



ROOFTOP BAR





ROOFTOP BAR

Welcome to our rooftop bar Eight at The Grand Hotel.

The perfect meeting place for our hotel guests as well as locals looking for a place to meet good friends, family or colleagues. Eight Rooftop Bar has a modern and great atmosphere, and is known for its terrace with fantastic views of the city.

We hope you will have a great time, enjoy the views and our signature cocktail creations.



EIGHT

ROOFTOP BAR

Embark on a captivating global adventure with a cocktail menu that celebrates the unique and diverse edible flora from around the world. Inspired by the cultural traditions, historical roots, and vibrant flavors of each region, these carefully crafted cocktails will transport you on a sensory journey through time and geography.

We invite you to experience the essence of each region through the creative use of edible flora, evoking the spirit of local customs and natural beauty. This World Flora Odyssey cocktail menu will offer an unforgettable sensory experience, creating lasting memories and sparking conversations about the fascinating world of global botanicals.

THE BOTANICAL JOURNEY WORLD FLORA ODYSSEY





Having a picnic during the Japanese hanami festival is a unique experience that combines natural beauty, cultural significance, and social gathering. It allows you to enjoy the transient and breathtaking cherry blossoms while immersing yourself in Japanese traditions. The festive atmosphere and the opportunity to indulge in traditional food and drinks make it a memorable and cherished occasion.

Grey Goose Vodka Cherry Blossom Yuzu Sour grape



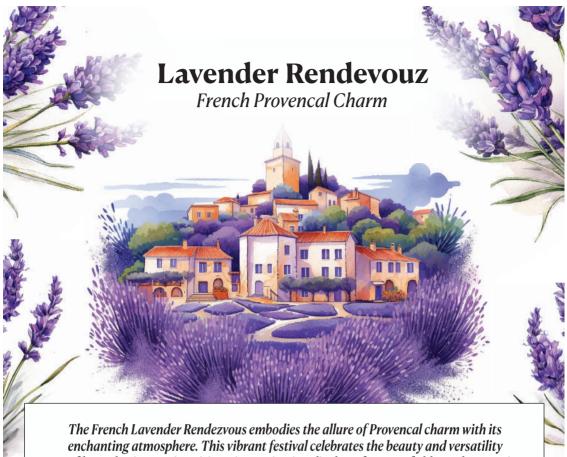
Allergens: Sulfates

Floral Carbonated

Tart

205,-

GRAND HOTEL OSLO 04/24



The French Lavender Rendezvous embodies the allure of Provencal charm with its enchanting atmosphere. This vibrant festival celebrates the beauty and versatility of lavender, immersing visitors in captivating displays, fragrant fields, and aromatic experiences. It offers a delightful opportunity to indulge in the rich traditions, picturesque landscapes, and sensory delights that define the essence of Provence.

Bombay Sapphire Gin Premier Cru Martini Ambrato White Peach Lavander Peach & Jasmine London Essence



Mild

Mineral

Floral

205,-

GRAND HOTEL OSLO 05/24



Citrus Chipotle Salt

Allergens: Sulfates

Refreshing

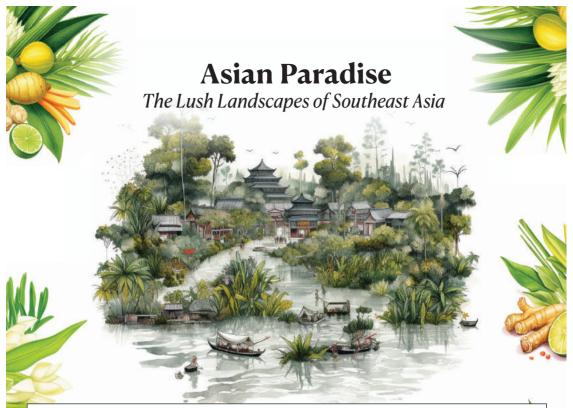
Spiced

Sour

205,-

GRAND HOTEL OSLO

06/24



The lush landscapes of Southeast Asia are a breathtaking fusion of natural beauty and rich cultural traditions. From the emerald rice terraces of Bali to the mist-covered mountains of Vietnam, these landscapes evoke a sense of awe and wonder. The region's historical roots and vibrant flavors add another layer of enchantment, as ancient temples, bustling markets, and delectable street food create a tapestry of sensory delights that captivate visitors from around the world.

