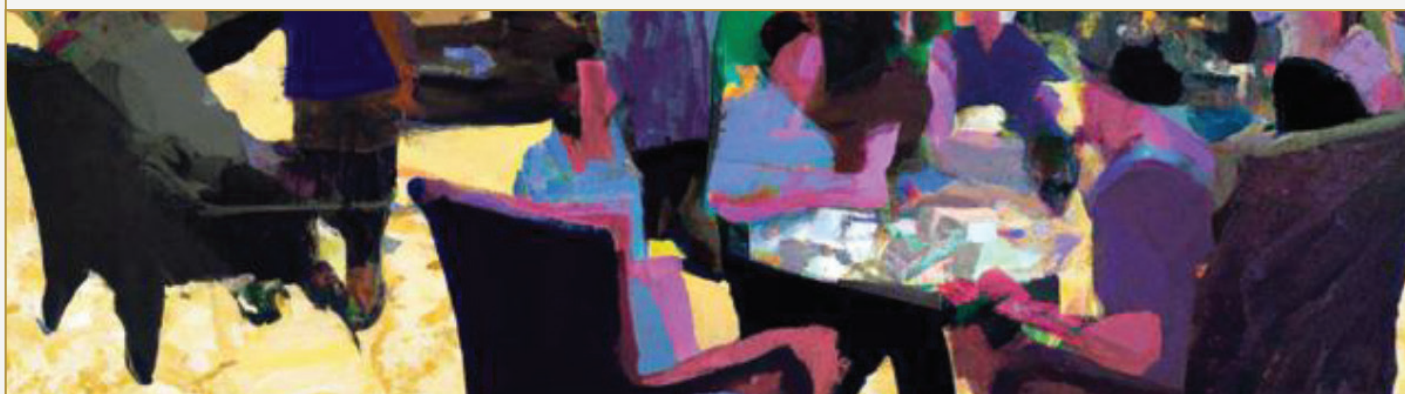




PALMEN

RESTAURANT



Mandag til fredag
kl 11:00 – 16:30 / 17:00 – 22:00

Lørdag
kl 12:00 – 17:00 / 18:00 – 22:00

Søndag
kl 12:00 – 17:00

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

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

Sunday
12:00 – 17:00



PALMEN

RESTAURANT

Drikke / Beverage

Musserende / Sparkling

Musserende / Sparkling		Glass	Bottle
Bollinger Special Cuvee Champagne France	NV	236,-	1395,-
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

Rosévin / Rosé Wine		Glass	Bottle
Château de Saint-Martin No2 Côtes de Provence France	2024	199,-	980,-

Hvitvin / White Wine

Hvitvin / White Wine		Glass	Bottle
Sauvignon Blanc Porcupine Boekhoutsklloof 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	2025	200,-	985,-
Chardonnay Black Stallion Napa Valley USA	2025	282,-	1595,-
Chassagne Montrachet Andre Goichot Burgundy France	2023	519,-	2580,-

Rødvin / Red Wine

Rødvin / Red Wine		Glass	Bottle
Pinot Noir Villa Wolf Pfalz Germany	2024	152,-	745,-
Zinfandel Three Finger Jack Lodi USA	2023	198,-	975,-
Barbera d'Alba Paolo Scavino Italy	2024	258,-	1275,-
Pinot Noir Château du Cray Andre Goichot	2023	252,-	1245,-
Chateau Brun Saint Emilion Grand Cru Bordeaux France	2020	262,-	1295,-
Gevrey Chambertin Andre Goichot Burgundy France	2021	401,-	2035,-
Cabernet Sauvignon Black Stallion Napa Valley USA	2022	297,-	1470,-

