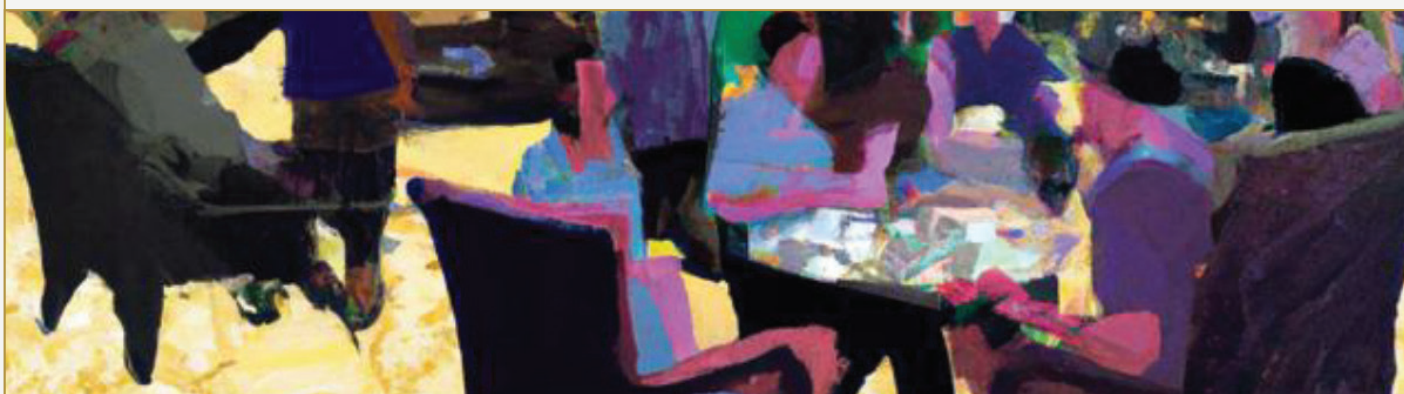




PALMEN

RESTAURANT



Mandag til fredag
kl 11:00 – 16:30 / 17:00 – 22:00

Lørdag
kl 12:00 – 17:00 / 18:00 – 22:00

Søndag
kl 12:00 – 17:00

Monday to Friday
11:00 – 16:30 / 17:00 – 22:00

Saturday
12:00 – 17:00 / 18:00 – 22:00

Sunday
12:00 – 17:00



PALMEN

RESTAURANT

Drikke / Beverage

Musserende / Sparkling

Musserende / Sparkling		Glass	Bottle
Bollinger Special Cuvee Champagne France	NV	236,-	1395,-
Ayala Rose majeur Champagne France	NV	243,-	1435,-
Crémant de Bourgogne Brut Leonce Bocquet France	NV	153,-	895,-
Prosecco Brut Mionetto Veneto Italy	NV	129,-	755,-

Rosévin / Rosé Wine

Rosévin / Rosé Wine		Glass	Bottle
Château de Saint-Martin No2 Côtes de Provence France	2024	199,-	980,-

Hvitvin / White Wine

Hvitvin / White Wine		Glass	Bottle
Sauvignon Blanc Porcupine Boekhouts kloof South Africa	2024	162,-	795,-
Riesling Charm Georg Breuer Rheingau Germany	2025	178,-	875,-
Chablis Domaine Brocard Burgundy France	2025	195,-	960,-
Pinot Grigio Elena Walch Alto Adige Italy	2025	200,-	985,-
Chardonnay Black Stallion Napa Valley USA	2025	282,-	1595,-
Chardonnay Ampelio Langhe Piemonte Italy	2022	258,-	1175,-

Rødvin / Red Wine

Rødvin / Red Wine		Glass	Bottle
Pinot Noir Villa Wolf Pfalz Germany	2024	152,-	745,-
Zinfandel Three Finger Jack Lodi USA	2023	198,-	975,-
Barbera d'Alba Paolo Scavino Italy	2024	258,-	1275,-
Pinot Noir Château du Cray Andre Goichot	2023	252,-	1245,-
Chateau Brun Saint Emilion Grand Cru Bordeaux France	2021	262,-	1295,-
Barolo Serralunga d'Alba Fontanafredda	2019	279,-	1825,-
Cabernet Sauvignon Black Stallion Napa Valley USA	2022	297,-	1470,-

