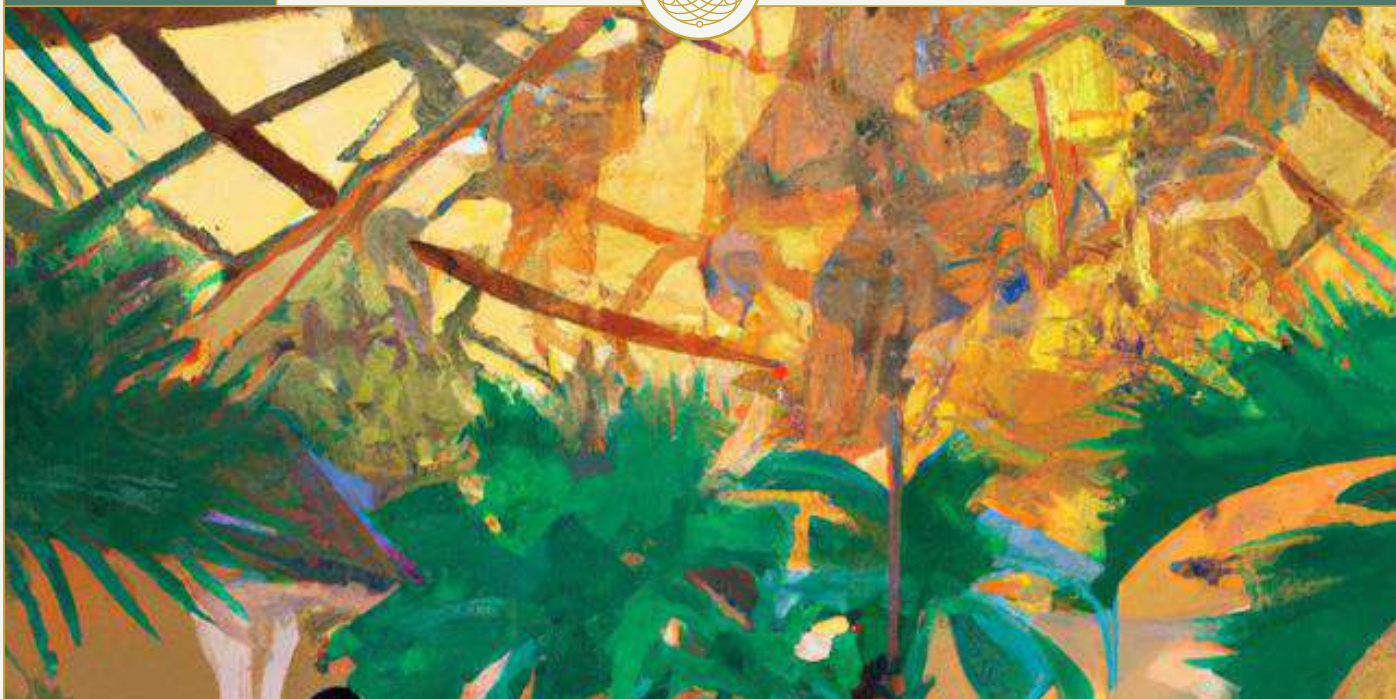


Meny



Menu



PALMEN

RESTAURANT



11.00-16.30 17.00-22.00

Mandag til Fredag | Monday to Friday

12.00-17.00 18.00-22.00

Lørdag | Saturday

12.00-17.00

Søndag | Sunday

GRAND HOTEL OSLO

PALMEN



PALMEN

RESTAURANT

Palmens historie

Palmen var opprinnelig stallen til Grand's grunnlegger Julius Fritzners hester frem til åpningen av restauranten i 1913. Helt siden åpningen i 1874 har Grand Hotel Oslo vært et yndet møtested for bohemer, kunstnere, originaler og reisende fra inn- og utland og i tillegg til Oslo borgere. Henrik Ibsen var ofte innom Palmen når han trengte et avbrekk fra byens sommervarme, på den tiden var Palmen en åpen restaurant uten glasstaket. Palmen har vært gjennom mange endringer opp igjennom årene, den siste renovasjonen var i 2016. Historien lever fortsatt videre i Palmen – et ikon i Norge.

Palmen history

Palmen was originally the stable of Grand's founder Julius Fritzner's horses until the opening of the restaurant in 1913. Ever since it's opening in 1874, the Grand Hotel Oslo has been a favorite meeting place for bohemians, artists, residents and travelers from home and abroad as well as Oslo's citizens. Henrik Ibsen often visited Palmen when he needed a break from the city's summer heat, at that time Palmen was an open restaurant without the glass roof. Palmen has been through many changes over the years, the last renovation was in 2016. The history still lives on in Palmen – an icon in Norway.



Afternoon Tea serveres lørdager og søndager
NB! Minimum 2 personer for bordreservasjon.

Se ledige tider og book din Afternoon Tea på
www.grand.no
Afternoon Tea 625,- per person

Afternoon Tea is served Saturdays and Sundays
NB! Minimum of 2 persons for table reservations.

See available times and book your Afternoon Tea at
www.grand.no
Afternoon Tea NOK 625 per person



PALMEN

RESTAURANT

DRIKKE - BEVERAGE

MUSSERENDE – SPARKLING

		Flaske/Bottle	Glass
NV Ruinart Brut	Champagne France	1299,-	221,-
NV Veuve Clicquot Rosé	Champagne France	1515,-	256,-
NV Crémant de Alsace Marc Kreydenweiss	Alsace France	980,-	167,-
NV Prosecco Brut Mionetto	Veneto Italy	705,-	121,-

ROSEVIN – ROSE WINE

2023 Château de Berne Inspiration	Provence France	889,-	181,-
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HVITVIN – WHITE WINE

2023 Sauvignon Blanc Porcupine Ridge Boekhoutskloof	Western Cape South Africa	695,-	142,-
2022 Riesling Charm Georg Breuer	Rheingau Germany	815,-	166,-
2023 Pinot Grigio Elena Walch	Alto Adige Italy	905,-	184,-
2022 Chablis Domaine Brocard	Burgundy France	885,-	180,-
2020 Chardonnay Black Stallion Winery	Napa Valley USA	1145,-	232,-

