

# PALMEN

RESTAURANT

## The Story of Palmen

Palmen was originally the stables for Grand Hotel's founder, Julius Fritzner's horses until its opening in 1913.

All the way since 1874, the Grand Hotel has been a meeting place for bohemians, artist, eccentrics, travelers and residents of Oslo and even today Palmen keeps the history alive.

Norwegian playwright and poet Henrik Ibsen was a frequent visitor when he needed a break from the city's summer heat. The place was at that time, 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.

Vanessa Baird's 36 different panels of paintings that draws you into 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.

### **En introduksjon til noen av våre samarbeidspartnere / A introduction til some of our partners**

**ASK gård** ligger vakkert plassert i utkanten av Nordmarka, nord for Oslo. Gården har røtter tilbake til år 1400. Deres spesialitet er spekemat, kun fra økologiske råvarer.

*ASK farm is beautiful located outside Nordmarka in northern part of Oslo. The farm has its roots back to year 1400. Their specialty is cured meat, made from organic ingredients.*

**Holte gård** er en familiedrevet gård i Drangedal kommune i Telemark som produserer kjøtt og egg fra kylling, and og gås. De har helt fra starten drevet gården med en enkel filosofi: Dyrene skal komme fra deres egen gård, og driften skal være basert på økologiske prinsipper og god dyrevelferd.

*Holte farm is a family owned farm in Drangedal municipality in Telemark that produce meat and eggs from chicken, duck and goose. All the way from the start, they have run the farm with a simple philosophy, all the animal must be born and raised at the farm with organic principal*

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## Musserende vin – Sparkling wine

**NV Bollinger Special Cuvée, Champagne** 935,- / 160,-  
**NV Creamnt d'Alsace Marc Kredenweiss Alsace France** 750,- / 130,-

## Hvitvin – White wine

**2018 Sauvignon Blanc Porcupine Boekhouts kloof South-Africa** 625,- / 125,-  
**2018 Alvarinho Solar de Serrade Vinho Verde Portugal** 725,- / 145,-  
**2018 Sauvignon Gris Bouchet Loire France Organic** 750,- / 150,-  
**2018 Pinot Grigio Elena Walch Alto Adige Italy** 850,- / 170,-  
**2018 Pierre Ponnelle Chablis Burgundy France** 900,- / 180,-

## Rødvin – Red wine

**2018 Cabernet Sauvignon Robertson South- Africa** 595,- / 120,-  
**2016 Rioja Ramon Bilbao Single Vineyard Rioja Spain** 625,- / 125,-  
**2016 Centine Rosso Banfi Tuscany Italy** 700,- / 140,-  
**2018 Carignan Vieilles Vignes Lafage Cayrol Languedoc-Rousillon France** 725,- / 145,-  
**2018 Mercurey Pierre Ponelle Burgundy France** 850,- / 170,-  
**2018 Berne Grande Recolte Provence France** 650,- / 130,-

## Øl – Beer

**Ringnes Draft (b) 40cl, 96,-**  
**Peroni Gluten Free lager 33cl, 106,-**  
**Carlsberg Pilsner, lager (b) 33cl, 102,-**  
**Kronenbourg 1664 Blanc (b, wh) 33cl, 110,-**  
**Damm Inedit, witbier (b, wh) 33cl, 112,-**  
**Brewdog Punk, IPA (b, wh) 33cl, 128,-**  
**Carlsberg – Non Alcoholic lager (b) 33cl, 59,-**  
**Klokk&Co FRIPA – Non Alcoholic IPA (b) 33cl, 69,-**

## Mineralvann & varm drikke – Mineral water & hot beverage

**San Pellegrino Sparkling Water 50cl, 75,-**  
**Aqua Panna Still Water 50cl, 75,-**  
**Coca Cola, Coca Cola Zero, Sprite, Fanta 33cl, 58,-**  
**San Pellegrino Limonata Sparkling 25cl, 58,-**  
**Hyggen eplemost Hyggen apple juice, glass 60,- / 70cl, 140,-**  
**Kanne med te – Pot of tea, 65,-**  
**Kanne med kaffe – Pot of coffee, 56,-**  
**Espressobasert kaffe – Espresso based coffee, 56,-**

