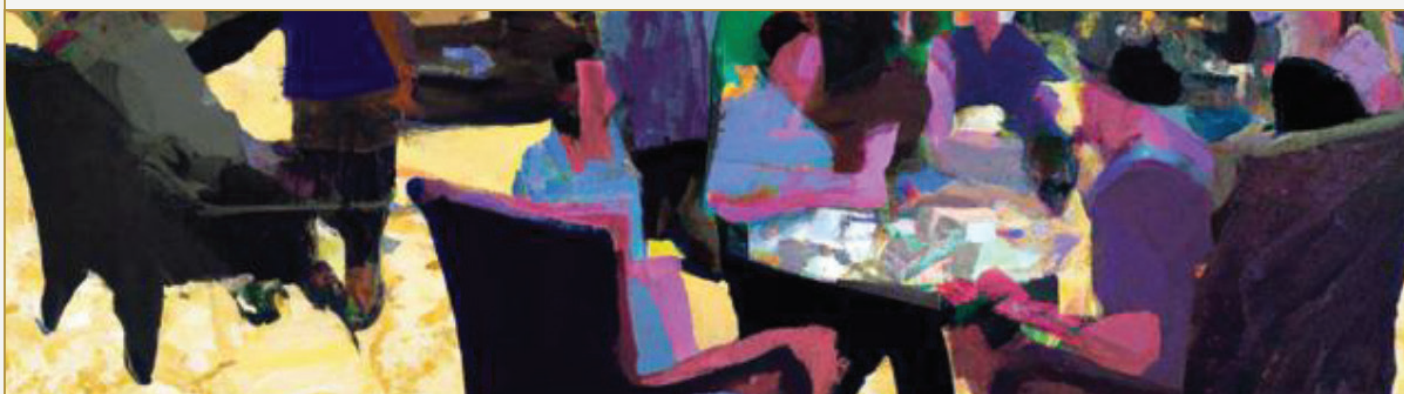




PALMEN

RESTAURANT



Servers fra mandag til fredag
kl 11:00 – 16:30 / 17:00 – 22:00

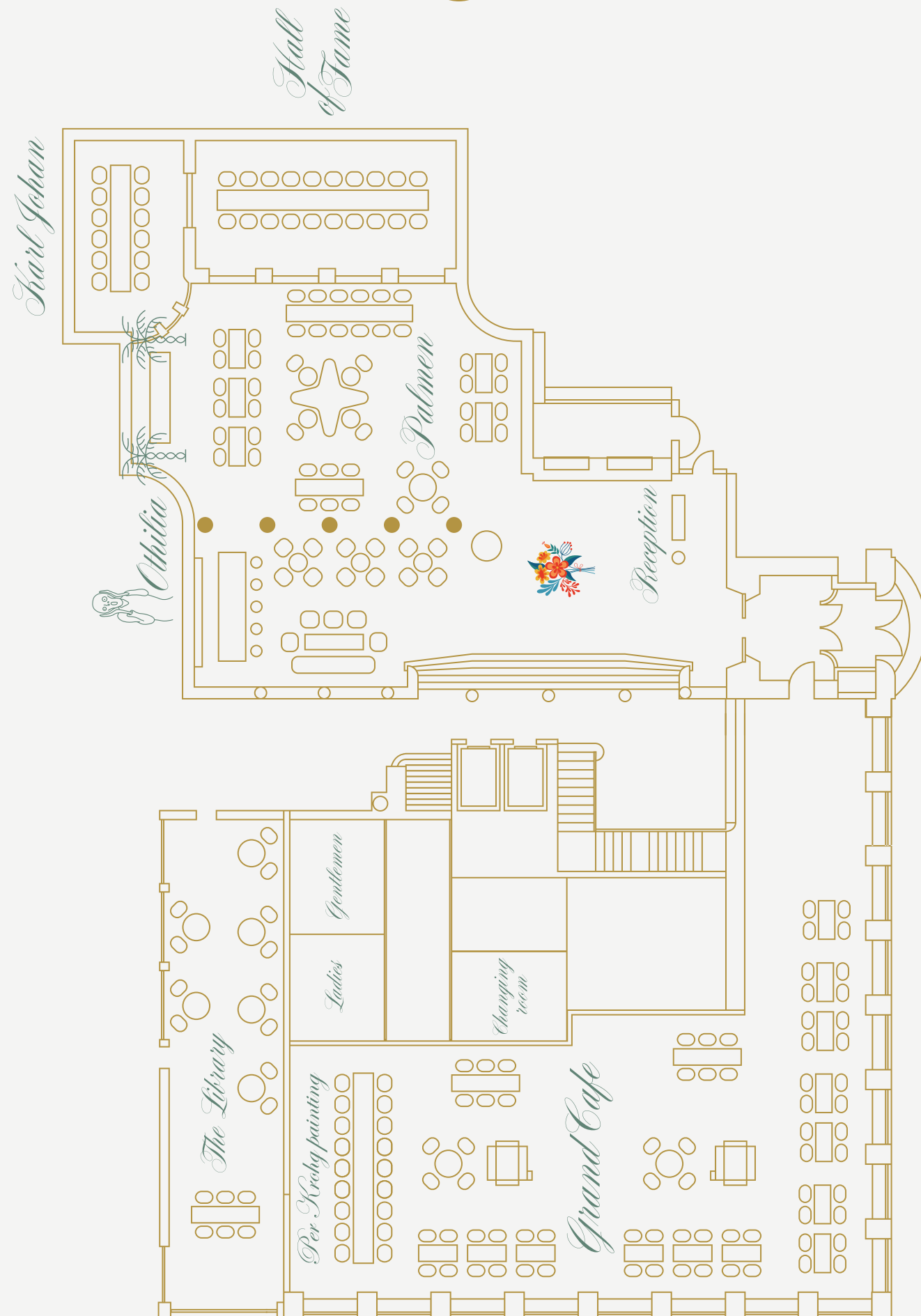
Serveres lørdag
kl 12:00 – 17:00 / 18:00 – 22:00

