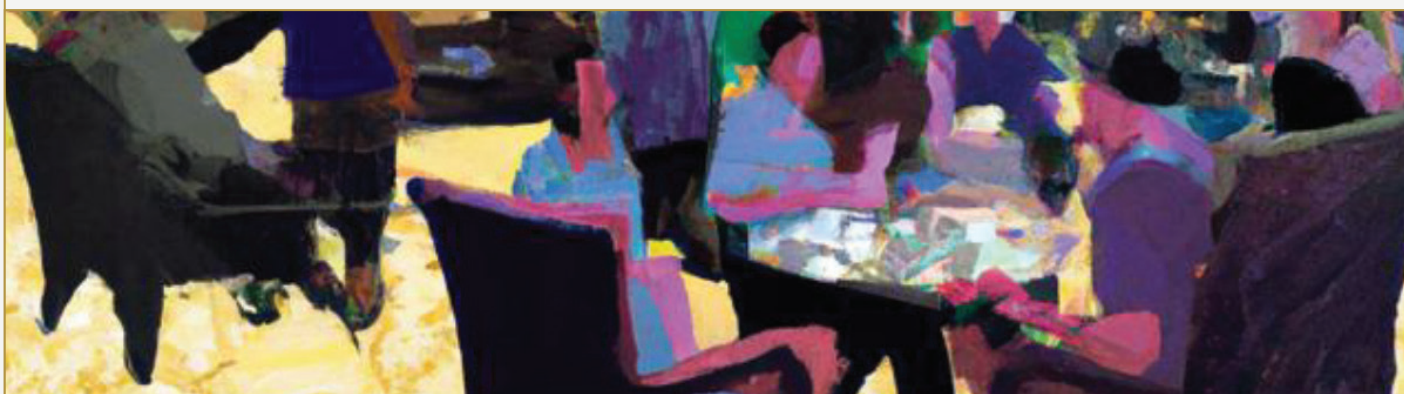




PALMEN

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

Drikke / Beverage

Musserende / Sparkling

		Glass	Bottle
Bollinger Special Cuvee Champagne France	NV	256,-	1595,-
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

		Glass	Bottle
Château de Berne Inspiration - Provence, France	2024	190,-	955,-

Hvitvin / White Wine

		Glass	Bottle
Sauvignon Blanc Porcupine Boekhoutsloof South Africa	2024	162,-	795,-
Riesling Charm Georg Breuer Rheingau Germany	2024	178,-	875,-
Chablis Domaine Brocard Burgundy France	2024	195,-	960,-
Pinot Grigio Elena Walch Alto Adige Italy	2024	200,-	985,-
Chardonnay Black Stallion Napa Valley USA	2025	282,-	1595,-
Chassagne Montrachet Andre Goichot Burgundy France	2025	519,-	2580,-
Meursault Village Andre Goichot Burgundy France	2022	582,-	2895,-

Rødvin / Red Wine

		Glass	Bottle
Pinot Noir Villa Wolf Pfalz Germany	2024	152,-	745,-
Zinfandel Three Finger Jack Lodi USA	2022	198,-	975,-
Barbera d'Alba Paolo Scavino Italy	2025	258,-	1275,-
Pinot Noir Château du Cray Andre Goichot	2025	252,-	1245,-
Chateau Brun Saint Emilion Grand Cru Bordeaux France	2020	262,-	1295,-
Gevrey Chambertin Andre Goichot Burgundy France	2021	401,-	2055,-
Cabernet Sauvignon Black Stallion Napa Valley USA	2021	297,-	1470,-

Innholder/Contains: Sulfitter/Sulfites



PALMEN

RESTAURANT

Drikke / Beverage

Øl / Beer

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

Innholder/Contains: Hvete/Wheat

Alkoholfrie alternativ / Non-Alcoholic alternative

	Glass	Bottle
Musserende Miris Blend Blanc de Blancs	162,-	795,-
Musserende Miris Blend Premier Rose	169,-	875,-
Miris Blend red wine or white wine	162,-	795,-
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,-
Eplefryd 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

Lunsjmeny / Lunch Menu

Serveres mandag–fredag 11.00–16.30 / lørdag–søndag 12.00–17.00
Served Monday–Friday 11:00–16:30 / Saturday–Sunday 12:00–17:00

2 retters lunsjmeny 525,-

Velg mellom kjøtt eller fisk til hovedrett

2 course lunch menu 525,-

Choose between meat or fish for the main course

Hovedretter / Main Courses

Kalve culotte

Veal culotte

Serveres med Pommes Anna, blomkål og rødvinssaus.
Served with Pommes Anna, cauliflower and red wine sauce.