RØDVIN – RED WINE

2023 Cabernet Sauvignon Robertson	Robertson South Africa	670,-	137,-
2022 Barbera d'Alba Borgogno	Piemonte Italy	825,-	168,-
2020 Zinfandel Three Finger Jack	Lodi USA	865,-	176,-
2021 Pinot Noir Château du Cray A. Goichet	Burgundy France	998,-	203,-
2017 Amarone Torre del Falasco	Veneto Italy	1278,-	259,-

ØL - BEER

Ringnes fatøl lager 40cl	112,-
Carlsberg Pilsner lager 33cl	110,-
Peroni lager 33cl	123,-

ALKOHOLFRIE ALTERNATIV – NON ALCOHOLIC ALTERNATIVE

Musserende / Sparkling Blanc de Blanc Odd Bird Richard Juhlin France	80,-
Oddbird Hvitvin eller rødvin / White wine or red wine	99,-
Veneto Italy San Pellegrino Sparkling Water 50cl	93,-
Coca Cola - Coca Cola Zero - Sprite - Fanta 33cl	68,-
Ringi Eplemost 75cl / Glass	193,- 116,-

VARMDRIKKE – HOT BEVERAGE

Kanne med kaffe – Pot of coffee	71,- per person
Espresso basert kaffe – Espresso based coffee	fra /from 54,-
Kanne med te fra Palais Des Thés – Pot of tea from Palais Des Thés	81,- per person
Varm sjokolade med krem, Valrhona – Hot chocolate with cream, Valrhona	89,- per person



PALMEN

RESTAURANT

2 retter - 2 course

2 RETTERS LUNSJMENY 499,-

Velg mellom kjøtt eller fisk til hovedrett

2 COURSE LUNCH MENU 499,-

Choose between meat or fish for main course

HOVEDRETTER - MAIN COURSES

OKSEKJAKER

BEEF CHEEKS

Oksekjaker kokt sakte i tørket frukt, potetmousseline, confit av gulrøtter stekt i 5 krydder og sennep demi glace

Beef cheeks slow cooked in dried fruits, potato mousseline, confit of carrots roasted in 5 spices and mustard demi glace

INNEHOLDER/CONTAINS: MELK/MILK, SENEPP/MUSTARD, SULFITTER/SULPHITES, SELLERI, CELERY

ELLER - OR

KVEITE

HALIBUT

Pannestekt kveite, byggrisotto, gressløkolje, syltet gresskar og velouté

Pan-fried halibut, barley risotto, chive oil, pickled pumpkin and velouté

INNEHOLDER/CONTAINS: FISK/FISH, SULFITTER/SULPHITES, SELLERI, CELERY, BYGG/BARLEY

DESSERT - DESSERT

Dagens dessert fra Grands konditori

Today's dessert from Grand pastry kitchen



PALMEN

RESTAURANT

Lunsjmeny - Lunch Menu

Serveres mellom 11:00 - 16:30

Served between 11:00 - 16:30

GRAND KLASSIKERE – GRAND CLASSICS

GRAND BURGER 319,-

GRAND BURGER

Smashburger, Fanaost, kullsurdeigsbrød fra Asker bakeri, svart hvitløksaioli, dillsyltede agurker og pommes frites

Smash burger, Fana cheese, charcoal sourdough bun from Asker bakery, black garlic aioli, dill-pickled cucumbers and french fries

INNEHOLDER / CONTAINS: MELK/MILK, EGG, HVETE/WHEAT, SULFITT/SULFITES

(kan serveres som vegetar / can be served as a vegetarian option)

CÆSARSALAT 309,-

CÆSAR SALAD

Romanosalat fra Elstøen Røyse, grillet Liveche kyllingbryst, Holtefjell XO ost, urtekrutonger og Eldhus røkt bacon

Romano salad from Elstøen Røyse, grilled Livèche chicken breast, Holtefjell XO cheese, herb croutons and Eldhus smoked bacon

INNEHOLDER / CONTAINS: MELK/MILK, HVETE/WHEAT, EGG, FISK/FISH, SENNEP/MUSTARD

TOAST SKAGEN 349,-

TOAST SKAGEN

Ristet surdeigsbrød fra Asker Bakeri, håndpillede reker, majones og ørretrogn

Toasted sourdough bread from Asker Bakeri, hand-peeled shrimps, mayonnaise and trout roe

INNEHOLDER / CONTAINS: MELK/MILK, SKALLDYR/SHELLFISH, HVETE/WHEAT, FISK/FISH, EGG

SILDETALLERKEN 259,-

HERING PLATTER

3 typer sild servert med pumpeknoll, rødbet, syltet løk og hardkokt egg

3 types of herring served with pumpeknoll, beetroots, pickled onions and cooked egg

INNEHOLDER / CONTAINS: MELK/MILK, HVETE/WHEAT, FISK/FISH, EGG, SULFITTER/SULPHITES



PALMEN

RESTAURANT

LUNSMENY – LUNCH MENU

Serveres mellom 11:00 - 16:30

Served between 11:00 - 16:30

LUNSJRETTER – LUNCH COURSES

JORDSKOKK SUPPE 249,-

JERUSALEM ARTICHOKE SOUP

Kremet suppe av jordskokk, syltede tyttebær, stekt bacon og ristet surdeigsbrød

Creamy soup of Jerusalem artichoke, pickled lingonberries, roasted bacon and toasted sourdough bread

INNEHOLDER/CONTAINS: MELK/MILK, HVETE/WHEAT, SULFITTER/SULPHITES, SELLERI/CELERY

LØYROM FRA BOTTENVIKEN 529,-

BLEAK ROE FROM BOTTENVIKEN

30g løyrom, dill, rødløk, sitron, surdeigsbrød & Røros rømme

30g bleak roe, dill, red onions, lemon, sourdough bread & Røros sour cream

INNEHOLDER/CONTAINS: SULFITT/SULFITES, FISK/FISH, MELK/MILK

RIBBESMØRBRØD 309,-

PORK RIBS SANDWICH

Norsk sprø svineribbe, krydret rødkål, tyttebæremulsjon og ristet surdeigsbrød

Norwegian crispy pork rib, spicy red cabbage, lingonberry emulsion and toasted sourdough bread

