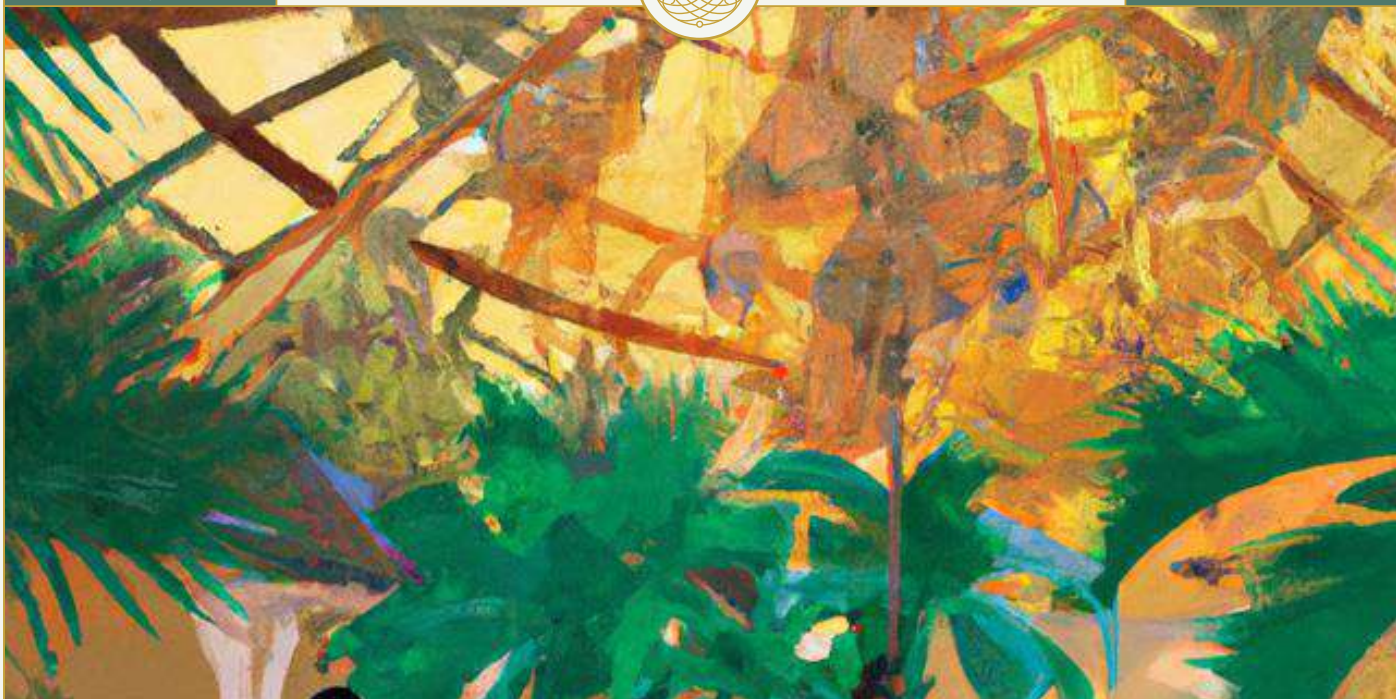


Meny



Menu



PALMEN

RESTAURANT



11.00-16.30 17.00-22.00

Mandag til Fredag | Monday to Friday

12.00-17.00 18.00-22.00

Lørdag | Saturday

12.00-17.00

Søndag | Sunday



PALMEN

RESTAURANT

Palmens historie

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 history

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.

Se ledige tider og book din Afternoon Tea på
www.grand.no
Afternoon Tea 625,- per person

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

See available times and book your Afternoon Tea at
www.grand.no
Afternoon Tea NOK 625 per person



PALMEN

RESTAURANT

DRIKKE - BEVERAGE

MUSSERENDE – SPARKLING

		Flaske/Bottle	Glass
NV Ruinart Brut	Champagne France	1299,-	221,-
NV Veuve Clicquot Rosé	Champagne France	1515,-	256,-
NV Crémant de Alsace Marc Kreydenweiss	Alsace France	980,-	167,-
NV Prosecco Brut Mionetto	Veneto Italy	705,-	121,-

ROSEVIN – ROSE WINE

2022 Château de Berne Inspiration	Provence France	889,-	181,-
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HVITVIN – WHITE WINE

2022 Sauvignon Blanc Porcupine Ridge Boekhouts kloof	Western Cape, South Africa	695,-	142,-
2022 Riesling Charm Georg Breuer	Rheingau Germany	815,-	166,-
2021 Pinot Grigio Elena Walch	Alto Adige Italy	905,-	184,-
2022 Chablis Brocard	Burgundy France	885,-	180,-
2020 Chardonnay Black Stallion	Napa Valley USA	1145,-	232,-