Inneholder/Contains: Sulfitter/Sulfities



PALMEN

RESTAURANT

Drikke / Beverage

Ø1 / Beer

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

Inneholder/Contains: Hvete/Wheat

Alkoholfrie alternativ / Non-Alcoholic alternative

Alkoholfrie alternativ / Non-Alcoholic alternative	Glass	Bottle
Mionetto 0% Veneto Italy	102,-	495,-
Riesling Dr Loosen Mosel Tyskland	102,-	495,-
J.M Fonseca Terras do Sado Portugal	102,-	495,-
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

Meny		Menu
 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,- <i>We kindly request that one menu is chosen for the entire party if you are 7 persons or more</i>		
Forrett / Starter		
Skogssopp og eggekrem Mushrooms and egg cream Ristet skogssopp med en varm krem av eggeplommer. Servert med hasselnøtter og Holtefjell XO. <i>Roasted forest mushrooms with a warm egg yolk cream. Served with hazelnuts and Holtefjell XO.</i> <i>Innholder/contains: melk/milk, hvete/wheat (gluten), egg, nøtter/nuts (hazelnuts)</i> Vin anbefaling / <i>Wine recommendation</i> <i>Chardonnay Chateau du Cray Burgundy France</i> 250,-		
Hovedretter / Main Courses		
Lammecarré av norsk lam Rack of Norwegian lamb Urtepanert lammecarré med sjalottløk, savoykål, estragon og aligot med friterte og moste mandelpoteter. <i>Herb-crusted rack of lamb with shallots, savoy cabbage, tarragon, and aligot with fried and mashed almond potatoes.</i> <i>Innholder/contains: melk/milk, hvete/wheat (gluten), selleri/celery, sulfitter/sulfites</i> Vin anbefaling / <i>Wine recommendation</i> <i>Chateau Brun Saint Emilion Grand Cru Bordeaux France</i> 262,-		
Eller / Or		
Ishavsrøye Arctic char Pannestekt ishavsrøye, jordskokk, gresskar, grønnkål og blåskjellvelouté. <i>Pan-seared Arctic char, Jerusalem artichoke, pumpkin, kale and mussel velouté.</i> <i>Innholder/contains: melk/milk, fisk/fish, selleri/celery, bløtdyr/mollusc, sulfitter/sulfites</i> <i>Chablis Domaine Brocard Burgundy France</i> 195,-		
Dessert		
Sjokoladefondant Chocolate fondant Mayan Red enkeltvariant sjokolade, glaserte kirsebær og akevittis. <i>Mayan Red single-origin chocolate, glazed cherries and aquavit ice cream.</i> <i>Innholder/contains: melk/milk, hvete/wheat (gluten), egg</i> <i>Kopke LBV Douro Portugal</i> 110,-		

Meny		Menu
 		
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

Forrett / Starter

Østers og biff tartar289,-

Oysters and steak tartare

3 østers toppet med biff tartar, sjalottløk, epleeddik og dillolje.
3 oysters topped with beef tartare, shallots, apple cider vinegar and dill oil.

Inneholder/contains:bløtdyr/mollusk, sulfitter/sulfites

Bollinger Special Cuvee Champagne France256,-

Chablis Domaine Brocard Burgundy France195,-

Sjøreps289,-

Langoustine

Pannestekt sjøreps med grønne epler, fennikel, pepperotkrem og dill.
Pan-fried langoustine with green apples, fennel, horseradish cream and dill.

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

Riesling Charm Georg Breuer Rheingau Germany178,-

Kyllingterrine349,-

Chicken terrine

Terrine med norsk kylling, Grands pastrami og hjemmelagde sennep, syltede grønnsaker, fikensyltetøy, Rørossmør og surdeigsbrød.
Terrine of Norwegian chicken, Grand's pastrami and homemade mustard, pickled vegetables, fig chutney, Røros butter and sourdough bread.

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

Rosé - Château de Berne Inspiration Provence France190,-

Red - Pinot Noir Château du Cray Andre Goichot Burgundy France252,-

Hjemmebakt brød45,-

Homemade bread

Palmens eget nybakte brioche brød.
Palmen's own freshly baked brioche bread.