INNEHOLDER/CONTAINS: HVETE/WHEAT, EGG



PALMEN

RESTAURANT

LUNSMENY – LUNCH MENU

Serveres mellom 11:00 - 16:30

Served between 11:00 - 16:30

DESSERT

PETIT FOUR 155,-

PETIT FOUR

Sjokolade og kirsebær, multebær vaniljekake, konservert plomme tartelett

Chocolate and cherries, cloudberry vanilla cake, preserved plum tartelette

INNEHOLDER / CONTAINS: MELK/MILK, HVETE/WHEAT, EGG, MANDLER/ALMOND

Moscatel De Setubal Alambre Portugal 70,- 6 cl

NAPOLEONSKAKE 155,-

NAPOLEON CAKE

Cubansk rom & vanilje

Cuban rum & vanilla

INNEHOLDER / CONTAINS: MELK/MILK, HVETE/WHEAT, EGG

LAGKAKE 155,-

LAYER CAKE

Multebær og vanilje lagkake

Cloudberry and vanilla layer cake

INNEHOLDER / CONTAINS: MELK/MILK, EGG

Riesling Sweet Agnes Seifried Winemakers Collection New Zealand 139,- 6 cl

SJOKOLADE OG APPELSIN BOMBE 165,-

CHOCOLATE ORANGE BOMB

Sjokoladeappelsin bombe med fem krydder

Chocolate orange bomb with five spices

INNEHOLDER / CONTAINS: MELK/MILK, HVETE/WHEAT, EGG

Recioto della Valpolicella Tesauo Veneto Italy 117,- 6cl

OSTETALLERKEN 319,-

CHEESE PLATTER

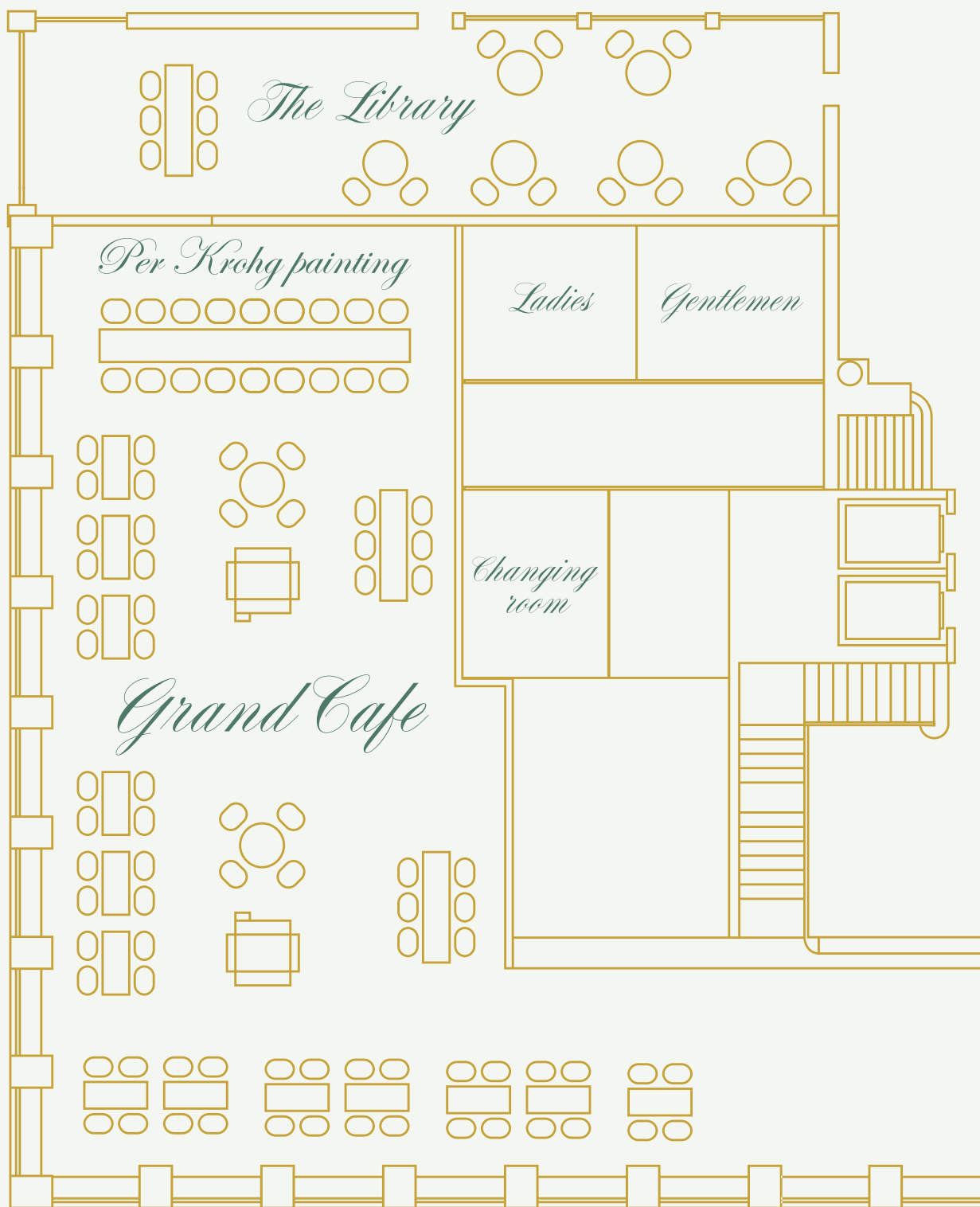
Gangstad Himmelsk Blå, Eiker Tilsiter, Thorbjørnruds Brie, nøttekjeks, brioche og norske epler

