



Bubbles & Cocktails

Anna Spinato, Prosecco brut
165- / 795,-

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

Bollinger Special Cuvée, Champagne
245- /1395,-

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, W

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, W, SU

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

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

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
W, E, M, SU, MU, SE

Dry Aged Burger 375,-
with local bakery bun, pickled cucumber, tomato,
secret sauce, Irish cheddar, browned onions & fries
W, 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 295,-
with white wine-steamed mussels,
fries, aioli & sourdough bread
MO, M, SU, W, E

Atlas Caesar salad 375,-
with romaine lettuce, kimchi sesame, grilled
liviche chicken breast, bacon, parmesan,
pickled onions & croutons
W, 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
W, 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,-
W, 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, W, 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, W

Hashbrowns & Løyrøm 95,-
M, SU, F

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

Norwegian Coppa Ham 195,-
SU

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

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

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

French Fries 95,-
E, W

You had me at New York.