

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 with visible veins. The entire scene is framed by a thin gold border.

PALMEN

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'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 and was recently refurbished in 2016 to become what it is today – a Norwegian icon. Enjoy the beautiful Murano glass chandelier by CerithWyn 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

RABL GRÜNER VELTRINER LÖSS 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

ALLEGRINI VALPOLICELLA CLASSICO 2016	135
NOBLE VINES 337 CABERNET SAUVIGNON 2014	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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Alle viner inneholder sulfitter

All wines contain sulfites

FORRETTER - STARTERS

KAMSKJELL – SCALLOPS

Gresskarpuré, asparges, tapioka
Pumpkin puree, asparagus, tapioka

SY, WH, B, M, WH 185

SVINETERRINE – PORK TERRINE

Østerssopp, balsamicokaviar, oliven
Oyster mushroom, balsamic caviar, olives

M, SU 175

ANDEBRYST – DUCK BREAST

Borotaneløk, eplepuré, bringerbærvinaigrette
Borotane onion, apple puree, raspberry vinaigrette

M, SU 185

LØYROM (30g)

Rødløk, rømme, toast
Red onion, sour cream, toast

F, M, WH 290

HOVEDRETTER - MAIN COURSES

Fisk - Fish

DAGENS FISK – FISH OF THE DAY

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

F, WH, M, SH 265

LYR– POLLACK

Gulbete, folvapotet, østersblad, skaldyrsbisque
Yellow beet, folva potato, oyster leaf, bisque of shellfish

M, SE, F, SU 305

KVEITE – HALIBUT

Jordskokkterriner, rødbete, ørretrogn, blåskjellskum
Jerusalem artichoke terrine, beetroot, trout roe, mussel sauce

F, M, B 340

Vegetar – Vegetarian

TRØFFELBAKT BLOMKÅL – TRUFFLE BAKED CAULIFLOWER

Parmesan, gremolata, brunet smør
Parmesan, gremolata, browned butter

M, E, WH 235

Kjøtt - Meat

DAGENS KJØTT – MEAT OF THE DAY 265

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

INDREFILET AV OKSE – BEEF TENDERLOIN M, SE, SU 350

Variasjon av gulrøtter, peppersaus, Pommes Anna

Variation of carrots, pepper sauce, Pommes Anna

VAKTEL – QUAIL M, SE, SU 345

Søtpotet, selleri, grønnkål, timiansjy

Sweet potato, celery, green cabbage, thyme broth

DESSERTER - DESSERT

SJOKOLADEFONDANT – CHOCOLATE FONDANT M, E, WH 165

Rom-marengs, ananascrisp, appelsin- og ananassorbet

Rum meringue, pineapple crisp, orange and pineapple sorbet

PISTASJ BAVAROISE – PISTACHIO BAVAROISE M, WH 165

Kirsebær, sjokolade, tonka- og kirsebørsorbet

Cherries, chocolate, tonka and cherry sorbet

OSTETALLERKEN – CHEESE PLATTER 195

Assortert utvalg oster med Grand Hotel Oslos hjemmebakke brød og kompott. Spør din servitør for ukens utvalg.

Assorted cheeses with Grand Hotel Oslo'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) Pistasjnøtter - Pistachio nuts, (SE) Selleri - Celery, (B) Bløtdyr - Mollusc

GRAND CLASSICS

FISK- OG SKALLDYRSUPPE – FISH AND SHELLFISH SOUP M, F, SH, SE, SU 225

Kremet suppe, blåskjell, krabbe, ørretrogn, reker, fisk
Creamed soup, mussels, crab, trout roe, vegetables, shrimps, fish

CAESAR SALAT – CAESAR SALAD M, SN, E, F, WH 205

Sitrusmarinert kyllingbryst, bacon, parmesan, brødchips,
hertesalat, hjemmelagd Caesardressing
*Citrus marinated chicken breast, bacon, parmesan, bread chips,
little gem salad, homemade Caesar dressing*

CLUB SANDWICH E, SN, SU, WH 185

Kyllingbryst, bacon, tomat, løk, salat, tomataioli, pommes bistro
Chicken breast, bacon, tomato, onion, salad, tomato aioli, pommes bistro

PALMEN'S BURGER SY, M, E, WH, SU 240

Jarlsberg, bacon, pommes bistro
Jarlsberg cheese, bacon, pommes bistro

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AFTERNOON TEA

Serveres på lørdager og søndager. Må forhåndsbestilles.
Served on Saturdays and Sundays. Pre-order only.

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 personer / 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 of Bollinger Special Cuvée served with the Afternoon Tea

GRAND
HOTEL | OSLO