

A detailed illustration of pink flowers and green leaves. The flowers are in various stages of bloom, with some fully open and others as buds. The leaves are vibrant green and have a realistic texture. The entire scene is framed by a thin gold border.

PALMEN

THE STORY OF PALMEN

Palmen Restaurant opened its doors in 1913 and has consistently been a place where the people of Oslo and travellers 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 stable for Grand's founder, Julius Fritzner's, horses until they opened the restaurant in 1913.

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

Palmen has been through many changes and was recently refurbished in 2016 as it is today – a Norwegian icon. Enjoy the beautiful 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 DRINKS

FRENCH 75	180
Hendricks, lemon, Bollinger Champagne	
HANKY PANKY	160
Rutte Gin, Dolin Rouge Vermouth, Fernet Branca	

MUSSERENDE VIN - SPARKLING WINE

per glass / by the glass

BOLLINGER SPECIAL CUVÉE, CHAMPAGNE	140
SEGURA VIUDAS, CAVA	120

HVITVIN - WHITE WINE

per glass - by the glass

DAGENS VIN /TODAY`S WINE	SPØR DIN SERVITØR / ASK YOU WAITER
RABL GRÜNER VELTRINERLÖSS 2017	135
TRIMBACH RIESLING 2015	145
BOUCHARD PÈRE & FILS MÂCON-LUGNY SAINT-PIERRE 2016	160
FRANCK MILLET SANCERRE 2015	170
PIERRE PONNELLE CHABLIS 2015	180

RØDVIN - RED WINE

per glass - by the glass

DAGENS VIN /TODAY`S WINE	SPØR DIN SERVITØR / ASK YOU WAITER
ALLEGRI VALPOLICELLA CLASSICO 2016	135
NOBLE VINES 337 CABERNET SAUVIGNON NV	150
BOUCHARD PÈRE & FILS LA VIGNÉE PINOT NOIR 2015	165
VIGNAMAGGIO TERRE DI PRENZANO CHIANTI CLASSICO 2016	170

ROSÉVIN - ROSÉ WINE

per glass - by the glass

RABL ZWEIGELT 2016	135
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FORRETTER - STARTERS

SKOGSOPPASTA – MUSHROOM PASTA	E, M, WH	165
<i>Sprø Coppaskinke, krutonger Crispy Coppa ham and crutons</i>		
KVEITETARTAR – HALIBUT TARTAT	E, F	165
<i>Egg, Hibiskus, sprø Tapioka Egg, Hibiskus, crispy Tapioka</i>		
LØYROM – KALIX ROE (30g)	E, M, F, WH	220
<i>Rødløk, rømme og toast Red onion, sour cream and toast</i>		

HOVEDRETTER - MAIN COURSES

Fisk - Fish

DAGENS FISK - FISH OF THE DAY		265
<i>Spør din servitør om allergener – Please ask your waiter regarding allergens</i>		
SMØRSTEKT GJØRS – PAN FRIED PIKE PERCH	M, SE, F, SU	280
<i>Neper, kantareller, brekkbønner, soppkrem Turnips, chanterelles, beans. mushroom cream</i>		
TORSKERYGG – COD LOIN	M, F, SU, SE, WH, E	320
<i>Blomkål, potetkrem, Avruga Cauliflower, potato cream, Avruga</i>		

Vegetar - Vegetarian

SNITZEL AV ØSTERSOPP	M, E, WH	235
<i>Ertepuré, trøffeltangsmør, sitron Puré of peas, truffel butter, lemons</i>		

