

PALMEN

DINNER

The Story of Palmen

Palmen Restaurant first opened its doors in 1913. It has since then been a place for the people of Oslo and travelers to meet.

From 1874 and until now, the Grand Hotel has been an inspiration amongst the quirky and exceptional. Palmen keeps the bohemian history alive.

Palmen used to be the stables for Grand Hotel's founder Julius Fritzner's horses until the restaurant first opened in 1913.

Norwegian playwright and poet Henrik Ibsen was a frequent visitor when he needed a break from the city's summer heat. The area was then an open patio without the glass roof.

Palmen has been through many changes over the years and was refurbished in 2016 to become what it is today – a Norwegian icon.

Enjoy the beautiful Murano glass chandelier by Cerith Wyn Evans and Vanessa Baird's 36 different panels of paintings that enter the imaginative world of fairytales,

and inspiration from the great bohemians.

Palmen is the place to feel the charm and vibrant characteristics of Grand Hotel Oslo – where people meet the best of what this city can offer.



Fordrink - Pre Dinner Cocktail

Chrysanthemum	160
<i>Dolin Dry, Benedictine, Libertine Absinthe</i>	
Ms Oda	160
<i>Tanqueray Ten, Cocchi Bianco, Marka Bitter, Rhubarb Syrup, Peychauds Bitter</i>	

Musserende Vin - Sparkling Wine

per glass – by the glass

Bollinger Special Cuvée, Champagne	152
Segura Viudas, Cava	126

Hvitvin - White Wine

per glass – by the glass

Rabl Grüner Veltliner Löss 2017	135
Trimbach Riesling 2017	145
Bouchard Père & Fils Mâcon-Lugny Saint-Pierre 2017	160
Franck Millet Sancerre 2017	170
Pierre Ponnelle Chablis 2017	180

Rødvin - Red Wine

per glass – by the glass

Allegrini Valpolicella Classico 2017	135
Noble Vines 337 Cabernet Sauvignon 2017	150
Bouchard Père & Fils La Vignée Pinot Noir 2017	165
Vignamaggio Terre Di Prenzano Chianti Classico 2017	170