RØDVIN – RED WINE

2022 Cabernet Sauvignon Robertson	Robertson South Africa	670,-	137,-
2021 Barbera d'Alba Borgogno	Piemonte Italy	825,-	168,-
2022 Zinfandel Three Finger Jack	Lodi USA	865,-	176,-
2021 Pinot Noir Château du Cray A. Goichet	Burgundy France	998,-	203,-
2017 Amarone Torre del Falasco	Veneto Italy	1278,-	259,-

ØL - BEER

Ringnes fatøl lager 40cl	112,-
Carlsberg Pilsner lager 33cl	110,-
Peroni lager 33cl	123,-

ALKOHOLFRIE ALTERNATIV – NON ALCOHOLIC ALTERNATIVE

Musserende / Sparkling Blanc de Blanc Odd Bird Richard Juhlin France	80,-
Oddbird Hvitvin eller rødvin / White wine or red wine	80,-
Veneto Italy San Pellegrino Sparkling Water 50cl	95,-
Coca Cola - Coca Cola Zero – Sprite - Fanta 33cl	68,-
Ringi Eplemost 75cl / Glass	195,- 116,-

VARM DRIKKE – HOT BEVERAGE

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

2 retter - 2 course

2 RETTERS LUNSMENY
475,-

Velg mellom kjøtt eller fisk til hovedrett

2 COURSE LUNCH MENU
475,-

Choose between meat or fish for main course

HOVEDRETTER - MAIN COURSES

PANNESTEKT ØRRET

PAN FRIED TROUT

Pannestekt ørret, rødvinlinsler, syltede rotgrønnsaker & velouté

Panfried trout, red wine lentils, pickled root vegetables & velouté

INNEHOLDER/CONTAINS: FISK/FISH, SULFITTER/SULPHITES, MELK/MILK

ELLER - OR

LAMMERAGOUT

LAMB RAGOUT

Lammeragout, soltørkede tomater, spinat, rigatoni & pecorinoost

Lamb ragout, sundried tomatoes, spinach, rigatoni & pecorino cheese

INNEHOLDER/CONTAINS: HVETE/WHEAT, SULFITTER/SULPHITES, MELK/MILK

DESSERT - DESSERT

Dagens dessert fra Grands konditori

Today's dessert from Grand pastry kitchen



PALMEN

RESTAURANT

Lunsjmeny - Lunch Menu

Serveres mellom 11:00 - 16:30

Served between 11:00 - 16:30

GRAND KLASSIKERE – GRAND CLASSICS

GRAND BURGER _____ 339,-

GRAND BURGER

Burger av storfe, med kull surdeigsbrød, cheddar ost, karamellisert løk, pepperrottdressing og pommes frites

Beef burger, charcoal sourdough bun, Cheddar cheese, caramelized onions, horseradish dressing and pommes frites

INNEHOLDER / CONTAINS: MELK/MILK, EGG, HVETE/WHEAT, SULFITT/SULFITES

(kan serveres som vegetar / can be served as a vegetarian option)

CÆSARSALAT _____ 309,-

CÆSAR SALAD

Livèche kylling, hjertesalat, cæsardressing, bacon fra Eldhus. Holtefjell XO ost & urtekrutonger

Livèche chicken, heart salad, caesar dressing, bacon from Eldhus, Holtefjell XO cheese & herb croutons

INNEHOLDER / CONTAINS: MELK/MILK, HVETE/WHEAT, EGG, FISK/FISH, SENNEP/MUSTARD

TOAST SKAGEN _____ 339,-

TOAST SKAGEN

Grillet surdeigsbrød, håndpillede reker, majones lagd på olivenolje & ørretrogn

Grilled sourdough bread, handpeeled shrimps, mayonnaise made on olive oil & trout roe

INNEHOLDER / CONTAINS: MELK/MILK, SKALLDYR/SHELLFISH, HVETE/WHEAT, EGG



PALMEN

RESTAURANT

LUNSMENY – LUNCH MENU

Serveres mellom 11:00 - 16:30
Served between 11:00 - 16:30

LUNSJRETTER – LUNCH COURSES

KREMET FISKESUPPE _____ 239,-

CREAMY FISH SOUP

Kremet fiskesuppe med safran, reker, blåskjell & ristet surdeigsbrød
Creamy saffron fish soup, shrimps, mussels & sourdough bread
INNEHOLDER/CONTAINS: MELK/MILK, HVETE/WHEAT, SKALLDYR/SHELLFISH

LØYROM FRA BOTTENVIKEN _____ 519,-

BLEAK ROE FROM BOTTENVIKEN

30g løyrom, dill, rødløk, sitron, surdeigsbrød & Røros rømme
30g bleak roe, dill, red onions, lemon, sourdough bread & Røros sour cream
INNEHOLDER/CONTAINS: SULFITT/SULFITES

BURRATA _____ 259,-

BURRATA

Burrata, tomatgelé, tomatsalat, forkullet rødløk, basilikumemulsjon & ristet surdeigsbrød
Burrata, tomato jelly, tomato salad, charred red onions, basil emulsion, & toasted sourdough
INNEHOLDER/CONTAINS: MELK/MILK, HVETE/WHEAT, SULFITT/SULFITES, EGG