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

Eller / Or

Norsk ørret

Norwegian trout

Pannestekt ørret, brunet smør, glasert asparges, potet-mousseline og blåskjell-velouté.
Pan-fried trout, browned butter, glazed asparagus and mussel velouté.

Innholder/contains: fisk/fish, melk/milk, selleri/celery, bløtdyr/mollusc, sulfitter/sulfites

Dessert

Dagens dessert fra Grands konditori

Today's dessert from Grand pastry kitchen

Hjemmebakt brød

Homemade bread

45,-

Palmens eget nybakte brød med smør.
Palmen's own freshly baked bread with butter.

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



PALMEN

RESTAURANT

Lunsjmeny / Lunch Menu

Serveres mandag–fredag 11.00–16.30 / lørdag–søndag 12.00–17.00
Served Monday–Friday 11:00–16:30 / Saturday–Sunday 12:00–17:00

Grand klassikere / Grand Classics

Toast Skagen

Toast Skagen

Ristet surdeigsbrød fra Asker Bakeri, håndpillede reker, majones og ørretrogn.
Toasted sourdough bread from Asker Bakeri, hand-peeled shrimp, mayonnaise and trout roe.

Innholder/contains: melk/milk, skaldyr/shellfish, hvete/wheat (gluten), fisk/fish, egg

349,-

Cæsarsalat

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

325,-

Grand tartar

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

295,-

Grand Burger

Grand burger

Smashburger, Fana-ost, kullsurdeigsbrød, gressløkemulsjon, syltet agurk og pommes frites.
Smash burger, Fana cheese, charcoal sourdough bun, chive emulsion, pickled cucumber and French fries.

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

349,-

(Kan serveres som vegetar / Can be served as a vegetarian option)

Kalix Løyrom

Kalix bleak roe

30 g løyrom, Rørosrømme, dilleemulsjon, 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

539,-



PALMEN

RESTAURANT

Lunsjmeny / Lunch Menu

Serveres mandag–fredag 11.00–16.30 / lørdag–søndag 12.00–17.00
Served Monday–Friday 11:00–16:30 / Saturday–Sunday 12:00–17:00

Sesongmeny / Seasonal Menu

Fiskesuppe med safran 279,-
Saffron fish soup

Safraninfusert fiskesuppe med blåskjell, ørret og reker servert med surdeigsbrød.
Saffron-infused fish soup with mussels, trout and shrimps served with sourdough bread.

Inneholder/contains: hvete/wheat (Gluten), melk/milk, egg, fisk/fish, bløtdyr/mollusc, skalldyr/shellfish

Kalve culotte 389,-
Veal culotte

Serveres med Pommes Anna, blomkål og rødvinssaus.
Served with Pommes Anna, cauliflower and red wine sauce.

Inneholder/contains: melk/milk, selleri/celery, sulfitter/sulfites

Norsk ørret 389,-
Norwegian trout

Pannestekt ørret, brunet smør, glasert asparges, potet-mousseline og blåskjell-velouté.
Pan-fried trout, browned butter, glazed asparagus and mussel velouté.

Inneholder/contains: fisk/fish, melk/milk, selleri/celery, bløtdyr/mollusc, sulfitter/sulfites



PALMEN

RESTAURANT

Lunsjmeny / Lunch Menu

Serveres mandag–fredag 11.00–16.30 / lørdag–søndag 12.00–17.00
Served Monday–Friday 11:00–16:30 / Saturday–Sunday 12:00–17:00

Dessert

Petit Four 145,-
Petit four

Pinneis, financier og nougat.
Popsicle, Financier and torrone.

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

Napoleonskake 155,-
Napoleon cake

Karamellisert butterdeig, vaniljekrem tilsatt rom.
Caramelized puff pastry with rum-infused vanilla cream.

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

Utvalg av norske oster 329,-
Selection of Norwegian cheeses

Vellagret Gammel Erik, Snertingdal Blå Viking, Bæråscammen camembert, nøttekjeks, brioche og konserverte norske epler.

Well-aged Gammel Erik, Snertingdal Blå Viking, Bæråscammen camembert, nut biscuit, brioche and preserved Norwegian apple.

Inneholder/contains: melk/milk, hvete/wheat (gluten), sulfitter/sulfites, mandler/almonds, hasselnøtter/hazelnuts, egg



PALMEN

RESTAURANT