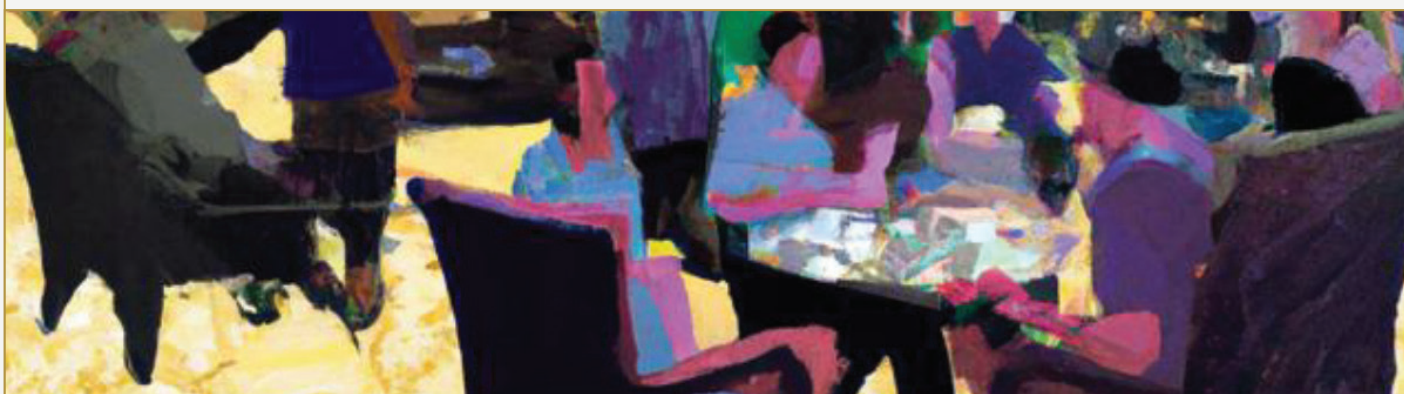




PALMEN

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,-

Inneholder/Contains: Sulfitter/Sulfites



PALMEN

RESTAURANT

Drikke / Beverage

Øl / Beer

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

Inneholder/Contains: Hvete/Wheat

Alkoholfrie alternativ / Non-Alcoholic alternative

	Glass	Bottle
Musserende Miris Blend Blanc de Blancs	162,-	795,-
Musserende Miris Blend Premier Rose	162,-	795,-
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

Middagsmeny / Dinner menu

Palmen's Trilogy of Taste 3 retters middagsmeny 845,-

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 845,-

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

Forrett / Starter

Crudo av kveite

Halibut crudo

Kveite, lime, koriander, chili og gressløk.
Halibut, lime, coriander, chili and chives.

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

Sauvignon Blanc Porcupine Boekhoudskloof South Africa

162,-

Riesling Charm Georg Breuer Rheingau Germany

178,-

Hovedretter / Main Courses

Indrefilet av okse

Beef tenderloin

Okse indrefilet, potet mousseline, sommerkål, gressløk og Bordelaise saus.
Tenderloin of beef, potato mousseline, summer cabbage, chives and sauce Bordelaise.

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

Barbera d'Alba Paolo Scavino Italy

258,-

Chateau Brun Saint Emilion Grand Cru Bordeaux France

262,-

Eller / Or

Piggvar

Turbot

Pannestekt piggvar, risotto, ramsløk, cherrytomater og blåskjell velouté.

Pan-fried turbot, risotto, wild garlic, cherry tomatoes and mussel velouté.

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

Pinot Grigio Elena Walch Alto Adige Italy

200,-

Dessert

Jordbær og krem

Strawberries and cream

Ferske jordbær og jordbærsorbet, kulturmelmousse, hylleblomstgele og havrestrøssel.
Fresh strawberries and strawberry sorbet, cultured milk mousse, elderflower gel and oat streusel.

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

Tokaj Late Harvest The Royal Tokaji Wine Company Hungary

99,- 6 cl



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

Grand Klassikere / Grand Classics

Grand Burger

349,-

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.