Gangstad Himmelsk Blå, Eiker Tilsiter, Thorbjørnruds Brie, nut biscuit, brioche and norwegian apples

INNEHOLDER / CONTAINS: MELK/MILK, HVETE/WHEAT, SULFITT/SULFITES

5-Years old Madeira Malmsey Cossart Gordon – 70,- 6 cl

20-Years Old Tawny Port Grahams 135,- 6cl



Karl Johan



Othilia



Palmen



*Hall
of Fame*



Reception





PALMEN

RESTAURANT

Middags meny - Dinner menu

Serveres mellom 17:00 - 22:00
Served between 17:00 - 22:00

3 RETTERS MENY 815,-

Velg mellom kjøtt eller fisk til hovedrett

*Vi ber vennligst om at det velges én hovedrett for hele
selskapet hvis dere er 7 eller flere personer*

3 COURSES MENU 815,-

Choose between meat or fish for main course

*We kindly request that one menu is chosen for the entire
party if you are 7 persons or more*

FORRETT - STARTER

JORDSKOKK SUPPE

JERUSALEM ARTICHOKE SOUP

Kremet suppe av jordskokk, syltede tyttebær, stekt bacon og ristet surdeigsbrød

Cream soup of Jerusalem artichoke, pickled lingonberries, roasted bacon and toasted sourdough bread

INNEHOLDER / CONTAINS: MELK/MILK, SULFITTER/SULFITES, HVETE/WHEAT, SELLERI/CELERY

HOVEDRETTER - MAIN COURSES

ANDECONFIT

DUCK CONFIT

Andeconfit fra Gårdsand, krem av å persillerot fra Elstøen Røyse, stekt rosenkål, syltet kantarell og rødvinssaus

Duck confit from Gårdsand, cream of parsley root from Elstøen Røyse, fried Brussels sprouts, pickled chanterelles and red wine sauce

INNEHOLDER / CONTAINS: MELK/MILK, SULFITTER/SULPHITES, SENNEP/MUSTARD, SELLERI/CELERY

ELLER - OR

TORSKERYGG

BACK LOIN OF COD

Pannestekt torskerygg, er tepuré, smørstekte parisiennepoteter, stekt bacon og velouté

Pan-fried back loin of cod, pea purée, butter-fried Parisienne potatoes, roasted bacon and velouté

INNEHOLDER / CONTAINS: MELK/MILK, SULFITT/SULPHITES, FISK/FISH

DESSERT - DESSERT

RØMME

SOUR CREAM

Rømme fra Røros meieri, konserverte bær, sorbet av nyperose kombucha

Sourcream from Røros meieri, preserved berries and sorbet of rosehip kombucha

INNEHOLDER / CONTAINS: MELK/MILK, EGG, HVETE/WHEAT, MANDLER/ALMOND



PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00

Served between 17:00 - 22:00

FORRETT – STARTER

JORDSKOKK SUPPE 249,-

JERUSALEM ARTICHOKE SOUP

Kremet suppe av jordskokk, syltede tyttebær, stekt bacon og ristet surdeigsbrød

Cream soup of Jerusalem artichoke, pickled lingonberries, roasted bacon and toasted sourdough bread

INNEHOLDER/CONTAINS: MELK/MILK, HVETE/WHEAT, SULFITTER/SULPHITES, SELLERI/CELERY

LØYROM FRA BOTTENVIKEN 529,-

BLEAK ROE FROM BOTENVIKEN

30g løyrom, dill, rødløk, sitron, surdeigsbrød & Røros rømme

30g bleak roe, dill, red onions, lemon, sourdough bread & Røros sour cream

INNEHOLDER/CONTAINS: MELK/MILK, FISK/FISH, HVETE/WHEAT, SULFITT/SULFITES

ELG TARTAR 269,-

TARTAR OF ELK

Elg Tartar, porcini-emulsjon, ramsløk olje, syltede stikkelsbær og ristet melkebrød

Tartar of elk, porcini emulsion, ramson oil, pickled gooseberries and toasted milk bread

INNEHOLDER/CONTAINS: MELK/MILK, SULFITTER/SULFITES, EGG

EINERSPEKET ØRRET 229,-

JUNIPER-CURED TROUT

Einerspeket ørret, syltet rødløk, pisket rømme fra Røros meieri, gressløk-emulsjon og rugbrødchips

Juniper-cured trout, pickled red onions, whipped sour cream from Røros Dairy, chive emulsion and rye bread crisps

INNEHOLDER/CONTAINS: MELK/MILK, RUG/RYE, SULFITTER/SULFITES



PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00

Served between 17:00 - 22:00

HOVEDRETTER – MAIN COURSES

ANDECONFIT 519,- DUCK CONFIT

Andeconfit fra Gårdsand, krem av persillerot fra Elstøen Røyse, andefett, stekt rosenkål, syltet kantarell og rødvinsaus

Duck confit from Gårdsand, cream of parsley root from Elstøen Røyse, duck fat, fried Brussels sprouts, pickled chanterelles and red wine sauce

INNEHOLDER/CONTAINS: MELK/MILK, SULFITTER/SULPHITES, SELLERI/CELERY

RIBBE 489,- PORK RIBS

Norsk svineribbe, karamellisert gelé av epler fra Hardanger, mandelpoteter, rødkål, hjemmelaget tyttebærsyltetøy og julesaus

Norwegian crispy pork ribs, caramelized jelly of apples from Hardanger, almond potatoes, red cabbage, homemade lingonberry jam and Christmas sauce

INNEHOLDER/CONTAINS: MELK/MILK, SULFITTER/SULPHITES

TORSKERYGG 469,- BACK LOIN OF COD

Pannestekt torskerygg, erterpuré, smørstekte parisiennepoteter, stekt bacon og velouté

Pan-fried back loin of cod, pea purée, butter-fried Parisienne potatoes, roasted bacon and velouté

INNEHOLDER/CONTAINS: FISK/FISH, MELK/MILK, SULFITTER/SULPHITES

VINTERKÅL 319,- WINTER CABBAGE

Confitert vinterkål, brunet smørinfusert krem av poteter, røkt selleri, bringebærvinaigrette, kantarellemulsjon og velouté

