



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

*swith Tabasco, mignonette & lemon*

1 for 50,-  
6 for 360,-  
12 for 600,-  
MO , SU

Starters

Autumn Salad 205,-  
*with selection of beets, chèvre parfait, caramelised walnuts & honey-lemon gel*  
E , SU , SE , M , W , WN

Scallops 220,-  
*with cucumber, pickled red onion, herb oil & beurre blanc*  
M , SU , MO

Smoked Beef Tartare 295,-  
*with chanterelles, dill emulsion, potato crisps, Gruyère & mustard seeds*  
E , SU , MU

Burgers

Vegetarian Burger 295,-  
*with brioche from The Little Bakery, smoked pickle mayonnaise, pickles & fries*  
M , W , MU , SU , E , SE

Beef Burger 325,-  
*with brioche from The Little Bakery, smoked pickle mayonnaise, pickles & fries*  
W , M , MU , SU

Atlas House Special

Butcher's Choice  
2-course

Smoked Bone Marrow  
*with baguettes from The Little Bakery, chimichurri, pork crackling & chives*  
SU , W

Slow-Braised Short Ribs  
*with sausages from Annis Pølsemakeri, charred corn, coleslaw, mac 'n' cheese, spicy BBQ sauce & chimichurri*  
M , SU , W

595,- per person

Mains

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

Celeriac Steak 295,-  
*with savoy cabbage, almonds, pickled red onion, maraschino cherries & roasted yeast sauce*  
M , SU , A , C

Cod Loin 425,-  
*with leeks, hokkaido pumpkin, pearl potatoes & sandefjord butter sauce*  
F , M , SU

Slow-Braised Short Ribs 445,-  
*with sausages from Annis Pølsemakeri, charred corn, coleslaw, mac 'n' cheese, spicy BBQ sauce & chimichurri*  
M , SU , W

Steak Frites 490,-  
*with charcoal-grilled tenderloin, charred corn, broccolini, fries & bordelaise sauce*  
SU , MU

Dessert

Chocolate Mousse 145,-  
*with blood orange sauce & meringue*  
E , M

Forest Tart 165,-  
*with house-made ice cream*  
E , PI , M , W

Peach Cobbler 165,-  
*with vanilla sauce & madeleines*  
E , M , W

Biscoff Cheesecake 175,-  
*with Biscoff crumble & lingonberries*  
E , W , M

Beer

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

Champagne & Sparkling Wine

Abbazia Prosecco Extra Dry 165,-/795,-  
Mersigny Crémant de Bourgogne 185,-/900,-  
Veuve Clicquot Reserve Brut 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

Baguettes from The Little Bakery 65,-  
*with whipped butter*  
W , M

Romano Salad 75,-  
*with pickled onions & dressing*  
SU , MU , W , SE , SO

Truffle Mac & Cheese 149,-  
W , M , SU , E

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

Bone Marrow 245,-  
*with baguettes, chimichurri, pork crackling & chives*  
SU , W

*You had me at New York.*