Inneholder/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.

Inneholder/contains: melk/milk, hvete/wheat (gluten), egg, fisk/fish, sennep/mustard

Tagliatelle med Fontina

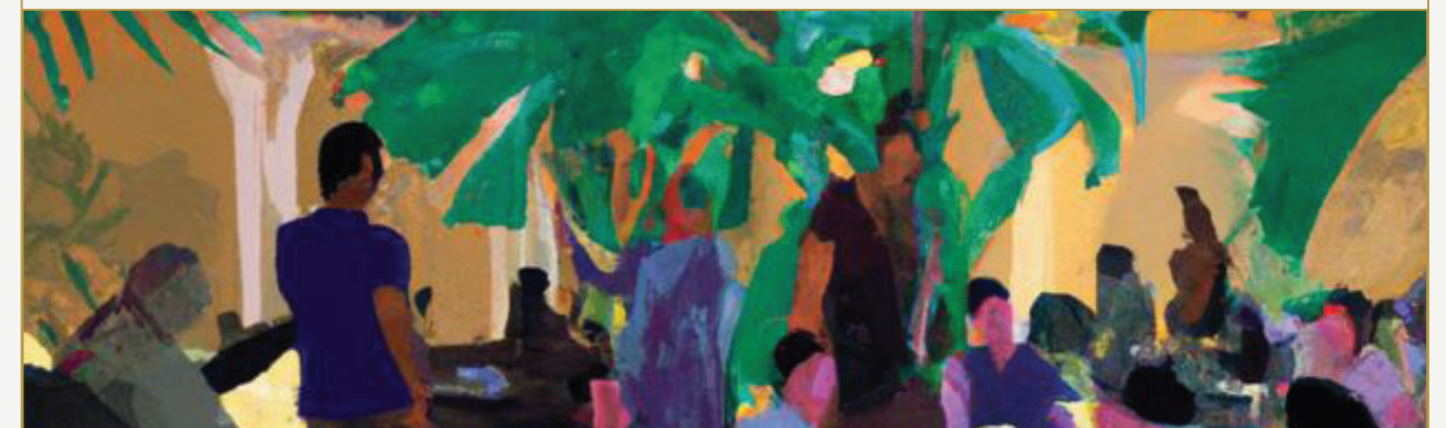
369,-

Tagliatelle with Fontina

Hjemmelaget tagliatelle, Fontinaost, asparges, pinjekjerner og persille.

Homemade tagliatelle, Fontina cheese, asparagus, pine nuts and parsley.

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





PALMEN

RESTAURANT

Forrett / Starter

Østers 289,-

Oysters

3 østers, ramsløk, sitron, eggekrem, og fennikel.
3 oysters, wild garlic, lemon, egg cream and fennel.

Inneholder/contains: bløtdyr/mollusk, sulfitter/sulfites, egg

Chablis Domaine Brocard Burgundy France 195,-

Sancerre Franck Millet Loire France 226,-

Crudo av kveite 259,-

Halibut crudo

Kveite, lime, koriander, chili og gressløk.

Halibut, lime, coriander, chili and chives.

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

Sauvignon Blanc Porcupine Boekhoutsloof South Africa 162,-

Riesling Charm Georg Breuer Rheingau Germany 178,-

Biff Tataki 279,-

Beef Tataki

Ytrefilet av okse, kapers, pepperrot og eggemulsjon.

Striploin, capers, horseradish and egg emulsion.

Inneholder/contains: melk/milk, egg

Chablis Domaine Brocard Burgundy France 195,-

Pinot Noir Château du Cray Andre Goichot Burgundy France 252,-

Trilogi av potet 259,-

Potato trilogy

Mandelpoteter, avrugakaviar og kjørvøl.

Almond potatoes, avruga caviar and chervil.

Inneholder/contains: melk/milk, bløtdyr/mollusk, fisk/fish

Chablis Domaine Brocard Burgundy France 195,-

Burrata 259,-

Burrata

Serveres med semi-tørkede cherrytomater, karamellisert løksyltetøy, gressløkolje og pistasjnøtter.

