

PALMEN

DINNER

The Story of Palmen

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

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

As everything else it takes time to make a classic. 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 paintings that enter the imaginative world of fairytales, Oslo's highlights and inspiration from the great bohemians.

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



Fordrink - Pre Dinner Cocktail

Dry Martini	168
<i>Tanqueray, Dolin Dry</i>	
Negroni	160
<i>Tanqueray, Campari, Antica Formula</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

Østers – Oysters Sjalottløksvinaigrette, sitron <i>Shallots vinaigrette, lemon</i>	per stykk – <i>per piece</i> SH, SU	45
Gratinerte Sjøkreps – Gratinated Langoustine Grillet sitron, toast, purreemulsjon <i>Grilled lemon, toast, leek emulsion</i>	E, M, SH, WH	230
Kalixløyrom – Caviar of Kalix (30g) Smørstekt toast, Røros rømme, rødløk, <i>Butter fried toast, Røros sour cream, red onion</i>	F, M, WH	290
Dampet Asparges – Steamed Asparagus Gravet eggeplomme, saltet rognkjeks rogn, syrnet fløte <i>Cured egg yolk, salted lumpfish roe, buttermilk</i>	E, F, M, SU	220
Okse Tartar – Beef Tartar Soppemulsjon, cornichons, eggekrem, rugbrødchips <i>Mushroom emulsion, cornichons, egg cream, rye bread chips</i>	E, M, SU, R	195

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

Dagens Fisk – Fish of the Day		265
Spør din servitør <i>Please ask your waiter</i>		
Dagens Kjøtt – Meat of the Day		265
Spør din servitør <i>Please ask your waiter</i>		
Smørstekt Piggvar – Butter Fried Turbot	B, F, M, WH	290
Fenikkelsalat, potetpuré, blåskjell à la nage <i>Fennel salad, potato puré, mussels à la nage</i>		
Gravet & Grillet Laks – Cured & Grilled Salmon	B, E, F, M, SU	265
Erter, kålskudd, Rösti, hollandaise <i>Peas, cabbage, Rösti, hollandaise</i>		
Fiskesuppe – Fish Soup	B, F, M, SE, SH, SU	225
Kremet fiskesuppe, tomat, ørretrogn, blåskjell, reker, dagens fisk <i>Creamed fish soup, tomato, trout roe, mussels, shrimp, fish of the day</i>		
Entrecôte av Kalv – Entrecôte of Veal	M, SU	325
Rotgrønnsaker, broccolini, bordelaise saus <i>Root vegetables, broccolini, bordelaise sauce</i>		
Palmen's Burger	E, M, SN, SU, SY, WH	240
Cheddar, bacon, fritert sjalottløk, chipotlemajones, syrnet kål, pommes bistro <i>Cheddar, bacon, deep fried shallots, chipotle mayonnaise, soured cabbage, pommes bistro</i>		
Vårkylling – Poussin	M, SU, WH	270
Purrekompott, rotgrønnsaker, potet, estragon- og kylling-velouté <i>Leek compote, root vegetables, potato, tarragon and chicken velouté</i>		
Cavatelli	E, M, WH	195
Parmesan, squash, pimientos de Padròn <i>Parmesan, squash, pimientos de Padròn</i>		

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

Markjordbærparfait – Wild Strawberry Parfait Rabarbra, Mazarinkake <i>Rhubarb, Mazarin cake</i>	A, E, M, WH	145
Gulrotkake – Carrot Cake Hylleblomst, basilikumsorbet <i>Elderflower, basil sorbet</i>	F, M, WH	145
Ostetallerken – Cheese Plate Assortert utvalg oster, brød, kompott <i>Assorted cheeses, bread, compote</i>	M, R, SU, WH	185
Petit Four Spør din servitør for dagens smaker <i>Ask your waiter for today's flavors</i>	per stykk – <i>per piece</i>	25

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			

GRAND
HOTEL | OSLO