Bacardi Diez Rum Mango Coconut Ginger



Allergens: Sulfates

Tropical

Fruity

Juicy

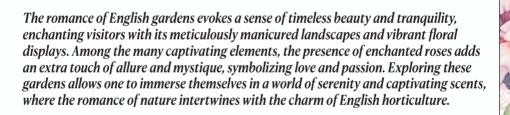
205,-

GRAND HOTEL OSLO

07/24







Hendrick's Gin Watermelon Roses Citrus



Allergens: Sulfates

Vibrant

Bubbly

Delicate

205,-

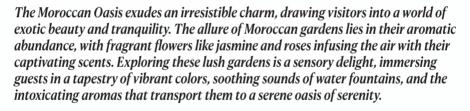
GRAND HOTEL OSLO 08/24



Moroccan Oasis

The Aromatic Allure of Moroccan Gardens





WhistlePig 10yo Rye Pomegranate Orange Blossom Black Tea Mint



Allergens: Sulfates

Chilling

Earthy

Fragrant

205,-

GRAND HOTEL OSLO 09/24



Scandinavian summer traditions are infused with a captivating blend of nature, community, and rich cultural heritage. From midsummer celebrations filled with flower crowns, maypoles, and bonfires, to outdoor feasts and games, the festivities capture the essence of Scandinavian joy and togetherness. Elderflower, with its delicate aroma and versatile use in refreshing drinks, desserts, and even savory dishes, adds a touch of floral enchantment to these cherished summertime rituals.

St. Germain Beefeater Gin Williams Pear Lillet Blanc

Allergens: Sulfates

Floral

Fruity

Refreshing

205,-

GRAND HOTEL OSLO 10/24



Time-Traveler

The Ancient Middle East's Sophisticated Palates



The Ancient Middle East's sophisticated palates offer an exciting culinary journey through time and diverse flavors. From the fragrant spices of Arabian cuisine to the delicate sweetness of Persian desserts, the region's gastronomy reflects centuries of cultural exchange and culinary refinement. Exploring the rich culinary heritage of the Ancient Middle East invites food enthusiasts to savor the intricate flavors and experience the timeless appeal of this historically significant region.

Jameson Black Barrel Whisky Apricot Tamarind Honey Cardamom



Allergens: Sulfates, Lactose

Silky

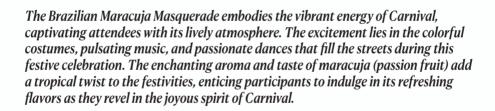
Oriental

Aromatic

205,-

GRAND HOTEL OSLO 11/24





Monkey Shoulder Whisky Cachaça Passion Fruit Pineapple Tonka Beans



Allergens: Sulfates, Tree nuts

Festive Exotic

Citrusy

205,-

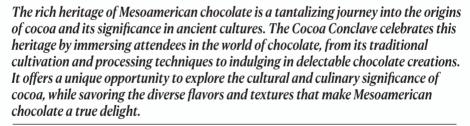
GRAND

12/24



The Rich Heritage of Mesoamerican Chocolate





Eminente Rum Cocoa nibs Hazelnut Coffee



Allergens: Sulfates, Nuts

Robust

Nutty

Rich

205,-

GRAND HOTEL OSLO 13/24



The Grand Classics

Selection of timeless classic cocktails



Negroni

Beefeater Gin, Cocchi Vermouth di Torino, Campari

Allergens: Sulfates

Perfect Manhattan

Buffalo Trace, Cocchi Vermouth di Torino, Noilly Prat, Maraschino, Angostura bitters

Allergens: Sulfates

Classic Daiquiri

Plantation 3stars, Lime, Sugar

Allergens: Sulfates

Mai Tai

Bacardi Carta Blanca, Bacardi 8, Cointreau, Citrus, Almond

Allergens: Sulfates, tree nuts

Sidecar

Remy Martin VSOP, Cointreau, Pineau, Citrus

Allergens: Sulfates

Paloma

Patron Silver, Citrus, Pink Grapefruit Soda

Allergens: Sulfates

Dark and Stormy

Bacardi Carta Negra, Citrus, Ginger Beer

Allergens: Sulfates

All classic cocktails 205,-

GRAND

14/24









Tourists from all over the world associate Grand Hotel Oslo to the Nobel Peace Prize Award. Grand Hotel is proudly hosting the winner of the Peace Prize which first was handed out in 1901. The tradition of hosting the winner at Grand Hotel also involves several rituals. One of them is that the award-winner receives ovations from the thousands that have gathered outside the hotel to salute the peacemaker. The official Nobel Banquet Dinner is hosted at Speilen, Royals and other state officials gather for celebration.

Remy Martin VSOP Cognac **Amontillado Sherry Plum Stones** Morello cherry **Bollinger Champagne**



Rich **Nutty** Mineral 205,-

Allergens: Sulfates

GRAND HOTEL OSLO

15/24



Wine list

Selection of wines, both by the glass and by the bottles



White Wine			
		Glass	Bottle
Sauvignon Blanc Porcupine South Africa	2022	130,-	631,-
Riesling Sauvage George Breuer Germany	2021	155,-	758,-
Chablis Domaine Brocard Burgundy, France	2021	172,-	843,-
Red Wine			
		Glass	Bottle
Cabernet Sauvignon Robertson South Africa	2021	127,-	631
Barbera d'Alba Borgogno Piemonte, Italy	2021	158,-	787,-
Mercurey Pierre Ponelle Burgundy, France	2019	181,-	898,-
Rose Wine			
Chateau de Berne Inspiration Provence, France	2022	Glass 164,-	Bottle 800,-