Served with semi-dried cherry tomatoes, caramelized onion jam, chives oil and pistachio.

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

Pinot Grigio Elena Walch Alto Adige Italy 200,-



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

Hovedretter / Main courses

Piggvar 519,-
Turbot

Pannestekt piggvar, risotto, ramsløk, cherrytomater og blåskjell velouté.

Pan-fried turbot, risotto, wild garlic, cherry tomatoes and mussel velouté.

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

Chablis Domaine Brocard Burgundy France 195,-

Sancerre Frank Millet Loire France 226,-

Greater Omaha Striploin 629,-

Greater Omaha Striploin

Striploin, beinmarg, grønne bønner med bacon, trippelfriterte pommes frites og Béarnaisesaus.

Striploin, bonemarrow, green beans with bacon, triple cooked French fries and sauce Béarnaise.

Inneholder/contains: melk/milk, seller/celery, sennep/mustard, sulfitter/sulfites

Zinfandel Three Finger Jack Lodi California USA 179,-

Cabernet Sauvignon Black Stallion Napa Valley USA 297,-

Iberico Secreto 489,-
Iberico secreto

Iberico svin, fennikel, glaserte gulrøtter og squash, Pommes Anna og rødvinsaus.

Iberico pork, fennel, glazed carrots and squash, Pommes Anna and a red wine saus.

Inneholder/contains: svin/pork, melk/milk, seller/celery, sulfitter/sulfites, sennep/mustard

Barbera d'Alba Paolo Scavino Piemonte Italy 258,-

Hjemmebakt brød 45,-
Homemade bread

Palmens eget nybakte brød med smør.

Palmen's own freshly baked bread with butter.

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



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

Jordbær og fløte 169,-
Strawberries and cream

Ferske jordbær og jordbærsorbet, kulturmelmousse, hylleblomstgele og havrestrossel.
Fresh strawberries and strawberry sorbet, cultured milk mousse, elderflower gel and oat streusel.

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

Vin anbefaling / Wine recommendation

Tokaj Late Harvest The Royal Tokaji Wine Company Hungary 99,- 6 cl

Bringebær mille-feuille 189,-
Raspberry mille-feuille

Karamellisert butterdeig, verbena crème diplomate og iskrem, ferske bringebær, bringebærsaus og sprø mandelcrunch.

Caramelized puff pastry, verbena crème diplomate and ice cream, fresh raspberries, roasted raspberry sauce and almond crunch

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

Riesling Sweet Agnes Seifried Winemakers Collection New Zealand 153,- 6 cl

Sjokoladeterte 189,-
Chocolate tarte

Varm sjokoladeterte, sprø karamell med kakaonibs, earl grey karamellsaus, røkt salt og iskrem av crème fraîche.

Warm chocolate tarte, cacao nib brittle, tea caramel sauce, smoked salt and crème fraîche ice cream.

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

Madeira 5-years old Cossart Gordon Malmsey 95,- 6 cl



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

Snertingdal Blå Viking 179,-

Med Crème Chiboust, tindved og grønn pepper.
With Crème Chiboust, sea buckthorn and green pepper.

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

Sauternes Castelnau de Suduiraut Bordeaux France 95,- 6 cl

Petit Four 145,-

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

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

Moscatel de Setubal Alambre Portugal 77,- 6 cl





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,-

The Grand Indulgence
5 course dinner 1190,-

Forrett / Starter

Biff Tataki

Beef Tataki

Ytrefilet av okse, kapers, pepperrot og eggemulsjon.
Striploin, capers, horseradish and egg emulsion.