PALMEN

RESTAURANT

LUNSMENY – LUNCH MENU

Serveres mellom 11:00 - 16:30

Served between 11:00 - 16:30

DESSERT

3 TYPER PETIT FOUR 149,-

3 TYPES OF PETIT FOUR

Vennligst spør din servitør om dagens smaker

Please ask your waiter for today's flavors

Passito Liquoroso Pantelleria Sicily Italy – 70,- 6 cl

NAPOLEONSKAKE 135,-

NAPOLEON CAKE

Cubansk rom & vanilje

Cuban rum & vanilla

INNEHOLDER/CONTAINS: MELK/MILK, HVETE/WHEAT, EGG

Sauternes Château Gravas – 95,- 6 cl

SESONGENS TERTE 155,-

SEASONAL TART

Vennligst spør din servitør om sesongens terte. / Please ask your waiter for the tart of the season.

OSTETALLERKEN 245,-

CHEESE PLATTER

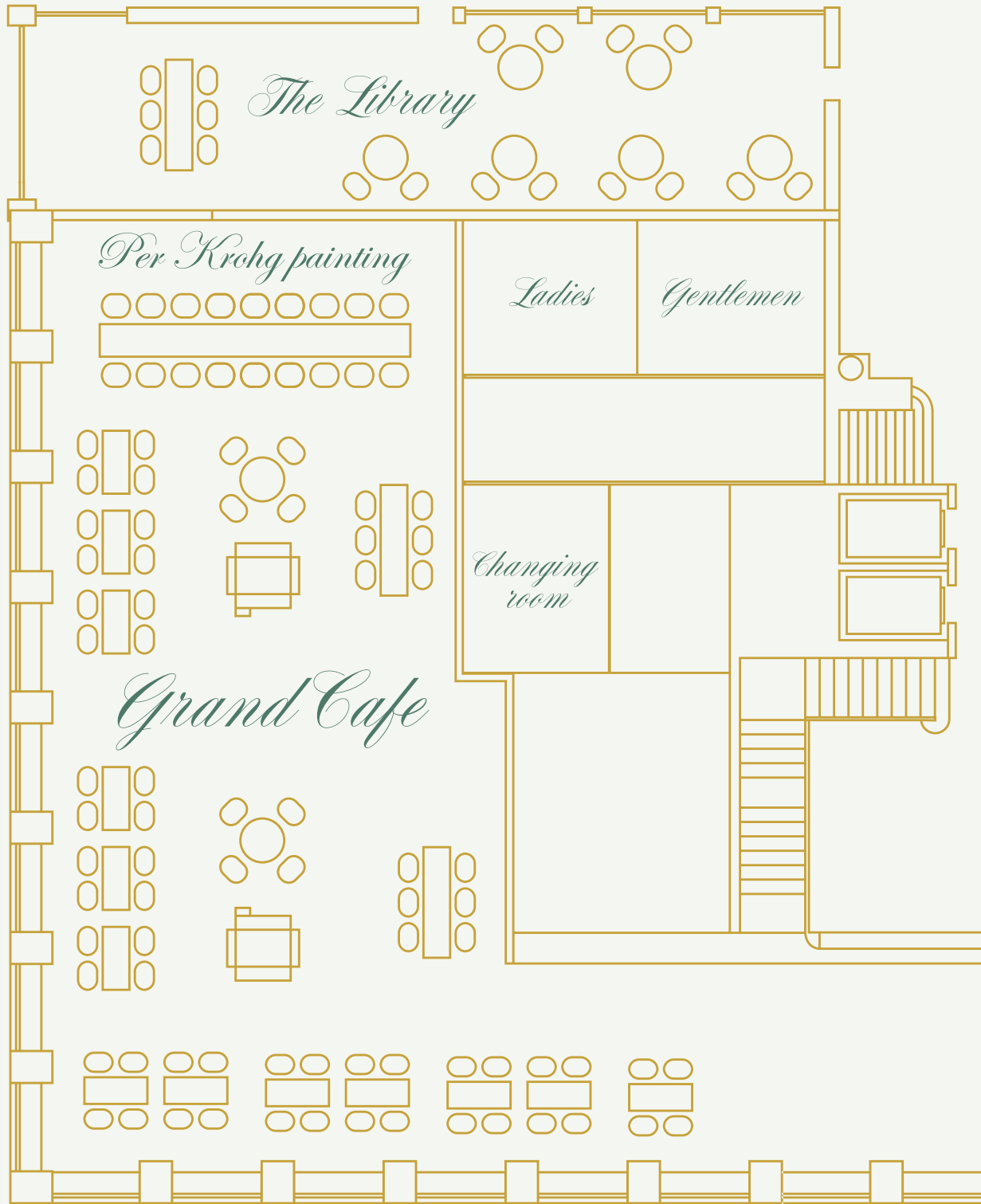
Utvalg av oster, bærkompott & brioche

Selection of cheeses, berry compote & brioche

INNEHOLDER/CONTAINS: MELK/MILK, HVETE/WHEAT, SULFITT/SULFITES

5-Years old Madeira Malmsey Cossart Gordon – 70,- 6 cl

20-Years Old Tawny Port Grahams – 135,- 6 cl



Karl Johan



Othilia



Palmen

Hall of Fame



Reception





PALMEN

RESTAURANT

Middags meny - Dinner menu

Serveres mellom 17:00 - 22:00
Served between 17:00 - 22:00

3 RETTERS MENY 795,-

Velg mellom kjøtt eller fisk til hovedrett

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

3 COURSE MENU 795,-

Choose between meat or fish for main course

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

FORRETT - STARTER

KREMET FISKESUPPE

CREAMY FISH SOUP

Kremet fiskesuppe med safran, reker, blåskjell & ristet surdeigsbrød

Creamy saffron fish soup, shrimps, mussels & sourdough bread

INNEHOLDER/CONTAINS: MELK/MILK, HVETE/WHEAT, SKALLDYR/SHELLFISH

HOVEDRETTER - MAIN COURSES

LAMMECARRÉ

RACK OF LAMB

Lammecarré, gnocchi, brunet smør, salvie, soltørkede tomater, grønn asparges & rødvinssaus

Rack of Lamb, gnocchi, browned butter, sage, sundried tomatoes, green asparagus & red wine sauce

INNEHOLDER/CONTAINS: HVETE/WHEAT, MELK/MILK, SULFITTER/SULPHITES

ELLER - OR

PANNESTEKT KVEITE

PANFRIED HALIBUT

Pannestekt kveite, confitert blomkål, byggrisotto, ramsløk & hvitvinsaus

Panfried halibut, confit cauliflower, barley risotto, ramson & white wine sauce

INNEHOLDER/CONTAINS: MELK/MILK, SULFITT/SULPHITES, BYGG/BARLEY, FISK/FISH

