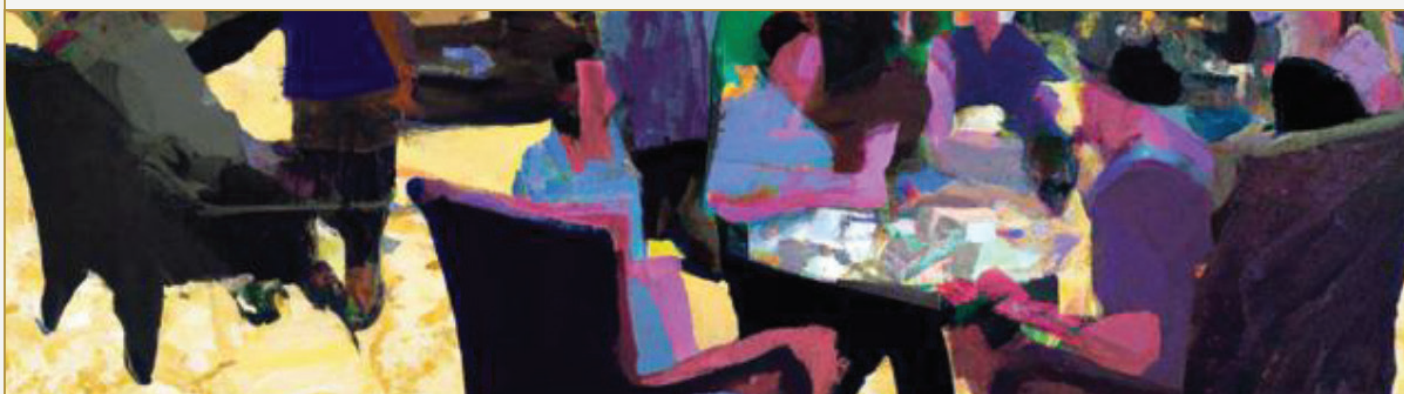




PALMEN

RESTAURANT



Servers fra mandag til fredag
kl 11:00 – 16:30 / 17:00 – 22:00

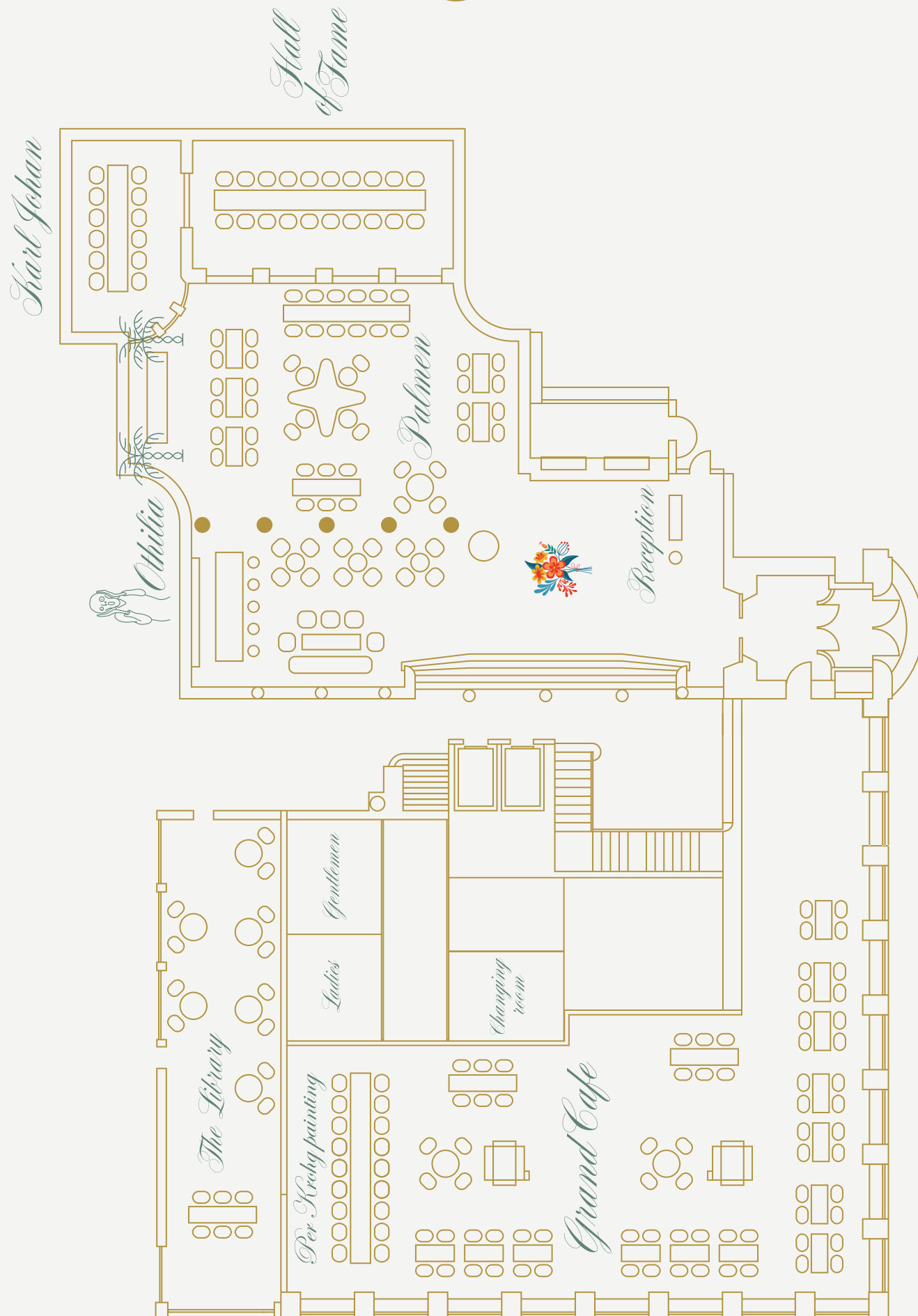
Serveres lørdag
kl 12:00 – 17:00 / 18:00 – 22:00