Kjøtt - Meat

DAGENS KJØTT - MEAT OF THE DAY 265

Spør din servitør om allergener – Please ask your waiter regarding allergens

SPRØSTEKT ANDELÅR – CRISPY LEG OF DUCK M, E, WH, SU 295

Kirsebær, spinat, Mac `n Cheece

Cherries, spinach, Mac `n Cheece

KALV – VEAL M, E, WH, SU 335

Spicy gulrotpuré, skorsonnerot, Tamarinsaus

Spicy carrot puré, salsify, Tamarin sauce

DESSERTER - DESSERT

KARAMELLISERTE PÆRER – CAMELIZED PEAR`S P, M, E, W 125

Sort pepper-is, peanøtter

Black pepper ice cream and peanut`s

MØRK SJOKOLADEPAI – DARK CHOCOLATE PAI M, E, W 135

Bringebærsorbet, Feulentinekjeks

Raspberry sorbet and Feulentine cookie

HVIT SNØBALL – WHITE SNOWBALL M, E 165

Hvit sjokolade, sjokolademousse, skogsbærkompott

White chocolate, chocolate mousse, red berry compote

OSTETALLERKEN - CHEESE PLATE 195

Norske oster med Grand Hotels hjemmebakte brød og kompott. Spør din servitør for ukens utvalg

Norwegian cheeses with Grand Hotel's homemade bread and compote. Ask your waiter about this week's selection

Spør din servitør om allergener – Please ask your waiter regarding allergens

PETIT FOUR pr. stk. / pcs 25

Spør din servitør om allergener – Please ask your waiter regarding allergens

Allergener - Allergens:

(SH) Skalldyr - Shellfish, (SU) Sulfitter - Sulfites, (HZ) Hasselnøtter - Hazel nuts, (F) Fisk - Fish, (P) Peanøtter – Peanuts, (SN) Sennep - Mustard, (SY) Soya - Soybeans, (A) Mandel - Almonds, (WH) Hvete - Wheat, (R) Rug - Rye, (SS) Sesamfrø - Sesame seeds, (W) Walnøtter - Walnuts, (E) Egg - Egg, (M) Melk - Milk, (PN) Pistasjønøtter - Pistachio nuts, (SE) Selleri - Celery, (B) Bløtdyr - Mollusc

GRAND CLASSICS

FISKE- OG SKALLDYRSUPPE - FISH AND SHELLFISH SOUP M, F, SH, SE, SU **215**

Kremet suppe med blåskjell, krabbe, reker, fisk, pisket rømme

Creamed fish soup, mussels, crab, fish, sour cream

CÆSAR SALAT - CEASAR SALAD M, SN, E, F, WH **205**

Kyllingbryst, bacon, parmesan, brødchips

Chicken breast, bacon, parmesan, bread chips

CLUB SANDWICH E, SN, SU, WH **185**

Kyllingbryst, bacon, tomat, løk, aioli. Pommes bistro

Chicken breast, bacon, tomato, onion, aioli. Pommes bistro

PALMEN'S BURGER SY, M, E, WH, SU **235**

Storfe, coleslaw, cheddar, bacon, sylteagurk, hjemmelaget ketchup. Pommes bistro

Beef, coleslaw, cheddar, bacon, pickles, homemade ketchup. Pommes bistro

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AFTERNOON TEA

Serveres på lørdager og søndager 12.00 og 14.00. Må forhåndsbestilles.
Served on Saturdays and Sundays at 12 p.m. and 2 p.m. Must be pre-ordered.

We are happy to bring romance and classic charm to your teatime with the Wedgwood Wonderlust Tea Story Collection.

The delicate Wonderlust pattern combined with soft floral bloom tones and classical borders creates an updated sophisticated boudoir feel, perfect for a luxurious Afternoon Tea experience in our beautiful surroundings.

AFTERNOON TEA - minimum 2 persons

325

Delikate snitter, kanapéer og hjemmebakke scones med marmelade blir servert sammen med "Grand Sweets" fra vår egen konditorsjef Ida Catrin Hansen.

Delicious bites, canapés and homemade scones with marmalade are served with "Grand Sweets" composed by our head pastry chef Ida Catrin Hansen.

BOLLINGER SPECIAL CUVÉE AFTERNOON TEA

445

Et glass Bollinger Special Cuvée blir servert med Afternoon Tea

One glass Bollinger Special Cuvée will be served with Afternoon Tea


WEDGWOOD

GRAND
HOTEL | OSLO