DESSERT - DESSERT

MELKESJOKOLADE MOUSSE

MILK CHOCOLATE MOUSSE

Melkesjokolade og earl grey mousse, cremeux av tørkede aprikoser og blandet nøtte crumble

Milk chocolate and earl grey mousse, cremeux of dried apricots & mixed nuts crumble

INNEHOLDER/CONTAINS: MELK/MILK, EGG, HVETE/WHEAT



PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00
Served between 17:00 - 22:00

FORRETT – STARTER

KREMET FISKESUPPE 239,-

CREAMY FISH SOUP

Kremet fiskesuppe med safran, reker, blåskjell & ristet surdeigsbrød

Creamy saffron fish soup, shrimps, mussels & sourdough bread

INNEHOLDER/CONTAINS: MELK/MILK, HVETE/WHEAT, SKALLDY

LØYROM FRA BOTTENVIKEN 519,-

BLEAK ROE FROM BOTENVIKEN

30g løyrom, dill, rødløk, sitron, surdeigsbrød & Røros rømme

30g bleak roe, dill, red onions, lemon, sourdough bread & Røros sour cream

INNEHOLDER/CONTAINS: MELK/MILK, FISK/FISH, HVETE/WHEAT, SULFITT/SULFITES

BURRATA 259,-

BURRATA

Burrata, tomatgelé, tomatsalat, forkullet rødløk, basilikumemulsjon & ristet surdeigsbrød

Burrata, tomato jelly, tomato salad, charred red onions, basil emulsion, & toasted sourdough

INNEHOLDER/CONTAINS: MELK/MILK, HVETE/WHEAT, SULFITT/SULFITES, EGG

KONFITERT BLEKKSPRUT 249,-

CONFIT OCTOPUS

Confitert blekksprut, paprikakrem, sellerimousse, tapiokachips, blekksprutperler, agurk infusert tapioka & gressløkpulver

Confit octopus, paprika cream, celeriac mousse, tapioca chips, octopus pearls, cucumber infused tapioca & chives powder

INNEHOLDER/CONTAINS: BLØTTDYR/MOLLUSKS, MELK/MILK, EGG



PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00
Served between 17:00 - 22:00

HOVEDRETTER – MAIN COURSES

GREATER OMAHA SHORTRIBS _____ 589,-

GREATER OMAHA SHORTRIBS

Greater Omaha shortribs, kremet polenta, ristede grønne bønner, chimichurri & rosmarinsaus

Greater Omaha shortribs, creamy polenta, roasted green beans, chimichurri & rosemary sauce

INNEHOLDER/CONTAINS: MELK/MILK, SULFITT/SULFITE

LAMMECARRÈ _____ 529,-

RACK OF LAMB

Lammecarré, gnocchi, brunet smør, salvie, soltørkede tomater, grønn asparges & rødvinssaus

Rack of Lamb, gnocchi, brown butter, sage, sundried tomatoes, green asparagus & red wine sauce