Rosévin - Rosé Wine

per glass – by the glass

Rabl Zweigelt 2018	135
--------------------	-----

**all wines may contain sulfite*

Forretter – Starters

Alle retter 169 NOK per stk. – Each course 169 NOK

Kveite ceviche – Halibut ceviche

Hasselnøtter, pepperrot, eplepuré, gremolata

Hazelnuts, horseradish, apple purée, gremolata

Inneholder / contains: HZ, F, M

Ørret terrine – Trout terrine

Sjøtang, syltede reddiker, ørretrogn, dill, polkabete crudité

Seaweed, pickled radish, trout roe, dill, polka beet crudité

Inneholder / contains: F

Reinsdyr carpaccio – Reindeer carpaccio + 20 NOK

Granskuddmajones, valnøtter, rugbrød, Holtefjell ost, syltet løk

Spruce mayonnaise, walnuts, rye bread, Holtefjell cheese, pickled onion

Inneholder / contains: Rug, W, M, SU

Blomkål pannacotta – Cauliflower pannacotta

Syltet sopp, grønnkål, mandler, semi tørkede kirsebær

Pickled mushrooms, kale, almonds, semi dried cherries

Inneholder / contains: M, Rug, SU, M

Allergener - Allergens

(A) Mandel – Almonds

(B) Bløtdyr - Molluscs

(E) Egg – Egg

(F) Fisk - Fish

(HZ) Hasselnøtter

(M) Melk – Milk

(R) Rug – Rye

(SE) Selleri – Celery

(SH) Skalldyr – Shellfish

(SN) Sennep – Mustard

(SU) Sulfitter – Sulfites

(SY) Soya – Soybeans

(WH) Hvete – Wheat

Hovedretter - Main courses

Alle retter 295 NOK per stk. – Each course 295 NOK

Dagens fisk – fish of the day

Vennligst spør din servitør

Please ask your waiter

Dagens kjøtt – Meat of the day

Vennligst spør din servitør

Please ask your waiter

Stekt torsk – Fried cod + 30 NOK

Avruga caviar, blomkål variasjoner, hvitvinsjy

Avruga caviar, cauliflower varieties, white wine sauce

Inneholder / contains: F, SE, M, B

Bakt ishavsrøye – Baked arctic char

Agurk, risoni, spinat, sjøtang beurre blanc, artiskokk chips

Cucumber, risoni, spinach, seaweed beurre blanc, artichoke chips

Inneholder / contains: F, E, WH, M, SU

Confitert andelår – Duck confit + 30 NOK

Syltet sopp, gresskar puré, ristede gresskarkjerner, rosenkål, sopp-og cognac saus

Pickled mushrooms, pumpkin purée, roasted pumpkin seeds, brussel sprouts, mushrooms and cognac sauce

Inneholder / contains: SU, M, SE, WH

Stekt ytrefilet av hjort – Roasted sirloin filet of deer + 50 NOK

Scorzonerot, kålrot, grønnkålchips, selleri, kastanje-puré. Einebærsjy

Salsify, swede, kale chips, celery, chestnut purée, juniper jus

Inneholder / contains: M, SU, SE

Potet & purreløk – Potato & leeks

Røkt ananas, purreolje, purreløk skum, trøffel, Sumak

Smoked pineapple, leek oil, leek foam, truffles, Sumak

Inneholder / contains: M, SU

Allergener - Allergens

(A) Mandel – Almonds

(B) Bløtdyr - Molluscs

(E) Egg – Egg

(F) Fisk - Fish

(HZ) Hasselnøtter

(M) Melk – Milk

(R) Rug – Rye

(SE) Selleri – Celery

(SH) Skalldyr – Shellfish

(SN) Sennep – Mustard

(SU) Sulfitter – Sulfites

(SY) Soya – Soybeans

(WH) Hvete – Wheat

Desserter - Desserts

Alle retter 109 NOK per stk. – Each course 109 NOK

Vaffelis & bjørnebær – Waffle ice cream & blackberries

Vaffelis, sitronkrem, kjekssmuler, bjørnebær, cognac marengs

Waffle ice cream, lemon cream, crumble, blackberries, cognac meringue

Inneholder / contains: E, M, WH, SU

Makron med sjokolade og tindved – Macaroon with chocolate and sea buckthorn

Stor makron, tindvedsorbet, sjokoladeis, tindved og mandaringelè, sjokoladesmuler

Large macaroon, sea buckthorn sorbet, chocolate ice cream, sea buckthorn and mandarin Jelly, chocolate crumbs

Inneholder / contains: E, M A

Rømmemousse med sitrus og rosemarin sorbet – Sour cream mousse with citrus and rosemary sorbet

Aperol gelè, appelsinkrem, mazarinkake, bringebærkrem, appelsin & rosemarin sorbet

Aperol jelly, orange cream, mazarin cake, raspberry cream, orange & rosemary sorbet

Inneholder / contains: M, A, E

Petit four per stykk – per piece 25NOK

Vennligst spør din servitør for dagens smaker

Ask your waiter for today's flavors

Allergener - Allergens

(A) Mandel – Almonds

(B) Bløtdyr - Molluscs

(E) Egg – Egg

(F) Fisk - Fish

(HZ) Hasselnøtter

(M) Melk – Milk

(R) Rug – Rye

(SE) Selleri – Celery

(SH) Skalldyr – Shellfish

(SN) Sennep – Mustard

(SU) Sulfitter – Sulfites

(SY) Soya – Soybeans

(WH) Hvete – Wheat

«Vanskelig å velge? Prøv vår «Grand meny»

Hard to choose? Try our «Grand menu»

595 NOK per person

Reinsdyr carpaccio – *Reindeer carpaccio*

Stekt ytrefilet av hjort – *Roasted sirloin Filet of deer*

Eller - *Or*

Stekt Torsk – *Fried Cod*

Vaffelis & bjørnebær – *Waffle ice cream & blackberries*