Winter cabbage confit, browned butter-infused cream of potatoes, smoked celery, raspberry vinaigrette, chanterelle emulsion and velouté

INNEHOLDER/CONTAINS: MELK/MILK, SULFITTER/SULPHITES, SOYA/SOY, SELLERI/CELERY



PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00
Served between 17:00 - 22:00

DESSERT

OSTETALLERKEN 319,-

CHEESE PLATTER

Gangstad Himmelsk Blå, Eiker Tilsiter, Thorbjørnruds Brie, nøttekjeks, brioche og norske epler

Gangstad Himmelsk Blå, Eiker Tilsiter, Thorbjørnruds Brie, nut biscuit, brioche and norwegian apples

INNEHOLDER / CONTAINS: MELK/MILK, HVETE/WHEAT, SULFITT/SULFITES

5 Years Old Madeira Malmsey Cossart Gordon Portygal 10 Years Old

Grahams Port Portugal

102,- 6 cl

106,- 6 cl

MARENGS 175,-

MERINGUE

Marengs fylt med gulrotkompott, karamelliserte valnøtter, kremost og fennikel-is

Meringue filled with carrot compote, caramelized walnuts, cream cheese foam and fennel ice cream

INNEHOLDER / CONTAINS: MELK/MILK, MANDLER/ALMONDS, HVETE/WHEAT, EGG, SULFITTER/SULFITES

Moscatel De Setubal Alambre Portugal

70,- 6 cl

HONNINGKAKE 175,-

HONEY CAKE

Honningkake toppet med bipollen is, fermenterte solbær ringblomst og solbærolje saus

Honey cake topped with bee pollen ice cream, fermented black currant marigold and black currant oil sauce

INNEHOLDER / CONTAINS: EGG, HEVETE/WHEAT Recioto della

Valpolicella Tesauo Veneto Italy

117,- 6 cl

PETIT FOUR 155,-

PETIT FOUR

Sjokolade og kirsebær, multebærevaniljekake, konservert plomme tartelett

Chocolate and cherries, cloudberry vanilla cake, preserved plum tartelette

INNEHOLDER / CONTAINS: MELK/MILK, HVETE/WHEAT, EGG, MANDLER/ALMOND

Moscatel De Setubal Alambre Portugal

70,- 6 cl



PALMEN

RESTAURANT

THE GRAND EXPERIENCE

5 retters middag 1290,-

FORRETT

Tartar av elg

Elgtartar, porcini-emulsjon, ramsløkolje, syltede stikkelsbær og ristet melkebrød

INNEHOLDER: EGG, MELK, SULFITTER

Vin anbefaling:

Rosé Chateau de Berne Inspiration Provence France

181,- / 889,-

Red Blauer Zweigelt Weingut Rabl Kamptal Austria

134,- / 655,-

MELLOMRETT

Ørret

Einerspeket ørret, syltet rødløk, pisket rømme fra Røros meieri, gressløk-emulsjon og rugbrød chips

INNEHOLDER: FISK, SULFITTER, MELK, RUG

Vin anbefaling:

Pinot Grigio Elena Walch Alto Adige Italy

184,- / 905,-

Chardonnay Black Stallion Napa Valley USA

232,- / 1145,-

HOVEDRETT

Vaktel

Ballotine av vaktel, jordskokk puré, syltede tyttebær og løkjus

INNEHOLDER: MELK, SULFITTER, SELLERI

Vin anbefaling:

Pinot Noir Chateau du Cray Andre Goichot Burgundy France

203,- / 998,-

Le Volte dell'Ornellaia Tuscany Italia

201,- / 980,-

OST

Holtefjell espuma, konserverte norske epler, gressløk pulver

INNEHOLDER: MELK, SULFITTER

Vin anbefaling:

Kopke 10 Years Old Tawny Portugal

6cl 99,-

DESSERT

Pære

Vaniljeposjert pære, norsk sorthavre-crumble, 5 krydder skum og sorbet av laktofermentert Grand honning

INNEHOLDER: MELK, EGG, HVETE, HAVRE, SULFITTER

Vin anbefaling:

Seifried Sweet Agnes Riesling Nelson New Zealand

6cl 139,-



PALMEN

RESTAURANT

THE GRAND EXPERIENCE

5 course dinner 1290,-

STARTER

Elk tartar

Elk tartar, porcini emulsion, ramson oil, pickled gooseberries and toasted milk bread

CONTAINS: EGG, MILK, SULFITES,

Wine recommendation:

Rosé Chateau de Berne Inspiration Provence France

181,-/ 889,-

Red Blauer Zweigelt Weingut Rabl Kamptal Austria

134,-/ 655,-

MIDDLE COURSE

Trout

Juniper-cured trout, pickled red onions, whipped sour cream from Røros dairy, chive emulsion and

CONTAINS: MILK, SULFITES, RYE, FISH

Wine recommendation:

Pinot Grigio Elena Walch Alto Adige Italy

184,-/ 905,-

Chardonnay Black Stallion Napa Valley USA

232,-/ 1145,-

MAIN COURSE

Quail

Ballotine of quail, Jerusalem artichoke purée, pickled lingonberries and onion juice

CONTAINS: MILK, SULFITES, CELERY

Wine recommendation:

Pinot Noir Chateau du Cray Andre Goichot Burgundy France

203,-/ 998,-

Le Volte dell'Ornellaia Tuscany Italy

201,-/ 980,-

CHEESE

Holtefjell espuma, preserve of norwegian apples and chives powder

CONTAINS: MILK, SULFITES

Wine recommendation:

Kopke 10 Years Old Tawny Portugal

6cl 99,-

DESSERT

Pear

Vanilla poached pear, norwegian dark oat crumble, 5 Spices foam and sorbet of lacto fermented Grand honey

INNEHOLDER / CONTAINS: MILK, EGG, WHEAT, OAT, SULFITES

Wine recommendation :

