

Atlas Caesar salad 375,-  
with romaine lettuce, kimchi sesame, grilled  
liviche chicken breast, bacon, parmesan,  
pickled onions & croutons  
G, E, M, SE, SU, F, MU

Confit pork belly 345,-  
with sweet potato, BBQ sauce, garlic crisp  
& sweet and sour onion purée  
M, SU, C

Vegetarian Ravioli 335,-  
Filled with ricotta & spinach, served  
with lemon butter sauce  
G, E, M, SU

New York-Style Strip Loin 465,-  
with grilled corn ribs, broccolini, fries &  
green pepper sauce  
M, SU

## Dessert

Blueberry New York Cheesecake 165,-  
G, E, M

White chocolate mousse 175,-  
with rhubarb & strawberry salad  
M, E, SU

Norwegian Cheese Plate 225,-  
with Norwegian crispbread & jam  
M, E

Ice cream & sorbet 75,-  
a scoop of today's choices  
M, E, SU

## 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

## Sides & Snacks

Crab cakes 75,-  
SH, E, SU, MU, G

Hashbrowns & Løyrøm 95,-  
M, SU, F

Deep-fried mac & cheese 75,-  
G, M, E, MU

Norwegian Coppa Ham 195,-  
SU

Toasted sourdough bread  
& whipped butter 79,-  
G, M

Romano salad with pickled  
onions & dressing 89,-  
SU, MU

Truffle mac & cheese 185,-  
G, E, M

French Fries 95,-  
E, G

*You had me at New York.*