

PALMEN

RESTAURANT

The Story of Palmen

Palmen was originally the stables for Grand Hotel's founder, Julius Fritzner's horses until it's 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.

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Musserende vin – *Sparkling wine*

- NV Bollinger Special Cuvée, *Champagne* 999,- / 171,-
- NV Creamnt d'Alsace Marc Kredenweiss *Alsace France* 750,- / 150,-
- NV Cuvage Nebbiolo Rosé Brut Piedmont Italy 750,- / 150,-

Hvitvin – *White wine*

- 2018 Sauvignon Blanc Porcupine Boekhouts kloof South-Africa 625,- / 125,-
- 2018 Alvarinho Solar de Serrade Vinho Verde Portugal 725,- / 145,-
- 2018 Pierre Ponnelle Chablis Burgundy France 900,- / 180,-
- 2017 Chassagne Montrachet Bouchard & Fils Burgundy France 1195,- / 240,-

Rødvin – *Red wine*

- 2016 Rioja Ramon Bilbao Single Vineyard *Rioja Spain* 625,- / 125,-
- 2018 Carignan Veilles Vignes Lafage Cayrol *Languedoc-Rousillon France* 725,- / 145,-
- 2011 Aventino 200 Barrels Ribero del Duero Spain 1090,- / 220,-

Øl – *Beer*

- Ringnes Draft (b) 40cl, 99,-
- Peroni, lager 33cl, 110,-
- Carlsberg Pilsner, lager (b) 33cl, 102,-
- Kronenbourg 1664 Blanc (b, wh) 33cl, 113,-
- Damm Inedit, *witbier (b, wh)* 33cl, 113,-
- Brewdog Punk, *IPA (b, wh)* 33cl, 134,-
- Carlsberg – *Non Alcoholic lager (b)* 33cl, 65,-
- Klokk&Co FRIPA – *Non Alcoholic IPA (b)* 33cl, 81,-

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

- San Pellegrino Sparkling Water 50cl, 79,-
- Aqua Panna Still Water 50cl, 79,-
- Coca Cola, Coca Cola Zero, Sprite, Fanta 33cl, 58,-
- San Pellegrino Limonata Sparkling 25cl, 58,-
- Hyggen eplemost *Hyggen apple juice, glassl* 60,- / 70cl, 140,-
- Kanne med te – *Pot of tea*, 69,-
- Kanne med kaffe – *Pot of coffee*, 58,-
- Espressobasert kaffe – *Espresso based coffee*, 56,-

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Kalde retter – Cold courses

Løyrom 30g Bleak roe 30g 190,-

Bokhvete vaffel, rømme, rødløk

Buckwheat waffle, sour cream, red onion

Inneholder / Contains: Egg, melk/milk, fisk/fish, hvete/wheat

Biff tartar Beef tartar 185,-

Steinsoppmajones, syltet agurk, pepperot, rugbrød à part

Boletus mayonnaise, pickled cucumber, horseradish. toasted rye à part

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

Krabbe Crab 184,-

Krabbesalat, tomat, Piment D espette, sitron, surdeigsbrød

Crab salad, tomato, Piment D espette, lemon, sourdough bread

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

Cæsarsalat Caesar salad 195,-

Økologisk kyllingbryst fra Holte Gård, sprø Coppa-skinke, Høvding Sverre XO ost, brødchips, hjertesalat, hjemmelaget Cæsardressing

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

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

Charcuterie Cold cuts 245,-

Coppaskinke, spekepølser fra Ask gård, rillettes av svin, oliven, pickles, surdeigsbrød

Coppa ham, cured sausage from ASK farm, pork rillettes, olives, pickles, sourdough bread

Inneholder / Contains: Hvete/wheat, melk/milk, mandel/almonds

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Varme retter – Warm courses

Lysing Hake 265,-

Lysing glasert med hummer og miso, nepepuré, krongdill, hestebønner, selleri, kyllingsju
Hake glazed with lobster and miso, turnip puree, dill, broad beans, celery, chicken jus
Inneholder / Contains: Fisk/fish, skalldyr/shellfish, selleri/celery, melk/milk

Roastbiff av kalv *Veal beef* 245,-

Kantareller, potet og fennikelpuré, bladbeta, hasselnøttsaus
Chanterelle, potato and fennel puree, swiss chard, hazelnut sauce
Inneholder / Contains: Melk/milk, hasselnøtt/hazelnut

Risotto *Risotto* 195,-

Aborio ris, ferske erter, krongdill, skogsyre
Aborio rice, fresh peas, dill, wood sorrel
Inneholder / Contains: Melk/milk, sulfitt/sulfite

Spisskål *Cabbage* 149,-

Hasselnøtter, karse, kjernemelk
Hazelnuts, cress, buttermilk
Inneholder / Contains: Melk/milk, hasselnøtter/hazelnuts

Steinsopp *Boletus* 165,-

Gyoza, soppbuljong, blekksprut
Gyoza, mushroom broth, squid
Inneholder / Contains: Hvete/wheat, soya, bløtdyr/molluscs

3 retters middag 595,- *3 course dinner* 595,-

Serveres mellom 17:00-21:00 *Served between 17:00-21:00*
Vennligst spør din servitør for kveldens meny *Please ask your waiter for the menu of the night*

Søtt og salt – Sweet and salty

Bærkompott *Berry compote* 109,-

Serveres med melkeis og havre krokan
Served with milk ice cream and oats
Inneholder / Contains: Melk/milk

Napoleonkake *Napoleon cake* 110,-

Cubansk rom, vanilje
Cuban rum, vanilla
Inneholder / Contains: Egg, hvete/wheat, melk/milk

Ostetallerken *Cheese plate* 210,-

3 typer ost, økologisk honning, fruktkompot, surdeigsbrød
3 types of cheese, organic honey, fruit compot, sourdough bread
Inneholder / Conatins: Hvete/wheat, melk/milk