

Oysters

Oysters with Tabasco,
mignonette & grilled lemon

1 for 50,-
6 for 300,-
12 for 600,-

MO, SU

Classics

Eggs Benedict 195,-

E, W, M, SU

Avocado toast 225,-

with sourdough bread, ricotta, tomatoes
& poached egg

W, E, M, MU, SU

American pancakes 225,-

served with blueberry jam & warm maple syrup

E, W, M

Butter milk chicken 275,-

Deep-fried chicken, waffle, cabbage salad
& maple syrup dressing

E, W, M, SU

Mains

Spicy tuna melt 265,-

with brioche toast, spicy tuna, spicy
cheddar sauce & fries

E, F, W, M, SU, C

Atlas Caesar salad 325,-

with romaine lettuce, grilled Liviche chicken with kim-
chi sesame, pickled onions, bacon & croutons

E, F, W, M, MU, SE, SU

Dry aged burger from Anni's Butchery 295,-

local bakery buns, pickled cucumber, bacon-
jam, Irish cheddar, browned onions & fries

(Vegetarian burger 295,-)

E, W, M, SE, SO, SU

ATLAS

From The Little Bakery

Vegetarian 129,-

with spicy hummus, charcoal-grilled
portabello & pickled yellow beetroot

W, SU, SE

Smoked salmon 149,-

with scrambled eggs, smoked salmon,
pickled fennel & dill pesto

E, W, M, MU, SE, SU

Steak bagel 199,-

with Jospier-grilled beef tenderloin, cream
cheese, house pickles, browned onions
& Cheddar cheese

SE, M, SU, SO, W

17th of May Menu

Aquavit cured trout

with pickled asparagus, herb dressing,
confit garlic & bagel crisp

F, SU, W, SE, M

Charcoal Grilled Veal Ribeye

with turnip, broccolini, pommes dauphine,
chive cream & onion velouté

W, E, M, SU

Kvæfjord cake

with vanilla cream & fresh berries

PE, E, W, M

795,- per person

Kids Brunch

Pancakes with blueberry jam 195,-
and milkshake – strawberry, vanilla or dark chocolate

E, W, M

Sweets

Pistachio cheesecake 119,-

with caramelized pistachios & citrus foam

E, W, PI, M, SU

French Toast 149,-

Banana bread, browned butter, banana
ice cream & dulce de leche

M, W, E

Chocolate Fondant 155,-

with cherry compote, caramelized pecans
& vanilla ice cream

E, W, SU, M, PE

Smoothies, juices & shakes

Smoothie of the day 79,-

Røyse Apple Juice 89,-

Røyse Apple & Strawberry Juice 89,-

Organic Orange Juice 59,-

Milkshake - Strawberry, vanilla or dark chocolate 79,-

Coffee & tea

Coffee Löffbergs Lila 58,-

Tea selection from Perch's 58,-

Espresso 58,-

Cappuccino 58,-

Soft drinks

Coca Cola, Coke Zero, Fanta & Sprite 65,-

Purezza sparkling water 54,-

Drink as much as you want

Wine by the glass

Champagne & Sparkling Wine

Botter, Prosecco DOC 165,-/795,-

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

Bollinger, Special Cuvée, Champaign 245,-/1395,-

White

La P'tite Pierre Blanc 159,-/695,-

Hans Geissler, Riesling Trocken 175,-/795,-

David Sauterau, Sancerre 205,-/995,-

Dom. Millebuis, Bourgogne Blanc 210,-/995,-

Sandi Vineyards, Chardonnay 240,-/1100,-

Red

La P'tite Pierre Rouge 159,-/695,-

Cantine Volpi, Barbera 175,-/795,-

Domaine St. Jemms, Syrah 185,-/850,-

Ch. Montpezat 215,-/995,-

Dom. Pierre André, Bourgogne rouge 240,-/1100,-

Classic Cocktails

Bloody Mary

Vodka, tomato,
PX Sherry

185,-

Bellini

Prosecco, peach,
apricot purée

185,-

Mimosa

Prosecco, orange

185,-

Atlas Cocktails

Spicy Peach Margarita

Tequila, peach, basil, clarified

189,-

Passion-Lemongrass

French 75

London Dry Gin, passion fruit,
lemongrass, bubbles

189,-

Ghee Butter-Chocolate

Old Fashioned

Bourbon Ghee butters washed,
chocolate bitters, maple syrup

189,-

Negroni

Bareksten Gin, Campari,
Antica Formula

189,-

Amerikalinjen Cocktail

Volcan Blanco Tequila, agave, rooibos
tea, white wine, lemongrass

199,-

You had me at New York.