GRAND HOTEL OSLO

Sparkling wine
Selection of sparkling wines, both
by the glass and by the bottles



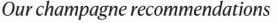
EIGHT

Champagne	_		
D. 11		Glass	Bottle
Bollinger Special Cuvee Brut Champagne	. NV	216,-	1267,-
Ayala Blanc de Blancs Champagne	2016		1574,-
Ayala Brut Rose Majeur Champagne	NV		1214,-
Bollinger Rose	NV		1369,-
Bollinger La Grande Annee Brut 2014	2014		2582,-
Deutz Brut	NV		1600,
Billecart Salmon Reserve Brut	NV		1705,-
Cremant	-		
Cremant de Alsace Marc Kreydenweiss France	NV		896,-
Prosecco	_		
Prosecco Brut Mionetto Veneto, Italy	NV	120,-	695,-

17/24



Champagne





MVo7 Henri Giraud Fût de Chêne

One of the oldest Champagne houses still owned by its founding family in Äy.

Pinot Noir is the dominant grape and Multi Vintage means that the grape comes from different years. Mainly from 2007 50% (MV 07) /25% 2006 / 25% 2005 It is a full-bodied champagne with a good concentration.

Ripe fruitiness and a long finish.

Bottle 2014,-

1998 La Grande Dame Brut Veuve Clicquot

La Grande dame is a tribute to madame Clicquot. After her husband died, she took over Maison Clicquot in 1805. She was a lady who was willing to take risks and she perfected new techniques. She innovated also the first blend of Champagne rose. Madame Clicquot believed that Pinot Noir had the broadest range of expression. That's why the champagne is Pinot Noir is the most important grapes in their Champagnes.

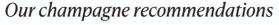
64% Pinot Noir 36% Chardonnay

Dried apricot, honey and hazelnuts, silky texture and long aftertaste. The ageing gives dept and power to the wine.

Bottle 3607,-



Champagne





NV Armand de Brignac Gold Brut

Also known as Ace of Spades after its logo, this Champagne is partly owned by rapper Jay-Z and one of the best Champagnes in the world (according to Fine Champagne Magazine)

Gold Brut is a flagship made of 40% Pinot Noir,

40% Chardonnay and 20% Pinot Meunier from 2009, 2010 & 2012.

Taste is rich, creamy and well-balanced. Toasty and fruity on the palate, pleasant acidity.

Bottle 6148,-

2008 Cristal Louis Roederer

Louis Roeder is a well-regarded Champagne based in the city of Reims, the house established in the late 18th century and best known for its flagship - **Cristal**.

The story of Cristal goes back to Tsar Alexander II. He asked Louis Roederer to reserve the best cuvee of the house for him every year because he loved his Champagne.

The exceptional Champagne was delivered in a flat-bottomed I ed Cristal bottle. The new brand was named after this bottle and the first Cristal was released in 1876.

Cristal is a blend of 60% Pinot Noir and 40% Chardonnay.

Christal aged over 6 years, and it gets then his deep gold colour. In the taste creamy bubble finesse, orange peel, hazelnut, and some white chocolate.

Bottle 7318,-

The Grand Mocktails

Refreshing, creative, alcohol-free indulgence.



Tropical MuleMango, Coconut, Citrus, Ginger Beer

Oriental TeaBlack Tea, Pomegranate, Orange Blossom, Mint

Apricot Bellini Apricot, White Peach, Odd Bird o% alc. Champagne

All mocktails 125,-

GRAND HOTEL OSLO 20/24





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Ringnes, Lager on tap	4,6%	0,25	71,-
Ringnes, Lager on tap	4,6%	0,40	110,-
Peroni, Lager	4,6%	0,33	122,-
Brooklyn East IPA, IPA	6,9%	0,33	170,-
Kronenbourg 1664 Blanc, Wheat	4,5%	0,33	137,-
NOAM Bavaria Berlin, Lager	5,2%	0,33	136,-
Cider			

Mack Pære Cider	4,5%	0,33	128,-
Maison Sassy Brut Apple	5,2%	0,33	136,-

Non-alcoholic beer

Peroni Libera	0,0%	0,33	78,-
Carlsberg Alcohol-free	0,5%	0,33	78,-

Mineral water & Snacks





Mineral water

San Pellegrino, Sparkling Water	0,501	85,-
Coca Cola, Cola Zero, Sprite, Fanta	0,331	68,-
Hardanger Eplemost	0,331	116,-
Hardanger Eplemost	0,751	182,-
Orange Juice	0,331	60,-

Snacks

Grand Nut Mix Mixture of nuts with a twist Contains: Peanuts, almonds, pecan nuts	75,-
Olives Mix of green and black Italian Bella di Cerignola	95,-
Chips Truffle chips	<i>75,</i> -

GRAND HOTEL OSLO

22/24

EIGHT



Spirits list





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



GRAND HOTEL OSLO 23/24





ROOFTOP BAR

