

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

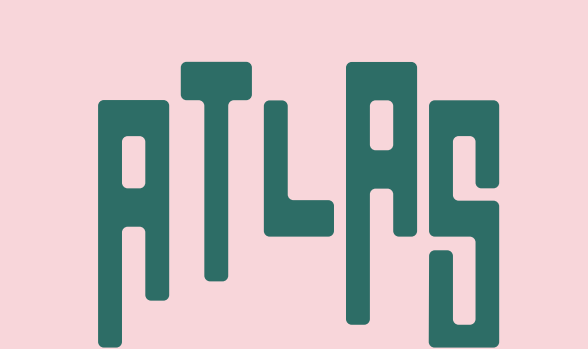
1 for 50,-
6 for 300,-
12 for 600,-
MO , SU , M

Starters

Chanterelle Toast 195,-
*with butter fried brioche, creamy chantarell,
artiskokk chips & egg 65°*
M , W , E , SU

Crispy Salmon 205,-
*with salmon, cream cheese,
crispy capers & bagel crisp*
W , F , M , SU

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

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

Cod loin 425,-
*with baby potatoes, green peas,
brown butter & soy sauce*
F , E , W , M , SU

Porchetta 395,-
*with brussel sprouts, celeriac purée
& red wine mustard sauce*
C , 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

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

Crème Brûlée 139,-
with today's sorbet
M , E

Apple Cinnamon Pie 145,-
with pistachio foam
E , PI , M , W

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

MO: Molluscs, E: Egg, F: Fish, W: Wheat, B: Barley, R: Rye, M: Milk protein, PI: Pistachio nuts, WN: Walnuts, PN: Peanuts, HN: Hazelnuts, C: Celery, MU: Mustard, SE: Sesame, SH: Shellfish, SO: Soy, SU: Sulphites

You had me at New York.