Seifried Sweet Agnes Riesling Nelson New Zealand

6cl 139,-



PALMEN

RESTAURANT

Sesongens GLOBETROTTER

Cocktailmeny

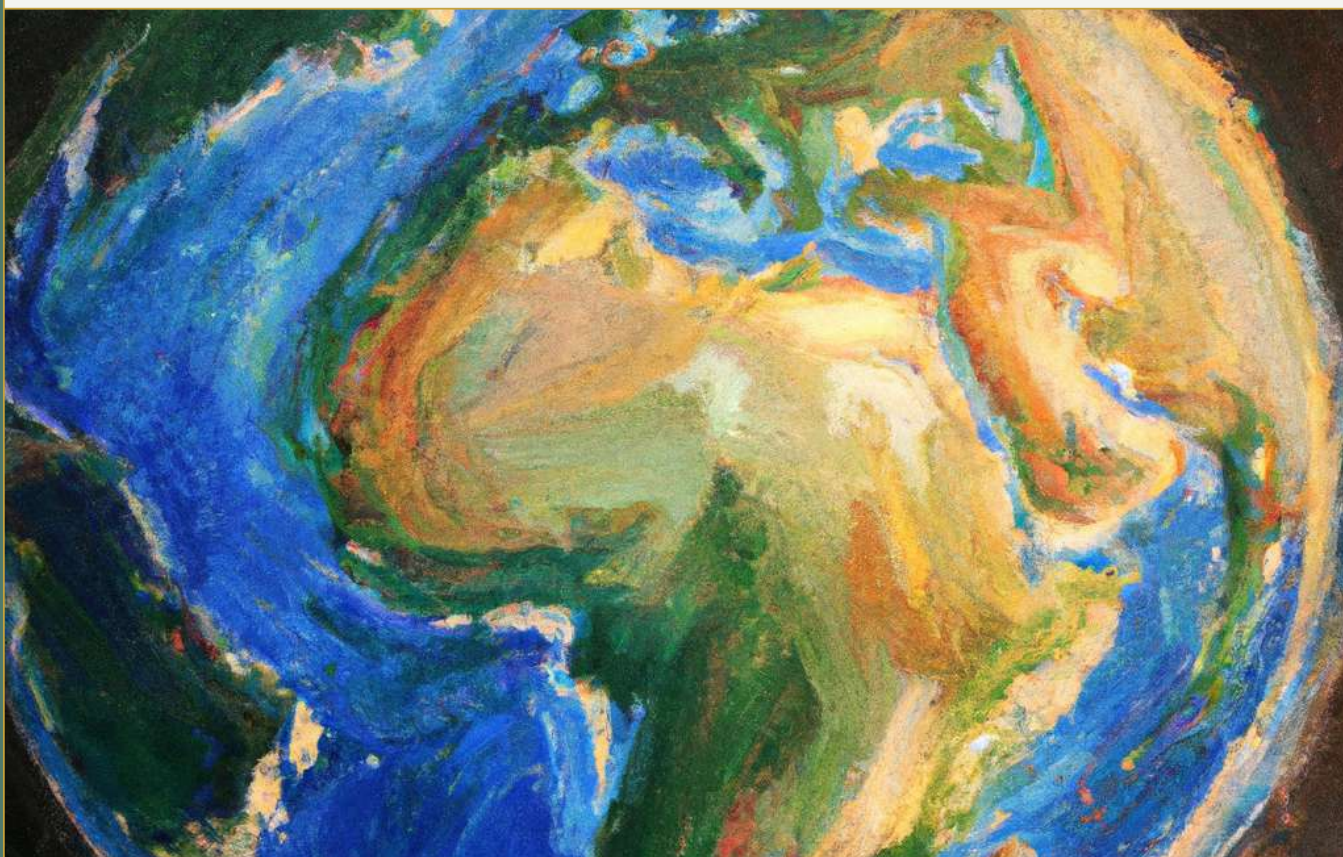
SEASONAL GLOBETROTTER MENU

Begi deg ut på en helårlig reise rundt om i verden med sesongens globetrotter cocktailmeny i Palmen restaurant. Hver drink er nøye utformet for å representere en årstid med en kombinasjon av unike smaker og ingredienser inspirert av ulike regioner. For å heve opplevelsen anbefaler vi å kombinere hver cocktail med en deilig rett fra vår varierte matmeny.

Embark on a year-long journey across the globe with our Seasonal Globetrotter Cocktail Menu at Palmen Restaurant. Each drink is thoughtfully crafted to represent a different season, featuring a combination of unique flavors and ingredients inspired by various regions. To elevate your experience, we recommend pairing each cocktail with a delightful dish from our restaurant's diverse food menu.

Alle Cocktails / All Cocktails: 205,-

Signature Cocktail





Sesongens GLOBETROTTER

Cocktailmeny

SEASONAL GLOBETROTTER MENU

Vår / Spring RABARBRA SOIREE / RHUBARB SOIREE

Bli med på en hagefest i full blomst med vår Rabarbra Soiree cocktail. Den elegante og blomsteraktige drinken omfavner essensen av en vårfest. Kombinasjonen av Hendrick's Gin med botaniske toner, den tørre og nøtteaktige Tio Pepe Fino Sherry, forfriskende lime cordial og syrlig rabarbra med selleribiter skaper en herlig vårfornemmelse.

Step into a blooming garden party with the Rhubarb Soiree cocktail. This elegant and floral drink embodies the essence of a spring gathering. The combination of Hendrick's Gin's botanical notes, the dry and nutty Tio Pepe Fino Sherry, the refreshing lime cordial, and the tangy rhubarb with celery bitters creates a delightful springtime experience.