INNEHOLDER/CONTAINS: HVETE/WHEAT, MELK/MILK, SULFITTER/SULPHITES

PANNESTEKT KVEITE _____ 399,-

PANFRIED HALIBUT

Pannestekt kveite, confitert blomkål, byggrisotto, ramsløk & hvitvinsaus

Panfried halibut, confit cauliflower, barley risotto, & ramson white wine sauce

INNEHOLDER/CONTAINS: FISK/FISH, MELK/MILK, BYGG/BARLEY, SULFITTER/SULPHITES

STEKT GULROT _____ 259,-

ROASTED CARROT

Stekt gulrot, lilla gulrotpuré, gulrotchips, granateple vinaigrette & røkt velouté

Roasted carrot, purple carrot puree, carrot chips, pomegranate vinaigrette & smoked velouté

INNEHOLDER/CONTAINS: MELK/MILK, SULFITTER/SULPHITES



PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00
Served between 17:00 - 22:00

DESSERT

3 TYPER PETIT FOUR 145,-

3 TYPES OF PETIT FOUR

Vennligst spør din servitør om dagens smaker

Please ask your waiter for today's flavors

Passito Liquoroso Pantelleria Sicily Italy – 70,- 6 cl

OSTETALLERKEN 245,-

CHEESE PLATTER

Utvalg av oster, bærkompott & brioche

Selection of cheeses, berry compote & brioche

INNEHOLDER / CONTAINS: MELK/MILK, HVETE/WHEAT, SULFITT/SULFITES

5 years old Madeira Malmsey Cossart Gordon – 70,- 6 cl
20-Years Old Tawny Port Grahams – 155,- 6 cl

SFÆRE 165,-

SPHERE

Bringebær sfære, kefirmousse, fiolgelé & frossen bjørnebærkaviar

Raspberry dry sphere, kefir mousse, violet jelly & frozen blackberry

INNEHOLDER / CONTAINS: MELK/MILK, EGG

Seifried Sweet Agnes Riesling – 111,- 6 cl

HVIT SJOKOLADE 165,-

WHITE CHOCOLATE

Luftig hvit sjokolade, grønne erter, pistasjcake, Røros-is, frisk frukt & grønne ertesalat

Fluffy white chocolate, green peas, pistachio cake, Røros ice cream, fresh fruits & green peas salad

*INNEHOLDER / CONTAINS: MELK/MILK, EGG, MANDLER/ALMOND, HASSELNØTT/HAZELNUT, VALNØTTER/WALNUTS,
 PEANØTTER/PEANUTS, PISTASI/PISTACHIO, HEVETE/WHEAT*