Inneholder/Contains: Sulfitter/Sulfities



PALMEN

RESTAURANT

Drikke / Beverage

Ø1 / Beer

Øl/ Beer	
Ringnes fatøl, lager, 40 cl	129,-
Peroni, lager, 33 cl	129,-

Inneholder/Contains: Hvete/Wheat

Alkoholfrie alternativ / Non-Alcoholic alternative

Alkoholfrie alternativ / Non-Alcoholic alternative	Glass	Bottle
Mionetto 0% Veneto Italy	102,-	495,-
Riesling Dr Loosen Mosel Tyskland	102,-	495,-
J.M Fonseca Terras do Sado Portugal	102,-	495,-
Veneto Italy San Pellegrino Sparkling Water, 50 cl	95,-	
Coca Cola / Coca Cola Zero / Sprite / Fanta, 33 cl	69,-	
Ringi Aroma Eplemost, Glass / 75 cl	122,-	205,-
Eplefyrd Ringi Perlende, 75 cl		445,-

Varm drikke / Hot beverage

Kanne med kaffe / Pot of coffee	71,- per person
Espresso basert kaffe / Espresso based coffe	fra / from 54,- per person
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

Middagsmeny / Dinner menu

Palmen's Trilogy of Taste
3-retters middagsmeny 889,-

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

Palmen's Trilogy of Taste
3 course dinner menu 889,-

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

Forrett / Starter

Tartar av norsk storfe

Tartar of Norwegian beef

Norsk storfekjøtt, røkt eggeplommekrem, surdeigskjeks, gressløkolje, stikkelsbær og portvinsgelé.
Norwegian beef, smoked egg yolk cream, sourdough crisp, chive oil, gooseberries and port wine gel.

Inneholder/contains: melk/milk, hvete/wheat (gluten), egg, sulfitter/sulfites

Vinanbefaling / *Wine recommendation*

Pinot Noir Chateau Du Cray Andre Goichot Burgundy France

252,-

Hovedretter / Main Courses

Torsk

Cod

Pannestekt torskefilet, sauterte grønne erter, syltet rødløk, hvitløkschips, dill og champagne beurre blanc.

Pan-fried cod fillet, sautéed green peas, pickled red onions, garlic chips, dill and Champagne beurre blanc.

Innholder/contains: melk/milk, hvete/wheat (gluten), fisk/fish, selleri/celery, sulfitter/sulfites

Vinanbefaling / Wine recommendation

Chablis Domaine Brocard Burgundy France

195,-

Eller / Or

Reinsdyr

Reindeer

Mørbrad av reinsdyr, ristet kastanjekrumme, savoykål, plommegelé, enebær-demi-glace og potet mousseline

Reindeer rump steak with roasted chestnut crumble, savoy cabbage, plum gel, juniper demi-glace, and potato mousseline.

Inneholder/contains: melk/milk, hvete/wheat (gluten), selleri/celery, sulfitter/sulfites

Chateau Brun St. Emilion Grand Cru Bordeaux France

262,-

Dessert

Profiterole

Profiterole

Profiterole med mousse og saus av Tuma Yellow-sjokolade, banansorbet, banankompott og rom.

Profiterole with Tuma Yellow chocolate mousse and sauce, banana sorbet, banana compote and rum.

Inneholder/contains: hvete/wheat (gluten), melk/milk, egg

Kopke LBV Douro Portugal

110,- 6 cl



Meny



Menu

PALMEN

RESTAURANT

Middagsmeny / Dinner menu

Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00
Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00

Forrett / Starter

Østers

Oysters

3 østers, tyttebær mignonette, syltet sitron og dillolje.
3 oysters, lingonberry mignonette, pickled lemon and dill oil.

