

Atlas Cocktails

Spicy Peach 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

Starters

Crispy Norwegian Salmon 215,-
*with philadelphia foam, crispy capers, bagel crisp,
pickled red onion & cress*
F, W, SE, SU, SO

Creamy Jerusalem Artichoke Soup 225,-
*with truffle pommes dauphine,
pancetta & parsley*
E, W, M, SU, SO

Toast “Pelle Janson” 295,-
*with thinly sliced raw beef tenderloin, vendace roe
on butter-fried brioche, creamy egg yolk,
red onion & chives*
E, M, SU, W

ATLAS

Burgers

Vegetarian burger 295,-
*with norwegian plant based burger, pickled
cucumber, irish cheddar, onion & fries*
W, E, M, SU, MU, SE

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

Atlas House Special

Whole Roasted Turbot
market price
*with Tuscan kale, baby potatoes
& beurre blanc sauce*
F, M, SU

Pasta Alfredo 395,-
*with homemade pasta, truffle,
parmesan & chives*
E, W, M, SU

Mains

Vegeterian Risotto 285,-
*with pumpkin purée, grilled and pickled
pumpkin, Gruyère & sage*
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

Butter-baked Cod Loin 445,-
*with saffron-baked fennel, bisque, roasted
almond purée, dill & baby potatoes*
SH, SU, M, A, F

Schnitzel 375,-
*with crispy panko-breaded pork, capers & citrus
butter, german potato salad & red wine sauce*
E, M, W, SU

Red Wine Braised Beef Cheek 295,-
*with maple-glazed root vegetables, Tuscan kale, garlic
confit, herb red wine reduction & baby potatoes*
M, C, SU

Steak Frites 490,-
*with charcoal-grilled tenderloin, creamy corn cassoulet,
grilled broccolini, smoked tomato jam, fries &
green peppercorn sauce*
M, SU, W

Dessert

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

Pistachio Cheesecake 129,-
with caramelized pistachios & citrus foam
E, W, M, PI, SU

Yogurt Mousse 139,-
with apple compote, Calvados & oat crumble
E, M, W, SU

Chocolate Fondant 155,-
with cherry foam, cherry sorbet & caramelized pecans
E, W, SU, M, PE

Beer & Cider

Frydenlund Pilsner 0,40 119,-
Oslo Brewing, Nordic Pilsner 0.33 149,-

Champagne & Sparkling Wine

Botter, Prosecco DOC 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,-
Ch. Côtes Montpezat 215,-/995,-
Dom. Pierre André, Bourgogne Rouge 240,-/1100,-

Sides

Milk bread with whipped butter 55,-
W, M, SU

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

Potato and Truffle Dauphine 75,-
E, W, M, SU

French Fries 89,-
E, W, SU

Grilled Broccolini 99,-
with dressing, caramelized nuts & cress
HN, M, SU

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

You had me at New York.