Serveres søndag
kl 12:00 – 17:00

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

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

Served Sunday
12:00 – 17:00



PALMEN

RESTAURANT

Palmens historie / Palmen history

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 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.

Bordreservasjon

Se ledige tider og book din Afternoon Tea på
www.grand.no

Afternoon Tea kr 665,- per person

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

Table reservations

See available times and book your Afternoon Tea at
www.grand.no

Afternoon Tea NOK 665 per person



PALMEN

RESTAURANT

Drikke / Beverage

Musserende / Sparkling

Musserende / Sparkling	Glass	Bottle
Bollinger Special Cuvee Champagne France	NV	219,- 1295,-
Ayala Rose majeur Champagne France	NV	236,- 1595,-
Crémant de Bourgogne Brut Leonce Bocquet France	NV	144,- 845,-
Prosecco Brut Mionetto Veneto Italy	NV	128,- 745,-

Rosévin / Rosé Wine

Rosévin / Rosé Wine		Glass	Bottle
Château de Berne Inspiration Provence France	2024	190,-	935,-

Hvitvin / White Wine

Hvitvin / White Wine		Glass	Bottle
Sauvignon Blanc Porcupine Boekhoutsklouf South Africa	2024	148,-	725,-
Riesling Charm Georg Breuer Rheingau Germany	2024	174,-	855,-
Chablis Domaine Brocard Burgundy France	2024	189,-	950,-
Pinot Grigio Elena Walch Alto Adige Italy	2024	198,-	975,-
Chardonnay Black Stallion Napa Valley USA	2022	252,-	1245,-
Chassagne Montrachet Andre Goichot Burgundy France	2023	510,-	2555,-
Meursault Village Andre Goichot Burgundy France	2022	582,-	2895,-

Rødvin / Red Wine

Rødvin / Red Wine		Glass	Bottle
Cabernet Sauvignon Robertson Breede River Valley South Africa	2025	158,-	675,-
Zinfandel Three Finger Jack Lodi USA	2022	179,-	880,-
Barbera d'Alba Paolo Scavino Italy	2023	253,-	1250,-
Pinot Noir Château du Cray Andre Goichot	2022	222,-	1095,-
Chateau Brun Saint Emilion Grand Cru Bordeaux	2019	253,-	1250,-
Gevrey Chambertin Andre Goichot Burgundy France	2021	399,-	1980,-
Chambolle Musigny Andre Goichot Burgundy France	2021	461,-	2290,-

