

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

*served with grilled lemon
& red wine vinaigrette*

1 for 60,-
6 for 360,-
MO, SU

Starters

Summer Salad 225,-
*with hanasand tomatoes, burrata,
basil pesto, tomato jelly & rye crisp*
M, W, R, SU

Spicy Tuna Tartare 245,-
*with cucumber, pickled vegetables,
buttermilk foam & horseradish*
F, M, SU, MU

Grilled Langoustine 295,-
with herb butter, baguette & grilled lemon
SH, M, W

ATLAS

Burgers

Vegetarian Burger 365,-
*with pickled cucumber, Irish cheddar,
red onion chutney & fries*
W, E, MU, M, SU, SO, SE

Beef Burger 365,-
*with cheddar, smoked pickled
cucumber, onion & fries*
W, E, MU, M, SU, SO, SE

Atlas House Special

Chef's Choice
3-course

Summer Salad
*with hanasand tomatoes, burrata,
basil pesto, tomato jelly & rye crisp*
M, W, R, SU

Grilled Norwegian Mountain Trout
*with asparagus, broccolini, Sandefjord
butter & pearl potatoes*
F, M, SU

Strawberry Cheesecake
M, W, E, SU

695,-

Mains

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

Grilled Norwegian Mountain Trout 445,-
*with asparagus, broccolini, Sandefjord
butter & pearl potatoes*
F, M, SU

Amerikalinjen 1915 Clam Chowder 395,-
with milk bread & whipped butter
MO, M, W, F, C

Butcher's Tenderloin from Annis 525,-
*char-grilled tenderloin with tomato & onion salad, french
fries, Café de Paris butter & haricots verts*
M, SU, C, E, W

Dessert

Pancakes & Berries 195,-
M, W, E, SU

Strawberry Cheesecake 145,-
M, W, E, SU

Norwegian Cheese Plate 185,-
*selection of Norwegian cheeses
with fig jam & crackers*
M, W, SU

Ice Cream & Sorbets 145,-
M

Chocolate Mousse Cake 165,-
M, W, E, SO

Petits Fours 39,- per piece
small chocolates from the pastry chef
M, W, E, PN, HN

Beer

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

Champagne & Sparkling Wine

Abbazia Prosecco Extra Dry 165,-/795,-
Crémant de Bourgogne Reserve Brut 185,-/900,-
Thierry Fournier Réserve Champagne 245,-/1395,-

White Wine

Domino de Valor Organic White 159,-/695,-
Von Buhl Gutswein, Riesling 175,-/795,-
David Sautereau, Sancerre 215,-/995,-
Firestone Vineyard, Chardonnay 240,-/1100,-

Red Wine

Domino de Valor Organic Red 159,-/695,-
Borgogno, Barbera d'Alba 175,-/795,-
Comte des Clos, Bordeaux 215,-/995,-
Firestone Vineyards, Pinot Noir 240,-/1100,-

Sides

Green Salad 85,-
SU

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

Truffle Mac & Cheese 165,-
M, W

You had me at New York.