Inneholder/contains: bløtdyr/mollusc, sulfitter/sulfites

Bollinger Special Cuvee Champagne France

Chablis Domaine Brocard Burgundy France

236,-
195,-

Tartar av norsk storfe

Tartar of Norwegian beef

Norsk storfekjøtt, røkt eggeplommekrem, surdeigskjeks, gressløkolje, stikkelsbær og portvinsgelé.
Norwegian beef, smoked egg yolk cream, sourdough crisp, chive oil, gooseberries and port wine gel.

Inneholder/contains: melk/milk, hvete/wheat (gluten), egg, sulfitter/sulfites

Pinot Noir Chateau Du Cray Andre Goichot Burgundy France

252,-

Kamskjell

Scallops

Pannestekt norske kamskjell med karamelliserte mandler, ørretrogn, persillerotkrem og blåskjellskum.
Pan-fried Norwegian scallops with caramelized almonds, trout roe, parsley root cream and mussel foam.

Inneholder/contains:melk/milk, hvete/wheat (gluten), bløtdyr/mollusc, fisk/fish, sulfitter/sulfites, egg, mandler/almonds (nøtter/nuts)

Riesling Charm Georg Breuer Rheingau Germany

252,-

Hjemmebakt brød

Homemade bread

45,-

Palmens eget nybakte brioche brød.
Palmen's own freshly baked brioche bread.

Inneholder/contains: melk/milk, hvete/wheat (gluten), egg

Meny



Menu

PALMEN

RESTAURANT

Middagsmeny / Dinner menu

Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00
Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00

Forrett / Starter

Tunfisk og purre

Tuna and leek

Gravet tunfisk, grillet purre, kålrabi, løpstikke og røkt fløte.
Cured tuna, grilled leek, kohlrabi, lovage and smoked cream.

Inneholder/contains: melk/milk, fisk/fish, sulfitter/sulfites

Pinot Grigio Elena Walch Alto Adigo Italy

200,-

Jordkokksuppe

Jerusalem artichoke soup

Kremet jordkokksuppe med brunet smør, grønnkål og pære. Serveres med surdeigsbrød.
Creamy Jerusalem artichoke soup with brown butter, kale and pear. Served with sourdough bread.

Inneholder/contains: hvete/wheat (Gluten), melk/milk, sulfitter/sulfites

Chardonnay Ampelio Langhe Piemonte Italy

238,-



GRAND HOTEL OSLO

PALMEN



PALMEN

RESTAURANT

Grand Klassikere / Grand Classics

Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00

Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00

Grand Burger

349,-

Grand burger

Smashburger, Fanaost, potetbrød, gressløkemulsjon, syltet agurk og pommes frites.

*Smash burger, Fana cheese, potato bun, chive emulsion, pickled cucumber and French fries.**Innholder/contains: hvete/wheat (gluten), melk/milk, egg, sulfitter/sulfites, sennep/mustard*(Kan serveres som vegetar / *Can be served as a vegetarian option*)

Cæsarsalat

325,-

Caesar salad

Romanasalat fra Elstøen Røyse, grillet Livèche 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.**Innholder/contains: melk/milk, hvete/wheat (gluten), egg, fisk/fish, sennep/mustard*

PALMEN

RESTAURANT

Grand Klassikere / Grand Classics

Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00

Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00

Grand tartar

295,-

Grand steak tartare

Tartar av okse, eggeplomme, kapers, sennepsmajones, ørretrogn og ristet surdeigsbrød.

*Beef tartare with cured egg yolk, capers, mustard mayonnaise, trout roe and toasted sourdough bread.**Innholder/contains: melk/milk, hvete/wheat (gluten), egg, sulfitter/sulfites, sennep/mustard, mandler/almonds, fisk/fish*

Kalix Løyrom

539,-

Kalix bleak roe

30 g løyrom, Rørosrømme, dillemulsjon, sitron, rødløk og surdeigsbrød.