Royal Tokaji Late Harvest Hungary – 89,- 6 cl



PALMEN

RESTAURANT

Sesongens GLOBETROTTER

Cocktailmeny

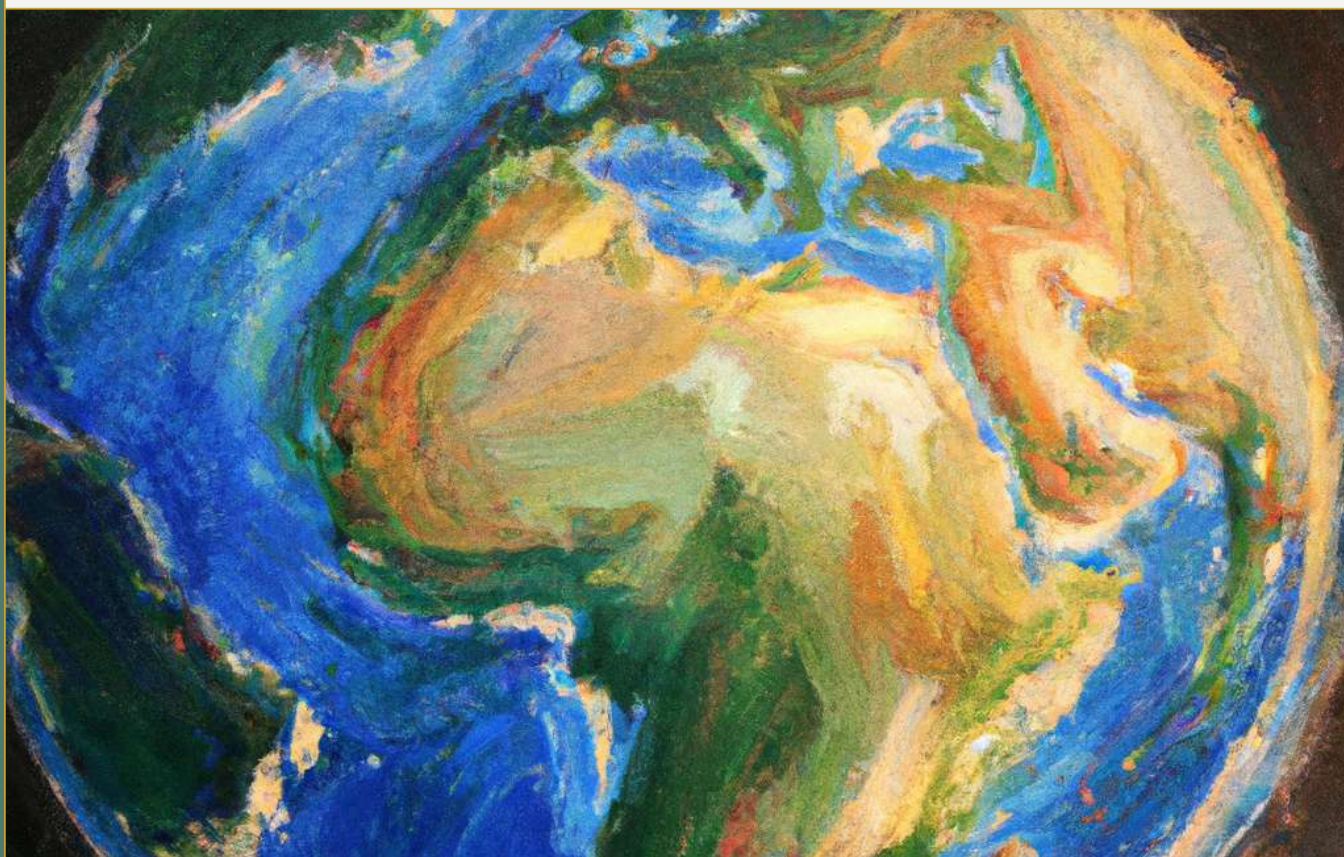
SEASONAL GLOBETROTTER MENU

Begi deg ut på en helårlig reise rundt om i verden med sesongens globetrotter cocktailmeny i Palmen restaurant. Hver drink er nøye utformet for å representere en årstid med en kombinasjon av unike smaker og ingredienser inspirert av ulike regioner. For å heve opplevelsen anbefaler vi å kombinere hver cocktail med en deilig rett fra vår varierte matmeny.

Embark on a year-long journey across the globe with our Seasonal Globetrotter Cocktail Menu at Palmen Restaurant. Each drink is thoughtfully crafted to represent a different season, featuring a combination of unique flavors and ingredients inspired by various regions. To elevate your experience, we recommend pairing each cocktail with a delightful dish from our restaurant's diverse food menu.

Alle Cocktails / All Cocktails: 205,-

Signature Cocktail





Sesongens GLOBETROTTER

Cocktailmeny

SEASONAL GLOBETROTTER MENU

Vår / Spring RABARBRA SOIREE / RHUBARB SOIREE

Bli med på en hagefest i full blomst med vår Rabarbra Soiree cocktail. Den elegante og blomsteraktige drinken omfavner essensen av en vårfest. Kombinasjonen av Hendrick's Gin med botaniske toner, den tørre og nøtteaktige Tio Pepe Fino Sherry, forfriskende lime cordial og syrlig rabarbra med selleribiter skaper en herlig vårformemmelse.

Step into a blooming garden party with the Rhubarb Soiree cocktail. This elegant and floral drink embodies the essence of a spring gathering. The combination of Hendrick's Gin's botanical notes, the dry and nutty Tio Pepe Fino Sherry, the refreshing lime cordial, and the tangy rhubarb with celery bitters creates a delightful springtime experience.

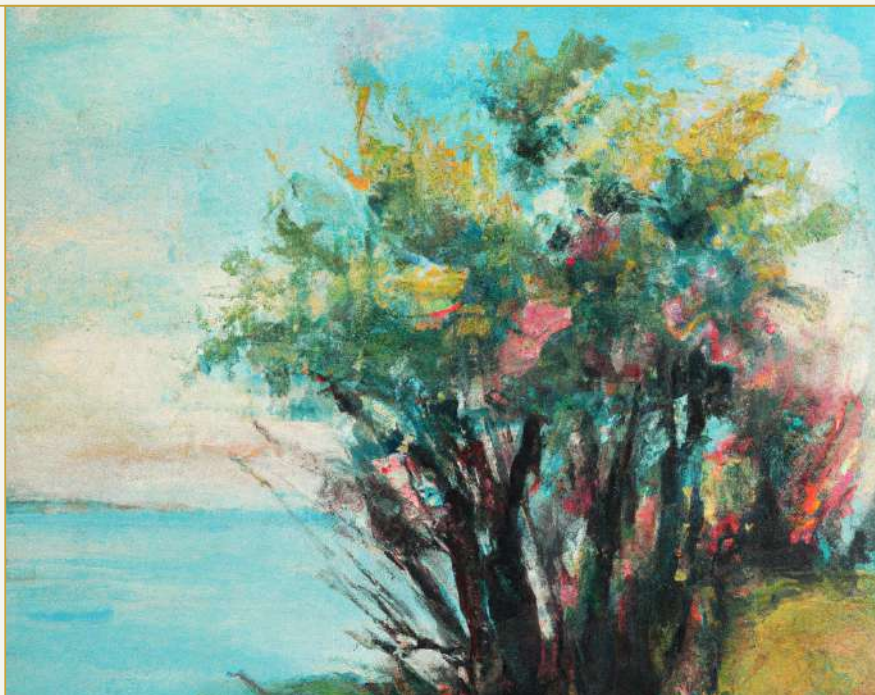
Smaksbeskrivelse / Flavor Description:

Springtime Soiree har en sofistikert og blomsteraktig bukett av smaker, med friskheten fra lime og den milde bitterheten fra selleri. Rabarbraen tilfører en deilig syrlighet som harmonerer med gin og sherry.