Innholder/contains: melk/milk, egg

Chablis Domaine Brocard Burgundy France

195,-

Pinot Noir Château du Cray Andre Goichot Burgundy France

252,-

Mellomrett / Middle course

Crudo av kveite

Halibut crudo

Kveite, lime, koriander, chili og gressløk.
Halibut, lime, coriander, chili and chives

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

Vin anbefaling / Wine recommendation

Sauvignon Blanc Porcupine Boekhoustskloof South Africa

162,-

Riesling Charm Georg Breuer Rheingau Germany

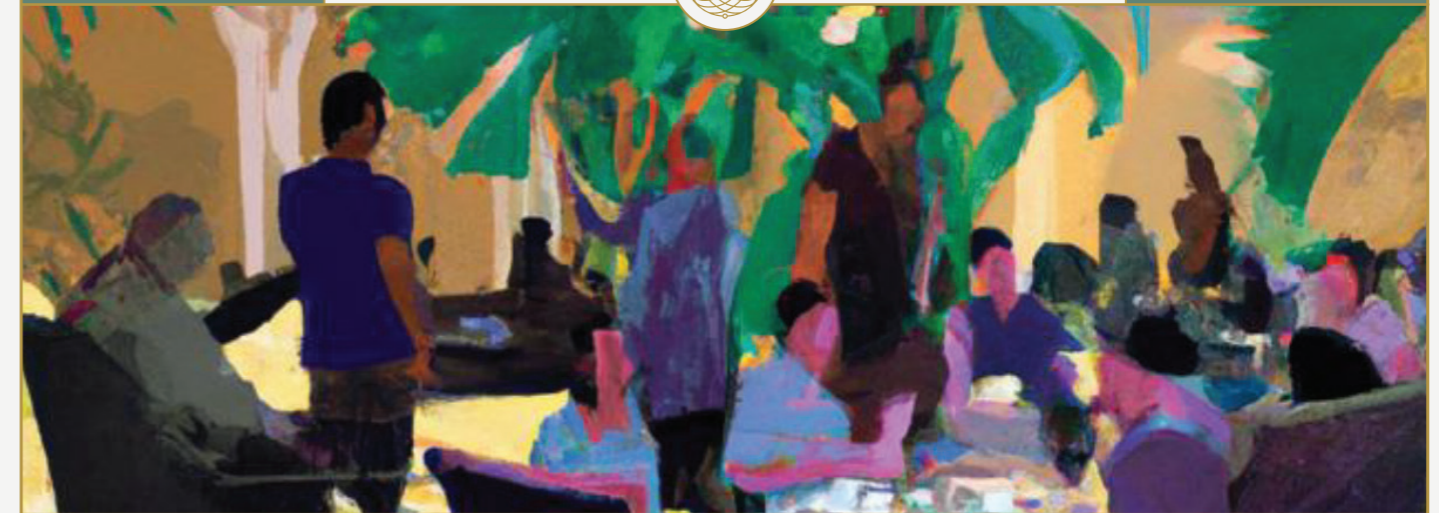
178,-

Hvilerett / Palet Cleanser

Verjus-augurk granité

Verjus-cucumber granité

Innholder/contains: melk/milk



Hovedrett / Main course

Indrefilet av okse

Beef tenderloin

Okse indrefilet, potet mousseline, sommerkål, gressløk og Bordelaise saus.
Tenderloin of beef, potato mousseline, summer cabbage, chives and sauce Bordelaise.

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

Vin anbefaling / Wine recommendation

Barbera d'Alba Paolo Scavino Piedmont Italy

258,-

Chateau Brun Saint Emilion Grand Cru Bordeaux France

262,-

Ost / Cheese

Snertingdal Blå Viking

Med Crème Chiboust, tindved og grønn pepper.
With Crème Chiboust, sea buckthorn and green pepper.

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

Vin anbefaling / Wine recommendation

Sauternes Castelnau de Suduiraut Bordeaux France

95,- 6 cl

Dessert

Sjokoladeterterte

Chocolate tart

Varm sjokoladeterterte, sprø karamell med kakaonibs, earl grey karamellsaus, røkt salt, og iskrem av crème fraîche.

Warm chocolate tart, cacao nib brittle, tea caramel sauce, smoked salt, and crème fraîche ice cream.

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

Vin anbefaling / Wine recommendation

Madeira 5-years old Cossart Gordon Malmsey

95,- 6 cl



PALMEN

RESTAURANT