*30 g bleak roe, Røros sour cream, dill emulsion, lemon, red onion and sourdough bread.**Innholder/contains: fisk/fish, melk/milk, hvete/wheat (gluten), sulfitter/sulfites, sennep/mustard*

Toast Skagen

349,-

Toast Skagen

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

*Toasted sourdough bread from Asker Bakeri, hand-peeked shrimps, mayonnaise and trout roe.**Innholder/contains: melk/milk, skalldyr/shellfish, hvete/wheat (gluten), fisk/fish, egg*

Meny		Menu
<div><div></div><div><h1>PALMEN</h1><p>RESTAURANT</p></div></div>		
<h2>Middagsmeny / Dinner menu</h2>		
<p>Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00 <i>Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00</i></p>		
<h3>Hovedretter / Main courses</h3>		
<div><div><div>Torsk Cod</div><div>Pannestekt torskefilet, sauterte grønne erter, syltet rødløk, hvitløkschips, dill og champagne beurre blanc. <i>Pan-fried cod fillet, sautéed green peas, pickled red onions, garlic chips, dill and Champagne beurre blanc.</i> <i>Innholder/contains: melk/milk, hvete/wheat (gluten), fisk/fish, selleri/celery, sulfitter/sulfites</i></div><div>Chablis Domaine Brocard Burgundy France</div></div><div>489,-</div></div>		
<div><div><div>Reinsdyr Reindeer</div><div>Mørbrad av reinsdyr, ristet kastanjecrumble, savoykål, plommegeleé, enebær-demi-glace og potet mousseline. <i>Reindeer rumpsteak with roasted chestnut crumble, savoy cabbage, plum gel, juniper demi-glace and potato mousseline.</i> <i>Innholder/contains: melk/milk, hvete/wheat (gluten), selleri/celery, sulfitter/sulfites</i></div><div>Barbera d’Alba Paolo Scavino Piemonte Italy Barolo Serralunga d’Alba Fontanafredda</div></div><div>509,-</div></div>		
<div><div><div>Greater Omaha Ytrefilet Greater Omaha Striploin</div><div>Ytrefilet, beinmarg, grønne bønner med bacon, trippelfriterte pommes frites og Béarnaisesaus. <i>Striploin, bone marrow, green beans with bacon, triple cooked French fries and sauce Béarnaise.</i> <i>Innholder/contains: melk/milk, selleri/celery, sennep/mustard, sulfitter/sulfites</i></div><div>Zinfandel Three Finger Jack Lodi California USA Cabernet Sauvignon Black Stallion Napa Valley USA</div></div><div>709,-</div></div>		

Meny		Menu
<div><div></div><div><h1>PALMEN</h1><p>RESTAURANT</p></div></div>		
<h2>Middagsmeny / Dinner menu</h2>		
<p>Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00 <i>Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00</i></p>		
<h3>Hovedretter / Main courses</h3>		
<div><div><div>Andeconfit Duck confit</div><div>Norsk and fra Gårdsand, fritert jordskodd, tørkede kirsebær og potetdumpling. <i>Norwegian duck from Gårdsand, fried Jerusalem artichoke, dried cherries and potato dumpling.</i> <i>Innholder/contains: melk/milk, hvete/wheat (gluten), selleri/celery, sulfitter/sulfites</i></div><div>Chateau Brun St. Emilion Grand Cru Bordeaux France</div></div><div>389,-</div></div>		
<div><div><div>Svineribbe Pork ribs</div><div>Sprø norsk svineribbe, epler, mandelpoteter, rødkål, tyttebærgelé og julesaus. <i>Norwegian crispy pork ribs, apples, almond potatoes, red cabbage, lingonberry gel and Christmas sauce.</i> <i>Innholder/contains: svin/pork, melk/milk, seller/celery, sulfitter/sulfites</i></div><div>Pinot Noir Chateau Du Cray Andre Goichot Burgundy France</div></div><div>469,-</div></div>		
<div><div><div>Sopprisotto Mushroom risotto</div><div>Syltede kantareller, pannestekt kongeøsterssopp, porciniconfit, persilleolje og sprø parmesan. <i>Pickled chanterelles, pan-fried king oyster mushrooms, porcini confit, parsley oil and crispy Parmesan.</i> <i>Innholder/contains: melk/milk, hvete/wheat (gluten), sulfitter, sulfites</i></div><div>Pinot Noir Chateau Du Cray Andre Goichot Burgundy France</div></div><div>389,-</div></div>		

GRAND HOTEL OSLO

PALMEN

Meny



Menu

PALMEN

RESTAURANT