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## Snacks – Snacks

**En liten bit eller for å dele – A small bite or to share**

**Spekemat fra ASK gård** *Cold cuts from ASK farm 55,- per stykk / per slice*

**Lammepølse Voi-Voi med karve, ramsløk og einebær**  
*Lamb sausage Voi-Voi with caraway, ramson and juniper*

**Salamipølse Passe med fennikel og grønnpepper**  
*Salami sausage Passe with fennel and green pepper*

**Coppaskinke Hockey**  
*Coppa ham Hockey*

All spekemat serveres med oliven og mandler  
*All cold cuts are served with olives and almonds*

**Surdeigsbrød** *Sourdough bread 35,-*  
Pisket økologisk smør fra Røros og purremajones  
*Whipped organic butter from Røros and leek mayonnaise*  
*Inneholder / Contains: Egg, sennep/mustard, hvete/wheat*

**Brandade med torsk** *Cod brandade 75,-*  
Sort hvitløk og knekkebrød  
*Black garlic and crispbread*  
*Inneholder / Contains: Fisk/fish, hvete/wheat, egg, melk/milk, sennep/mustard, rug/rye*

**Potet lefse** *Potato cake 69,-*  
Sopp, løppstikkemajones, soyaperler  
*Mushrooms, lovage mayonnaise, soya pearls*  
*Inneholder / Contains: Hvete/wheat, egg, soya, sennep/mustard, havre/oat*

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RESTAURANT

## Småretter – Light meals

**Vi anbefaler 2-3 retter per person – We recommend 2-3 courses per person**

### **Krabbesalat** *Crab salad 135,-*

Krabbe fra Hitra, pepperrot, pomelo, estragon

*Crab from Hitra, horseradish, pomelo, tarragon*

*Inneholder / Contains: Egg, sennep/mustard, skalldyr/shellfish, melk/milk, hvete/wheat*

### **Rødbete og Buratta** *Redbeet and Buratta 130,-*

Brønnskarse, hasselnøtter, vinaigrette

*Watercress, hazelnuts, vinaigrette*

*Inneholder / Contains: Melk/milk, sulfitt/sulfite, hasselnøtter/hazelnuts*

### **Pannestekt piggvar** *Pan fried turbot 175,-*

Saltede stikkelsbær, spinat –og selleripuré, sju av piggvar

*Salted gooseberries, spinach and celery puree, jus of turbot*

*Inneholder / Contains: Fisk/fish, melk/milk, selleri/celery, sulfitt/sulfite*

### **Kalvebrissel** *Veal sweetbread 165,-*

Syltet løk, løkkrem, sprø poteter

*Pickled onion, onion puree, crisp potatoes*

*Inneholder / Contains: Melk/milk, sulfitt/sulfite*

### **Pasta Cavatelli** *Pasta Cavatelli 145,-*

Høvding Sverre XO ost, eggeplomme, sort trøffel

*Aged cheese, egg yolk, black truffle*

*Inneholder / Contains: Melk/milk, hvete/wheat, egg*

## Større retter – Main courses

**Vi anbefaler en rett per person We recommend one dish per person**

### **Pasta Cavatelli** *Pasta Cavatelli 239,-*

Høvding Sverre ost, eggeplomme, sort trøffel

*Aged cheese, egg yolk, black truffle*

*Inneholder / Contains: Hvete/wheat, egg, melk/milk*

### **Sei og kamskjell** *Pollock and scallops 285,-*

Sei fra Lofoten, brunet smør med kyllingsju, blomkålpuré, karve

*Pollock from Lofoten, browned butter with chicken jus, cauliflower purée, caraway*

*Inneholder / Contains: Fisk/fish, skalldyr/shellfish, melk/milk, selleri/celery, sulfitt/sulfite*