Inneholder/Contains: Sulfitter/Sulfities



PALMEN

RESTAURANT

Drikke / Beverage

Ø1 / Beer

Ringnes fatøl, lager, 40 cl	125,-
Peroni, lager, 33 cl	129,-

Inneholder/Contains: Hvete/Wheat

Alkoholfrie alternativ / Non-Alcoholic alternative

Alkoholfrie alternativ / Non-Alcoholic alternative	Glass	Bottle
Musserende Miris Blanc de Blancs	102,-	495,-
Musserende Miris Premier Rose		495,-
Miris red wine or white wine	102,-	495,-
Veneto Italy San Pellegrino Sparkling Water, 50 cl	93,-	
Coca Cola / Coca Cola Zero / Sprite / Fanta, 33 cl	69,-	
Ringi Aroma Eplemost, Glass / 75 cl	122,-	205,-

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

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

Palmen's Trilogy of Taste

3 retters middagsmeny 819,-

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 819,-

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

Forrett / Starter

Tartar

Charred tartare

Tartar av okse, five-spice, plomme, syltet småløk og gressløk.
Norwegian beef tartare, five-spice, plum, pickled baby onions and chives.

Innholder/contains: melk/milk, hvete/wheat (gluten), egg, sennep/mustard, sulfitter/sulfite

Hovedretter / Main Courses

Andebryst fra Gårdsand

Breast of duck from Gårdsand

Stekt andebryst, jordskock, multer, five-spice, pommes Anna og Bordelaise-saus.
Breast of duck, Jerusalem artichoke, cloudberries, five-spice, pommes Anna and Bordelaise sauce.

Innholder/contains: melk/milk, selleri/celery, sennep/mustard, sulfitter/sulfites

Eller / Or

Ørretballotine

Ballotine of Norwegian trout

Norsk ørret, pastinakk, sellerirot, gressløk og velouté.
Trout, parsnip, celeriac, chives and velouté.

Innholder/contains: melk/milk, fisk/fish, selleri/celery, soya/soy, sulfitter/sulfites

Dessert

Iseple

Bakt eple, rug, mandler og merian.
Baked apple, rye, almonds and marjoram.

Innholder/contains: melk/milk, rug/rye (gluten), egg, hasselnøtter/hazelnuts

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

Hjemmebakt brød

Homemade bread

45,-

Palmens eget nybakte brød, servert med luftig pisket smør.
Palmen's own freshly baked bread, served with lightly whipped butter.

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

Tartar

Charred tartare

229,-

Tartar av okse, five-spice, plomme, syltet småløk og gressløk.
Norwegian beef tartare, five-spice, plum, pickled baby onions and chives.

Innholder/contains: melk/milk, hvete/wheat (gluten), egg, sennep/mustard, sulfitter/sulfite

Add 5 g Oscietra Caviar (250,-)

Østers

Oysters

289,-

3 østers, tindved, selleri og oxalis.
3 oysters, sea buckthorn, celery and oxalis.

Innholder/contains: bløtdyr/molluscs, selleri/celery, sulfitter/sulfites



GRAND HOTEL OSLO

PALMEN

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

Dessert

Holtefjell

169,-

Holtefjell XO, multer, karamell og hasselnøtter.
Holtefjell XO, cloudberries, caramel and hazelnuts.

Innholder/contains: melk/milk, hasselnøtter/hazelnuts

Vin anbefaling / Wine recommendation

2015 LBV Port Grahams Portugal

95,- 6 cl

Recioto della Valpolicella Tesauro Veneto Italy

125,- 6 cl

Snowglobe

185,-

Isløs flottantes med mango, kaffirlimeblader og fiolet.
Isløs flottantes with mango, kaffir lime leaves and violets..

Innholder/contains: melk/milk, egg

Riesling Sweet Agnes Seifried New Zealand

149,- 6 cl

Iseple

185,-

Bakt eple, rug, mandler og merian.
Baked apple, rye, almonds and marjoram.

Innholder/contains: melk/milk, rug/rye (gluten), egg, hasselnøtter/hazelnuts

Nederburg Noble Late Western Cape Harvest South Afrika

96,- 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

Dessert

Sjokolade – En reise til Nicaragua

485,-

Chocolate – A Journey to Nicaragua

Mousse, iskrem og kremet soufflé med smaker fra Tuma-elven.
Mousse, ice cream and creamy soufflé with flavours inspired by the Tuma River.