Springtime Soiree boasts a sophisticated and floral bouquet of flavors, accented by the freshness of lime and the gentle bitterness of celery. The rhubarb brings a delightful tartness that harmonizes with the gin and sherry.

- Hendrick's Gin
- Tio Pepe Fino Sherry
- Lime Cordial
- Rabarbra
- Selleribitter
- Hendrick's Gin
- Tio Pepe Fino Sherry
- Lime Cordial
- Rhubarb
- Celery Bitters

Sulfites, Celery / Sulfit, Selleri



Anbefalt rettkombinasjon / Recommended Dish Pairing:

Toast Skagen, Løyrom fra Bottenviken, Stekt kveite, Imperial Cermoni
 Toast Skagen, Bleak Roe from Bottenviken, Pan-fried Halibut, Imperial Sermoni



Sesongens GLOBETROTTER

Cocktailmeny

SEASONAL GLOBETROTTER MENU

Sommer / Summer ITALIENSK SOLNEDGANG / ITALIAN SUNSET

Drøm deg bort til en vakker terrasse i Italia, hvor du nyter en nydelig solnedgang med vår italienske Solnedgang cocktail. Den friske og bitre drinken fanger essensen av en solnedgang ved Middelhavet. Kombinasjonen av Camparis bitre toner, modne jordbær, fylde fra Carpano Classico Vermouth, sødmen fra White Creme de Cacao og sprudlende Prosecco skaper en forfriskende sommerflukt.

Transport yourself to a charming Italian terrace with the Italian Sunset cocktail. This vibrant and bittersweet drink captures the essence of a summer sunset by the Mediterranean Sea. The combination of Campari's bitter notes, ripe strawberries, the richness of Carpano Classico Vermouth, the sweetness of White Creme de Cacao, and the effervescence of Prosecco creates a captivating summer escape.

Smaksbeskrivelse / Flavor Description:

Italiensk Solnedgang fanger essensen av smakene fra Italia, med den modne sødmen fra jordbær og rikheten fra vermouth og kakaolikør. Tilsetningen av Prosecco gir en sprudlende og forfriskende karakter, som minner om sommerfeiringen.

Italian Sunset embodies the bold and bittersweet flavors of Italy, with the ripe sweetness of strawberries and the richness of vermouth and cacao. The addition of Prosecco adds a sparkling and refreshing element, reminiscent of summer celebrations.

- Campari
- Jordbær
- Carpano Classico Vermouth
- White Creme de Cacao
- Prosecco Mionetto

- Campari
- Strawberry
- Carpano Classico Vermouth
- White Creme de Cacao
- Prosecco Mionetto

Sulfites, Sulfit



Signature Cocktail

Anbefalt rettkombinasjon / Recommended Dish Pairing:

Coq Au Vin, Caesar-salat, Saffran Arancini, Ostetallerken
Coq Au Vin, Caesar Salad, Saffron Arancini, Cheese Platter



Sesongens GLOBETROTTER

Cocktailmeny

SEASONAL GLOBETROTTER MENU

Høst / Autumn EPLEHØST / APPLE HARVEST

La deg forføre av den nostalgiske duften fra en eplehage med vår Eplehøst cocktail. Den saftige og krydrede drinken feirer den generøse innhøstingen. Kombinasjonen av Calvados Pere Magloire VSOP eplebrennevin, sødmen fra is-eplecider, salt karamell og syrligheten fra Verjus skaper en høstlig smaksopplevelse.

Indulge in the nostalgic essence of an autumn orchard with the Apple Harvest cocktail. This luscious and spiced drink celebrates the bountiful harvest season. The combination of Calvados Pere Magloire VSOP's apple brandy, the sweetness of Ice Apple Sider, the indulgent notes of salted caramel, and the tartness of Verjus creates an autumnal symphony.

Smaksbeskrivelse / Flavor Description:

Eplehøst bringer frem de varme og behagelige smaken av modne epler, fremhevet av hint av saltet karamell for en ekstra touch av nytelse. Bruken av verjus tilfører en subtil syrlighet som balanserer den generelle sødmen i cocktailen.

Apple Harvest brings forth the warm and comforting flavors of ripe apples, accentuated by hints of salted caramel for a touch of indulgence. The use of Verjus adds a subtle tartness that balances the overall sweetness of the cocktail.