Smaksbeskrivelse / Flavor Description:

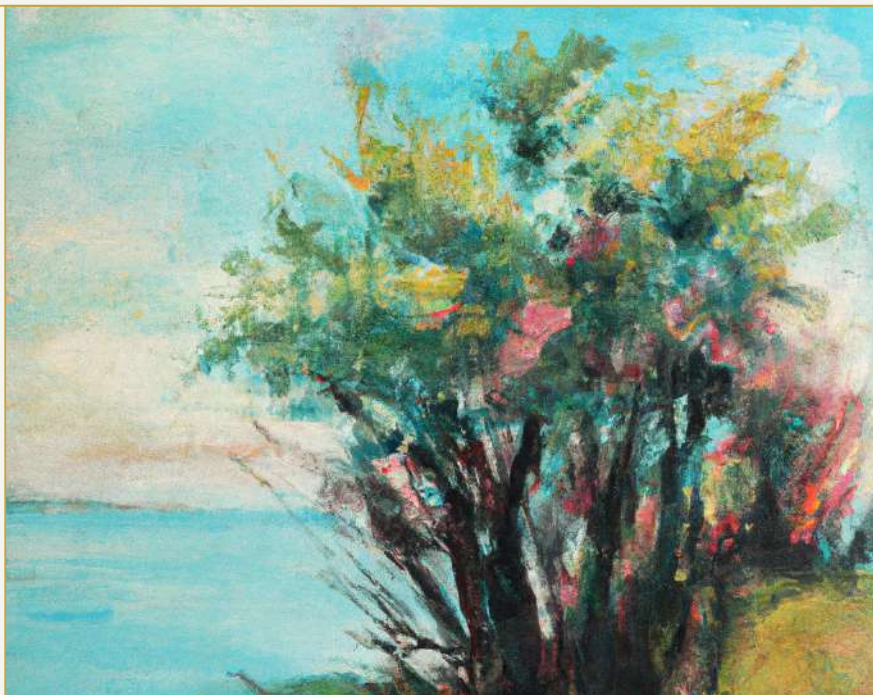
Springtime Soiree har en sofistikert og blomsteraktig bukett av smaker, med friskheten fra lime og den milde bitterheten fra selleri. Rabarbraen tilfører en deilig syrlighet som harmonerer med gin og sherry.

Springtime Soiree boasts a sophisticated and floral bouquet of flavors, accented by the freshness of lime and the gentle bitterness of celery. The rhubarb brings a delightful tartness that harmonizes with the gin and sherry.

- Hendrick's Gin
- Tio Pepe Fino Sherry
- Lime Cordial
- Rabarbra
- Selleribitter

- Hendrick's Gin
- Tio Pepe Fino Sherry
- Lime Cordial
- Rhubarb
- Celery Bitters

Sulfites, Celery / Sulfit, Selleri





Sesongens GLOBETROTTER

Cocktailmeny

SEASONAL GLOBETROTTER MENU

Sommer / Summer ITALIENSK SOLNEDGANG / ITALIAN SUNSET

Drøm deg bort til en vakker terrasse i Italia, hvor du nyter en nydelig solnedgang med vår italienske Solnedgang cocktail. Den friske og bitre drinken fanger essensen av en solnedgang ved Middelhavet. Kombinasjonen av Camparis bitre toner, modne jordbær, fylde fra Carpano Classico Vermouth, sødmen fra White Creme de Cacao og sprudlende Prosecco skaper en forfriskende sommerflukt.

Transport yourself to a charming Italian terrace with the Italian Sunset cocktail. This vibrant and bittersweet drink captures the essence of a summer sunset by the Mediterranean Sea. The combination of Campari's bitter notes, ripe strawberries, the richness of Carpano Classico Vermouth, the sweetness of White Creme de Cacao, and the effervescence of Prosecco creates a captivating summer escape.

Smaksbeskrivelse / Flavor Description:

Italiensk Solnedgang fanger essensen av smakene fra Italia, med den modne sødmen fra jordbær og rikheten fra vermut og kakaolikør. Tilsetningen av Prosecco gir en sprudlende og forfriskende karakter, som minner om sommerfeiringer.

Italian Sunset embodies the bold and bittersweet flavors of Italy, with the ripe sweetness of strawberries and the richness of vermouth and cacao. The addition of Prosecco adds a sparkling and refreshing element, reminiscent of summer celebrations.

- Campari
- Jordbær
- Carpano Classico Vermouth
- White Creme de Cacao
- Prosecco Mionetto
- Campari
- Strawberry
- Carpano Classico Vermouth
- White Creme de Cacao
- Prosecco Mionetto

Sulfites, Sulfit



Signature Cocktail



Sesongens GLOBETROTTER

Cocktailmeny

SEASONAL GLOBETROTTER MENU

Høst / Autumn EPLEHØST / APPLE HARVEST

La deg forføre av den nostalgiske duften fra en eplehage med vår Eplehøst cocktail. Den saftige og krydrede drinken feirer den generøse innhøstingen. Kombinasjonen av Calvados Pere Magloire VSOP eplebrennevin, sødmen fra is-eplecider, salt karamell og syrligheten fra Verjus skaper en høstlig smaksopplevelse.

Indulge in the nostalgic essence of an autumn orchard with the Apple Harvest cocktail. This luscious and spiced drink celebrates the bountiful harvest season. The combination of Calvados Pere Magloire VSOP's apple brandy, the sweetness of Ice Apple Sider, the indulgent notes of salted caramel, and the tartness of Verjus creates an autumnal symphony.

Smaksbeskrivelse / Flavor Description:

Eplehøst bringer frem de varme og behagelige smaken av modne epler, fremhevet av hint av saltet karamell for en ekstra touch av nytelse. Bruken av verjus tilfører en subtil syrlighet som balanserer den generelle sødmen i cocktailen.

Apple Harvest brings forth the warm and comforting flavors of ripe apples, accentuated by hints of salted caramel for a touch of indulgence. The use of Verjus adds a subtle tartness that balances the overall sweetness of the cocktail.

- Calvados Pere Magloire VSOP
- Is-eplecider
- Saltet karamell
- Verjus
- Calvados Pere Magloire VSOP
- Ice Apple Sider - Iscider
- Salted Caramel
- Verjus

Sulfites, Sulfit



Signature Cocktail



Sesongens GLOBETROTTER

Cocktailmeny

SEASONAL GLOBETROTTER MENU

Vinter / Winter NORDISK GLØR / NORTHERN EMBER

Hva er bedre enn å kose seg foran peisen med vår Nordisk Glør cocktail og nyte varmen som brer seg? Drinken har en rik røyksmak som fanger essensen av en vinterkveld langt nord i landet. Kombinasjonen av Drambuie's urtesødme, Noilly Prat Dry Vermouths kompleksitet og røyksmaken fra Ardbeg Ten Peated Whiskey danner en varmende vinteropplevelse.