Innholder/contains: melk/milk, hvete/wheat (gluten), egg, cashew/cashewnøtter

Recioto della Valpolicella Tesauro Veneto Italy

125,- 6 cl

Frogner Rose Garden

185,-

Varme rømmedumplings, sabayonne, nype og roser.
Warm sour cream dumplings, sabayon, rosehip and roses.

Innholder/contains: melk/milk, hvete/wheat (gluten), egg, selleri/celery

Tokaj Late Harvest The Royal Tokaji Wine Company Hungary

96,- 6 cl



GRAND HOTEL OSLO

PALMEN

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

The Grand Indulgence

5 retters middag 1190,-

3 retters middag 819,-

The Grand Indulgence

5 course dinner 1190,-

3 course dinner 819,-

Forrett / Starter

Tartar

Charred tartare

Tartar av okse, five-spice, plomme, syltet småløk og gressløk.
Norwegian beef tartare, five-spice, plum, pickled baby onions and chives.

Innholder/contains: melk/milk, hvete/wheat (gluten), egg, sennep/mustard, sulfitter/sulfites

Vin anbefaling / Wine recommendation

2022 Pinot Noir Chateau du Cray Andre Goichot Burgundy France

222,- glass

Mellomrett / Middle course

Kveitemosaikk

Halibut mosaic

Kveite, purreaske, grønne jordbær, eggekrem og dill.
Halibut, leek ash, green strawberries, egg cream and dill.

Innholder/contains: melk/milk, fisk/fish, egg, sulfitter/sulfites

Vin anbefaling / Wine recommendation

2024 Chablis Domaine Brocard Burgundy France

189,- glass

Hvilerett / Palet Cleanser

Granité på selleri, pære og eddik

Granité of celery, pear and vinegar

Innholder/contains: melk/milk, selleri/celery

Meny



Menu

Hovedrett / Main course

Andebryst fra Gårdsand

Breast of duck from Gårdsand

Stekt andebryst, jordskokk, multer, five-spice, pommes Anna og Bordelaise-saus.
Breast of duck, Jerusalem artichoke, cloudberries, five-spice, pommes Anna and Bordelaise sauce.

Innholder/contains: melk/milk, selleri/celery, sennep/mustard, sulfitter/sulfites

Vin anbefaling / Wine recommendation

2019 Château St. Brun Saint-Emillion Grand Cru Bordeaux France

253,- glass

2021 Gevrey Chambertin Andre Goichot Burgundy France

399,- glass

Oster / Cheese

Holtefjell

Holtefjell XO, multer, karamell og hasselnøtter.
Holtefjell XO, cloudberries, caramel and hazelnuts.

Innholder/contains: melk/milk, hasselnøtter/hazelnuts

Vin anbefaling / Wine recommendation

10-Years old Kopke Port

107,- 6 cl

2021 Recioto della Valpolicella Tesaro Veneto Italy

123,- 6 cl

Dessert

Iseple

Baked apple

Bakt eple, rug, mandler og merian.
Baked apple, rye, almonds and marjoram.

Innholder/contains: melk/milk, hvete/wheat (gluten), egg, hasselnøtter/hazelnuts

Vin anbefaling / Wine recommendation

Moscatel de Setubal Alambre Portugal

76,- 6 cl

GRAND HOTEL OSLO

PALMEN



PALMEN

RESTAURANT

Coctailmeny / Coctail menu

Klassiske cocktailer / Classic Cocktails

Dry Martini

210,-

Tanqueray Gin, Noilly Prat, Sitron eller Oliven.
Tanqueray Gin, Noilly Prat, Lemon or Olive.

Espresso Martini

210,-

Koskenkorva Vodka, Kahlua, Espresso-kaffe.
Koskenkorva Vodka, Kahlua, Espresso Coffee.

White Lady

210,-

Roku Gin, Cointreau, Sitrus, Eggehvite.
Roku Gin, Cointreau, Citrus, Egg White.

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

RESTAURANT

Brennevin meny / Spirits menu

Vennligst skann QR-koden for a se var fulle liste over brennevin på nettet.
Please scan QR code to see our full list of spirits online.



Meny



Menu

PALMEN

RESTAURANT