- Calvados Pere Magloire VSOP
- Is-eplecider
- Saltet karamell
- Verjus
- Calvados Pere Magloire VSOP
- Ice Apple Sider - Iscider
- Salted Caramel
- Verjus

Sulfites, Sulfit



Anbefalt rettkombinasjon / Recommended Dish Pairing:

Kremet soppuppe, Pork Belly, Indrefilet av Okse, The Grand «Marron Glace»
Creamy Mushroom Soup, Beef Tenderloin, Pork Belly, The Grand «Marron Glace»



Sesongens GLOBETROTTER

Cocktailmeny

SEASONAL GLOBETROTTER MENU

Vinter / Winter NORDISK GLØR / NORTHERN EMBER

Hva er bedre enn å kose seg foran peisen med vår Nordisk Glør cocktail og nyte varmen som brer seg? Drinken har en rik røyksmak som fanger essensen av en vinterkveld langt nord i landet. Kombinasjonen av Drambuie's urtesødme, Noilly Prat Dry Vermouths kompleksitet og røyksmaken fra Ardbeg Ten Peated Whiskey danner en varmende vinteropplevelse.

Embrace the warmth of a cozy fireplace in the far north with the Northern Ember cocktail. This rich and smoky drink captures the essence of a winter evening in the highlands. The combination of Drambuie's herbal sweetness, Noilly Prat Dry Vermouth's complexity, and the peaty notes of Ardbeg Ten Whisky creates an enchanting experience.

Smaksbeskrivelse / Flavor Description:

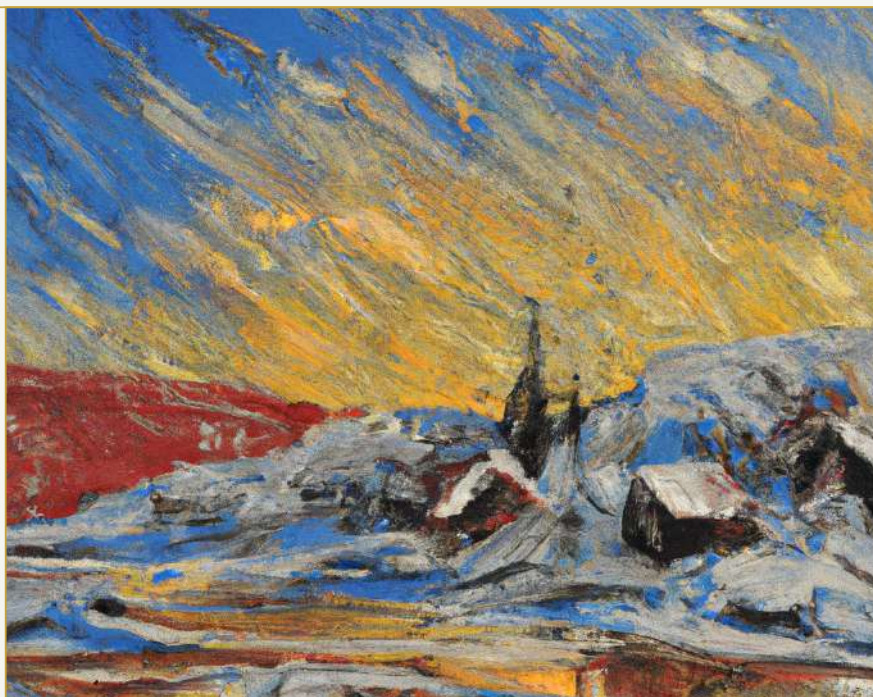
Nordisk Glør har en harmonisk blanding av urtesødme, tørr og litt bitter karakter, samt en subtil antydning av røyksmak. Sitronskall som garnityr tilfører en forfriskende sitrustwist til den ellers varme og behagelige smaken.

Northern Ember features a harmonious blend of herbal sweetness, a dry and slightly bitter character, and a subtle hint of smokiness. The lemon zest garnish adds a refreshing citrus twist to the otherwise warm and comforting taste.

- Drambuie
- Noilly Prat Dry Vermouth
- Ardbeg Ten Peated Whisky

- Drambuie
- Noilly Prat Dry Vermouth
- Ardbeg Ten Peated Whisky

Sulfites, Sulfit



Signature Cocktail

Anbefalt rettkombinasjon / Recommended Dish Pairing:

Røkt kalvetartar, Pork Belly, Indrefilet av Okse, Petit Fours
Smoked Veal Tartar, Pork Belly, Beef Tenderloin, Petit Fours



PALMEN

RESTAURANT

KLASSISKE COCKTAILER – CLASSIC COCKTAILS

Dry Martini _____ 205,-

Tanqueray Gin, Noilly Prat, Sitron eller Oliven

Tanqueray Gin, Noilly Prat, Lemon or Olive

Espresso Martini _____ 205,-

Koskenkorva Vodka, Kahlua, Espresso-kafe

Koskenkorva Vodka, Kahlua, Espresso Coffee

White Lady _____ 205,-

Roku Gin, Cointreau, Sitrus, Eggehvite

Roku Gin, Cointreau, Citrus, Egg White

Hemingway Daiquiri _____ 205,-

Plantation 3stars Rum, Luxardo Maraschino, Lime, Rosa Grapefrukt

Plantation 3stars Rum, Luxardo Maraschino, Lime, Pink Grapefruit

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

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