Embrace the warmth of a cozy fireplace in the far north with the Northern Ember cocktail. This rich and smoky drink captures the essence of a winter evening in the highlands. The combination of Drambuie's herbal sweetness, Noilly Prat Dry Vermouth's complexity, and the peaty notes of Ardbeg Ten Whisky creates an enchanting experience.

Smaksbeskrivelse / Flavor Description:

Nordisk Glør har en harmonisk blanding av urtesødme, tørr og litt bitter karakter, samt en subtil antydning av røyksmak. Sitronskall som garnityr tilfører en forfriskende sitrustwist til den ellers varme og behagelige smaken.

Northern Ember features a harmonious blend of herbal sweetness, a dry and slightly bitter character, and a subtle hint of smokiness. The lemon zest garnish adds a refreshing citrus twist to the otherwise warm and comforting taste.

- Drambuie
- Noilly Prat Dry Vermouth
- Ardbeg Ten Peated Whisky

- Drambuie
- Noilly Prat Dry Vermouth
- Ardbeg Ten Peated Whisky

Sulfites, Sulfit



Signature Cocktail



PALMEN

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KLASSISKE COCKTAILER – CLASSIC COCKTAILS

Dry Martini 205,-

Tanqueray Gin, Noilly Prat, Sitron eller Oliven

Tanqueray Gin, Noilly Prat, Lemon or Olive

Espresso Martini 205,-

Koskenkorva Vodka, Kahlua, Espresso-kafe

Koskenkorva Vodka, Kahlua, Espresso Coffee

White Lady 205,-

Roku Gin, Cointreau, Sitrus, Eggehvite

Roku Gin, Cointreau, Citrus, Egg White

Hemingway Daiquiri 205,-

Plantation 3stars Rum, Luxardo Maraschino, Lime, Rosa Grapefrukt

Plantation 3stars Rum, Luxardo Maraschino, Lime, Pink Grapefruit

Remy Martin X.O. Opulence Serve 375,-

Oppdag overdådigheten av Rémy Martin XO Cognac sammen med sjokolade, i en unik gourmetopplevelse.

Discover the opulence of Rémy Martin X.O. Cognac paired with chocolate, in a unique gourmet experience

4 cl Rémy Martin X.O. Excellence servert med mørk sjokolade og parmesanost

4cl of Rémy Martin X.O. Excellence served with dark chocolate and parmesan cheese



PALMEN

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Spirits



Scan QR code to see our full list of spirits online.

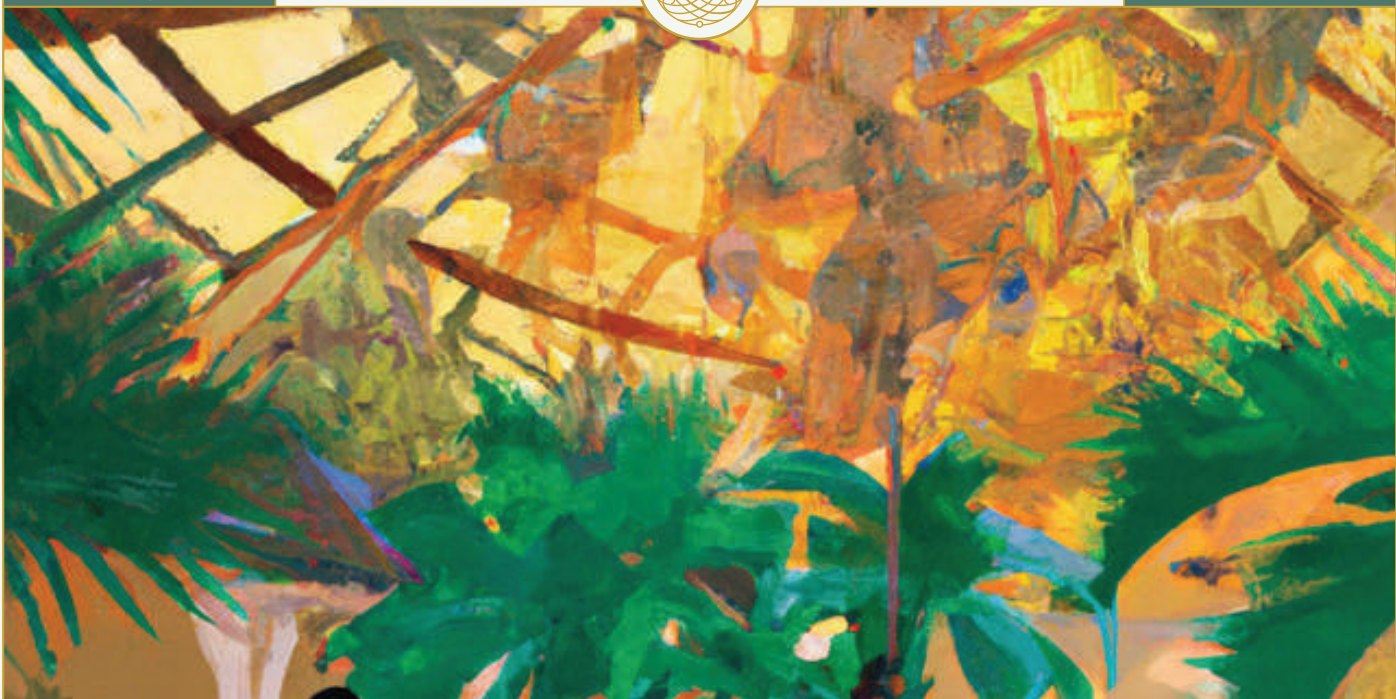




Meny



Menu



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GRAND HOTEL OSLO

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