### **Andebryst** *Duck breast 295,-*

Andebryst fra Holte gård, dehydrert rødbete, kirsebær, potetkrem

*Duck breast from Holte farm, dehydrated beetroot, cherry, potato cream*

*Inneholder / Contains: Melk/milk, selleri/celery, sulfitt/sulfite*

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RESTAURANT

## Dessert og ost – Dessert and cheese

**Varm smultring** *Warm doughnut 135,-*

Norske epler, karamell, muscovado is  
*Norwegian apples, caramel, muscovado ice cream*  
*Inneholder / Contains: Melk/milk, egg, hvete/wheat*

**Brunost cremoux** *Brown cheese cremoux 133,-*

Nøtter, tindved, frossen honning  
Nuts, sea buckthorn, frozen honey  
*Inneholder / Contains: Egg, nøtter/nuts, melk/milk*

**Høvding Sverre XO ost** *Aged cheese 45g 109,-*

Økologisk honning, valnøttkompot, knekkebrød  
*Organic honey, walnut compot, crisp bread*  
*Inneholder / Contains: Valnøtt/walnut, hvete/wheat, melk/milk*

**Fønix blåmugg** *Fønix blue cheese 45g 120,-*

Pærpuré, rosmarin, rå pære, knekkebrød  
*Pear purée, rosmarin, raw pear, crisp bread*  
*Inneholder / Contains: Melk/milk, hvete/wheat*

**Kokos & Mango** *Coconut & Mango 85,-*

Frossen kokosyoghurt, frisk mango, mango sorbet  
*Frozen coconut yoghurt, fresh mango, mango sorbet*  
*Vegansk / vegan*

**Et utvalg av oster og tilbehør** *198,-*

*A Selection of cheeses and condiment*

## Dessert vin – Dessert wine

**2011 Muscat de Rivesaltes** *Château de Peña France 95,-*

**1997 Sauternes Château** *Suduiraut France 135,-*

**2007 Bodegas Chevite Julian Chevite** *Collecion 125 Spain 95,-*

**2007 Riesling Nonnenberg** *Germany 125,-*

**NV Ramos Pinto 30years old tawny** *Porto Portugal 165,-*

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«Vanskelig å velge? Prøv vår «Grand Meny»

*Hard to choose? Try our «Grand Menu»*

**545,- per person**

## Småretter – *Light meals*

### **Krabbesalat** *Crab salad*

Krabbe fra Hitra, pepperrot, pomelo, estragon

*Crab from Hitra, horseradish, pomelo, estragon*

*Inneholder / Contains: Shellfish*

*2018 Chardonnay Robertson winery Robertson South-Africa 595,-*

## Større retter - *Main course*

### **Sei og kamskjell** *Pollock and Scallops*

Sei fra Lofoten, brunet smør med kyllingsjy, blomkålpuré, karve

*Pollock from Lofoten, browned butter with chicken jus, cauliflower purée, caraway*

*Inneholder / Contains: Fisk/fish, skaldyr/shellfish, melk/milk, selleri/celery, sulfitt/sulfite*

*2013 Vermentino Poggio al Tesoro Solose Tuscany Italy 650,-*

## Eller *Or*

### **Andebryst** *Duck breast*

Andebryst fra Holte gård, dehydrert rødbete, kirsebær, potetkrem

*Duck breast from Holte farm, dehydrated beetroot, cherry, potato cream*

*Inneholder / Contains: Melk/milk, selleri/celery, sulfitt/sulfite*

*2016 Zinfandel 3 Finger California USA 625,-*

## Dessert

### **Brunost cremoux** *Brown cheese cremoux*

Nøtter, tindved, frossen honning

*Nuts, sea buckthorn, frozen honey*

*Inneholder / Contains: Egg, nøtter/nuts, melk/milk*

*2007 Passito di Pantelleria liquoroso Pellegrino Sicily Italy 112,- 6cl*