

# 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.

### 2 RETTERS LUNSJ – 2 COURSE LUNSJ

Pris per person 345,- Price per person 345,-

#### **Pannstekt Lange Pan fried ling**

Beluga linser med hummersjy og urter, sitronverbena saus, karamellisert blomkålpuré  
*Beluga lentils with lobster stock and herbs, lemonverbena sauce, caramelized cauliflower purée*  
*Inneholder / Contains: Fisk/fish, skaldyr/shellfish, melk/milk*

Eller Or

#### **Pasta Cavatelli Cavatelli**

Høvding Sverre XO ost, trøffel, eggeplomme  
*Aged cheese, truffel, egg yolk*  
*Inneholder/Contains: hvete/wheat, egg, melk/milk*

Eller Or

#### **Brasert skank av frilandssvin Braised skank of free-range pork**

Luftig potetkrem, vinterkål, rosenkål, peppersjy  
*Potato cream, winter kale, Brussel sprouts, pepper jus*  
*Inneholder/Conatains: Sennep/mustard, melk/milk*

#### **Dessert**

#### **Hvit sjokolade Namelaka White chocolate Namelaka**

Blodappelsin, salt pistasjeis, sjokolade nougatine  
*Blood orange, salt pistachio ice cream, chocolate nougatine*  
*Inneholder / Contains: Melk/milk, egg*

# PALMEN

RESTAURANT

## 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,-**

# PALMEN

RESTAURANT

## Smørbrød – Sandwiches

### **Portobello smørbrød** *Portobello sandwich 179,-*

Braisert Portobello sopp, chipotlemajones, tomat, Parmesanost, surdeigsbrød

*Braised Portobello mushroom,, chipotle mayonnaise, tomato, Parmesan cheese, sourdough bread*

*Inneholder / Contains: Hvete/wheat, soya, melk/milk, egg, sennep/mustard*

### **Biff tartar smørbrød** *Beef tartar sandwich 189,-*

Biff, eggeplomme, potetchips, estragonmajones, sennepsfrø, syltet rødløk, rugbrød

*Beef, egg yolk, potato chips, tarragon mayonnaise, mustard seeds, pickled red onion, rye bread*

*Inneholder / Contains: Rug/rye, egg, sennep/mustard, hvete/wheat*

### **Krabbe smørbrød** *Crab sandwich 184,-*

Krabbesalat, brønnkarse, avokado, sitron, surdeigsbrød

*Crab salad, water cress, avocado, lemon, sourdough bread*

*Inneholder / Contains: Skaldyr/shellfish, hvete/wheat, egg, melk/milk, sennep/mustard*

## Salater – Salads

### **Cæsarsalat** *Caesar salad 189,-*

Økologisk kyllingbryst fra Holte gård, sprø Coppa-skinke, Parmesanost, brødchips, hjertesalat, hjemmelaget Cæsardressing

*Organic chicken breast from Holte farm, crispy Coppa-ham, Parmesan cheese, bread chips, gem lettuce, home-made Caesar dressing*

*Inneholder / Contains: Melk/milk, hvete/wheat, egg, fisk/fish, sennep/mustard*

### **Vintersalat** *Winter salad 185,-*

Honningglaserte gulrøtter, bakt gresskar, Burrata ost, Manchésalat, vinaigrette med granateple og hasselnøtt

*Honey roasted carrots, baked pumpkin, Burrata cheese, Lamb's lettuce, vinaigrette with pomegranate and hazelnuts*

*Inneholder / Contains: Melk/milk, hasselnøtt/hazelnut*

### **Speltsalat** *Barley salad 190,-*

Perle spelt, syltede gulrøtter og selleri, posjert kalvelår, Manchésalat, persille og kjørvel, Vitello dressing

*Pearl barley, pickled carrots and celery, poached topside, Lamb's lettuce, parsley and chervil, Vitello dressing*

*Inneholder / Contains: Spelt/barley, fisk/fish, egg, melk/milk*

# PALMEN

RESTAURANT

## Varme retter – Hot dishes

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

Høvding Sverre XO ost, sort trøffel, eggeplomme

*Aged cheese, black truffle, egg yolk*

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

### **Jordkokksuppe** *Jerusalem artichoke soup* 184,-

Bakt torsk, Marcona mandler, pisket creme fraiche, mandelolje

*Baked cod, Marcona almonds, whipped creme fraiche, almond oil*

*Inneholder / Contains: Fisk/fish, mandel/almond, melk/milk*

### **Pannestekt Lange Pan** *fried Ling* 265,-

Beluga linser med hummersjy og urter, sitronverbena saus, karamellisert blomkålpuré

*Beluga lentins with lobster jus and herbs, lemonverbena sauce, caramelized cauliflower purée*

*Inneholder / Contains: Fisk/fish, skaldyr/shellfish, melk/milk*

### **Brasert skank av frilandssvin** *Braised skank of free-range pork* 279,-

Luftig potetkrem, vinterkål, rosenkål, peppersjy

*Potato cream, winter kale, brussel sprouts, pepper jus*

*Inneholder / Contains: Melk/milk, sennep/mustard*

## Dessert - Dessert

### **Hvit sjokolade Namelaka** *White chocolate Namelaka* 112,-

Salt pistasjeis, blodappelsin, sjokolade nougate

*Salt pistachio ice cream, blood orange, chocolate nougate*

*Inneholder / Contains: Melk/milk, egg*

### **Napoleonkake** *Napoleon cake* 110,-

Cubansk rom, vanilje

*Cuban rum, vanilla*

*Inneholder / Contains: Egg, hvete/wheat, melk/milk*

### **Høvding Sverre XO ost** *Aged cheese* 109,-

Økologisk honning, valnøttkompot, surdeigsbrød

*Organic honey, walnut compot, sourdough bread*

*Inneholder / Conatins: Vanøtt/walnut, hvete/wheat, melk/milk*

### **Fønix blåmugg** *Fønix blue cheese* 120,-

Pærpuré, rosmarin, rå pæron, surdeigsbrød

*Pear purée, rosmary, raw pears, sourdough bread*

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