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

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

Skogssopp og eggekrem269,-

Mushrooms and egg cream

Ristet skogssopp med en varm krem av eggeplommer. Servert med hasselnøtter og Holtefjell XO.
Roasted forest mushrooms with a warm egg yolk cream. Served with hazelnuts and Holtefjell XO.

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

Chardonnay Chateau du Cray Burgundy France250,-

Rødbeter og geitost249,-

Beetroot and goat cheese

Ristede rødbeter med geitost, hasselnøtter, honning og bringebærvinaigrette
Roasted beets with goat cheese, hazelnuts, honey and raspberry vinaigrette.

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

Sancerre Franc Millet Loire France226,-



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

Grand Klassikere / Grand Classics

Grand Burger

Grand burger

Smashburger, Fanaost, 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

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

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

Ravioli

Ravioli

Hjemmelaget ravioli fylt med ricotta og porcini.
Servert med salvie, hasselnøtter, Holtefjell XO og sort trøffel.
Homemade ravioli filled with ricotta and porcini. Served with sage, hazelnuts, Holtefjell XO and black truffle.

Innholder/contains: melk/milk, hvete/wheat (gluten), nøtter/nuts (hazelnuts), selleri/celery

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

Hovedretter / Main courses

Ishavsrøye

Arctic char

Pannestekt ishavsrøye, jordskock, gresskar, grønnkål og blåskjellvelouté.
Pan-seared Arctic char, Jerusalem artichoke, pumpkin, kale and mussel velouté.

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

Pinot Grigio Elena Walch Alto Adige Italia

Black Angus Ytrefilet

Black Angus Striploin

Ytrefilet, beinmarg, grønne bønner med bacon, trippelfriterte pommes frites og Béarnaisesaus.
Striploin, bonemarrow, green beans with bacon, triple cooked French fries and sauce Béarnaise.

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

Zinfandel Three Finger Jack Lodi California USA

Cabernet Sauvignon Black Stallion Napa Valley USA

Lammecarré av norsk lam

Rack of Norwegian lamb

Urtepanert lammecaré med sjalottløk, savoykål, estragon og aligot med friterte og moste mandelpoteter.
Herb-crusted rack of lamb with shallots, savoy cabbage, tarragon, and aligot with fried and mashed almond potatoes.

Innholder/contains: svin/pork, melk/milk, hvete/wheat (gluten), selleri/celery, sulfitter/sulfites

Château Brun St.Emillion Grand Cru Bordeaux France

GRAND HOTEL OSLO

PALMEN



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

Eple tarte tatin 189,-
Apple tarte tatin
Calvados sabayonne, romrosiner og hasselnøttiskrem.
Calvados sabayon, rum raisins and hazelnut ice cream.

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

Vin anbefaling / Wine recommendation
Tarriquet Dernieres Grives Côtes de Gascogne France 99,- 6 cl

Sjokoladefondant 189,-
Chocolate fondant
Mayan Red enkeltvariant sjokolade, glaserte kirsebær og akevittis.
Mayan Red single-origin chocolate, glazed cherries and aquavit ice cream.

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

Kopke LBV Douro Portugal 110,- 6 cl

Bienenstich 179,-
Bie sting cake
En variasjon den klassiske tyske kaken med hvit sjokoladeganache, mandler, fermentert aprikos, aprikosorbet og honning fra Dronningens have.
A variation of the classic German cake with white chocolate ganache, almonds, fermented apricot, apricot sorbet and honey from the Queen's Garden.

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

Sauternes Castelnau de Suduiraut Bordeaux France 95,- 6 cl

Petit Four 145,-
Gresskarpai, bourbonkuler og Mississippi mud sjokolademousse.
Pumpkin pie, bourbon balls, Mississippi mud chocolate mousse

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

Moscatel de Setubal Alambre Portugal 77,- 6 cl



Meny



Menu

PALMEN

RESTAURANT