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

Palmens historie / Palmen history

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 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.

Bordreservasjon

Se ledige tider og book din Afternoon Tea på
www.grand.no

Afternoon Tea kr 665,- per person

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

Table reservations

See available times and book your Afternoon Tea at
www.grand.no

Afternoon Tea NOK 665 per person

Meny



Menu

PALMEN

RESTAURANT

Drikke / Beverage

Musserende / Sparkling

		Glass	Bottle
Ruinart Brut Champagne France	NV	221,-	1299,-
Veuve Clicquot Rose Champagne France	NV	268,-	1585,-
Crémant de Bourgogne Brut Léonce Bocquet Burgundy France	NV	144,-	845,-
Prosecco Brut Mionetto Veneto Italy	NV	128,-	745,-

Rosévin / Rosé Wine

		Glass	Bottle
Château de Berne Inspiration Provence France	2024	190,-	935,-

Hvitvin / White Wine

		Glass	Bottle
Sauvignon Blanc Porcupine Boekhouts kloof Western Cape South Africa	2023	148,-	725,-
Riesling Charm Georg Breuer Rheingau Germany	2022	174,-	855,-
Chablis Domaine Brocard Burgundy France	2023	189,-	950,-
Pinot Grigio Elena Walch Alto Adige Italy	2023	198,-	975,-
Chardonnay Black Stallion Napa Valley USA	2022	252,-	1245,-
Chassagne Montrachet Andre Goichot Burgundy France	2023	510,-	2535,-
Meursault Village Andre Goichot Burgundy France	2022	582,-	2895,-

Rødvin / Red Wine

		Glass	Bottle
Cabernet Sauvignon Robertson Breede River Valley South Africa	2023	158,-	675,-
Barbera D'Alba G. Borgogno & Figli Piemonte Italy	2022	182,-	895,-
Zinfandel Three Finger Jack Lodi USA	2022	182,-	895,-
Pinot Noir Château du Cray André Goichot Burgundy France	2022	222,-	1095,-
Chateau Brun Saint Emilion Grand Cru Bordeaux France	2019	253,-	1250,-
Gevrey Chambertin Andre Goichot Burgundy France	2021	399,-	1980,-
Chambolle Musigny Andre Goichot Burgundy France	2021	461,-	2290,-

Innholder/Contains: Sulfitter/Sulfities

GRAND HOTEL OSLO

PALMEN

Meny



Menu

PALMEN

RESTAURANT

Drikke / Beverage

Øl / Beer

Ringnes fatøl, lager, 40 cl	115,-
Peroni, lager, 33 cl	129,-

Innholder/Contains: Hvete/Wheat

Alkoholfrie alternativ / Non-Alcoholic alternative

Musserende/ Sparkling Blanc de Blanc Oddbird Richard Juhlin France	80,-
Oddbird – Hvitvin eller rødvin / White wine or red wine	99,-
Veneto Italy San Pellegrino Sparkling Water, 50 cl	95,-
Coca Cola/ Coca Cola Zero/ Sprite/ Fanta, 33 cl	68,-
Ringi Aroma Eplemost, Glass / 75 cl	122,- 205,-

