

Atlas Cocktails

Peach-Basil Margarita 189,-
Tequila, peach, basil, clarified

Passion-Lemongrass French 75 189,-
London Dry Gin, passion fruit, lemongrass, bubbles

Ghee Butter-Chocolate Old Fashioned 189,-
Bourbon Ghee butters washed, chocolate bitters, maple syrup

Negroni 189,-
Bareksten Gin, Campari, Antica Formula

Amerikalinjen Cocktail 199,-
Volcan Blanco Tequila, agave, rooibos tea, white wine, lemongrass

Oysters

with Tabasco, mignonette & lemon

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

Starters

Chanterelle Toast 195,-
with butter fried brioche, creamy chantarell, artiskokk chips & egg 63°
M, W, E, SU

Autumn salad 205,-
with caramelized beetroot, bagel chips, pickled yellow beets, chèvre foam & pickle gel
E, SU, SE, M

Crayfish Soup 225,-
with cured halibut, garlic bread, Væsterbotten cheese & chili oil
F, M, C, W, SU, SH

Atlas Beef Tartare 295,-
with porcini, smoked egg yolk, bagel crisp, pickled mustard seeds & cress
E, W, SE, SU, MU



Burgers

Vegetarian burger 295,-
Norwegian plant based burger, pickled cucumber, tomato, irish cheddar, onion & fries
W, E, M, SU, MU, SE, PI

Dry aged burger 295,-
with pickled cucumber, tomato, bacon jam, Irish cheddar, browned onion & fries
W, E, M, SU, MU, SE

Atlas House Special

Whole roasted turbot
market price
Tuscan kale, baby potatoes & beurre blanc
Serves 2-4 persons
F, M, SU

Pasta Alfredo 395,-
Homemade pasta, truffle, parmesan & chives
E, W, M, SU

Mains

Vegeterian Risotto 285,-
with chanterelles, artichoke, king trumpet salad & chives
M, SU

Atlas Caesar salad 325,-
with romaine lettuce, kimchi sesame, grilled liviche chicken, bacon, parmesan, pickled onions & croutons
W, E, M, SE, SU, F, MU

Charcoal-grilled cod 425,-
with lobster béarnaise, onion rings, fennel & apple salad
F, E, W, M, SU

Beef Cheek 295,-
with red wine sauce, mushroom, onion, bacon & mashed potatoes
M, SU, MU

Pepper-crusted venison sirloin 485,-
with forest mushroom purée, glazed carrots, pepper sauce & hash browns
M, SU

Steak Frites 490,-
Charcoal-grilled tenderloin, creamy corn cassoulet, grilled baby gem lettuce, smoked tomato jam, fries & green peppercorn sauce
M, SU, MU

Dessert

Ice cream & sorbet 59,-
a scoop of today's choices
M, E, SU

Apple Cinnamon Pie 119,-
with pistachio foam
E, PI, M, W

Sea buckthorn cheesecake 119,-
with caramalized white chocolate
E, W, M

Crème Brûlée 120,-
with today's sorbet
M, 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,-
Bollinger, Special Cuvée Champagne 245,-/1395,-

White wine

La P'tite Pierre Blanc 159,-/695,-
Hans Geissler, Riesling Trocken 175,-/795,-
David Sautereau, Sancerre 215,-/995,-
Dom. Millebuis, Bourgogne Blanc 210,-/995,-
Sandhi Wines, Chardonnay 240,-/1100,-

Red wine

La P'tite Pierre Rouge 159,-/695,-
Cantine Volpi, Barbera 175,-/795,-
Domaine St. Jemms, Syrah 185,-/850,-
Ch. Côtes Montpezat 215,-/995,-
Dom. Pierre André, Bourgogne Rouge 240,-/1100,-

Sides

Crispy mac & cheese snacks 50,-
with spicy cheddar sauce
E, W, M, SU

Milk bread with whipped butter 55,-
W, M

Romano salad with pickled onions & dressing 75,-
E, SU, W, MU

French Fries 89,-
with aioli & ketchup
E, W, SU

Truffle mac & cheese 149,-
W, E, M, SU

You had me at New York.