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

GRAND HOTEL OSLO

PALMEN

Meny



Menu

PALMEN

RESTAURANT

Lunsjmeny / Lunch Menu

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

2 retters lunsjmeny 499,-
Velg mellom kjøtt eller fisk til hovedrett

2 course lunch menu 499,-
Choose between meat or fish for main course

Hovedretter / Main Courses

Urtestekt kalv
Herb roasted veal

Urtestekt kalv, puré av norske betes, sautert kål og rødvinssaus.
Herb roasted veal, purée of Norwegian beetroot, sautéed cabbage and red wine sauce.

Innholder/contains: Melk/Milk, Sulfitt/Sulfite, Selleri/Celery, Sennep/Mustard

Eller / Or

Pannestekt ishavsrøye
Pan fried Arctic char

Pannestekt ishavsrøye, kremet norsk blomkål, urtestekt gulrot og skalldyrvelouté.
Pan fried Arctic char, cream of Norwegian cauliflower, herb roasted carrot and shellfish velouté.

Innholder/contains: Fisk/Fish, Melk/Milk, Sennep/Mustard, Sulfitt/Sulfite, Selleri/Celery

Dessert

Dagens dessert fra Grands konditori
Today's dessert from Grand pastry kitchen

GRAND HOTEL OSLO

PALMEN

Meny



Menu

PALMEN

RESTAURANT

Lunsjmeny / Lunch Menu

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

Grand klassikere / Grand Classics

Grand Burger349,-
Grand Burger
Smashburger, cheddarost, kullsurdeigsbrød, syltet løk, sennepsemulsjon og pommes frites.
Smash burger, norwegian cheddar cheese, charcoal sourdough bun, pickled onion, mustard emulsion and french fries.
Innholder/contains: Hvete/Wheat, Egg, Melk/Milk, Sulfitter/Sulfites, Sennep/Mustard

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

Cæsarsalat319,-
Caesar Salad
Romanosalat 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, Egg, Fisk/Fish, Sennep/Mustard

Toast Skagen349,-
Toast Skagen
Ristet surdeigsbrød fra Asker Bakeri, håndpillede reker, majones og ørretrogn.
Toasted sourdough bread from Asker Bakeri, hand-peeled shrimps, mayonnaise and trout roe.
Innholder/contains: Melk/Milk, Skalldyr/Shellfish, Hvete/Wheat, Fisk/Fish, Egg

GRAND HOTEL OSLO

PALMEN

Meny		Menu
 PALMEN RESTAURANT		
Lunsjmeny / Lunch Menu Serveres mellom 11:00 – 16:30 <i>Served between 11:00 – 16:30</i>		
Lunsjretter / Lunch courses		
Kremet skorsonerrot suppe med sitron Creamed soup of salsify infused with lemon Kremet skorsonerrot suppe med sitron, pannestekt skorsonerrot, eldhusrøkt bacon, ramsløkolje og ristet surdeigsbrød. <i>Creamed soup of salsify infused with lemon, pan-fried salsify, eldhus-smoked bacon, ramson oil and toasted sourdough.</i> <i>Innholder/contains: Melk/Milk, Gluten (Hvete/Wheat), Sulfitt/Sulfite</i> 240,-		
Løyrom fra Bottenviken Bleak roe from Bottenviken 30g løyrom, dillemulsjon, rødløk, sitron, blinis & Røros rømme. <i>30g bleak roe, dill emulsion , red onions, lemon, blinis & Røros sour cream.</i> <i>Innholder/contains: Sulfitt/Sulfites, Fisk/Fish, Melk/Milk</i> 529,-		
GRAND HOTEL OSLO		
PALMEN		

Meny		Menu
 PALMEN RESTAURANT		
Lunsjmeny / Lunch Menu Serveres mellom 11:00 – 16:30 <i>Served between 11:00 – 16:30</i>		
Dessert		
Petit Four Petit Four Plommeterte, trøffel av hasselnøtt og pâte de fruit. <i>Plum tart, hazelnut truffle, and pâte de fruit.</i> <i>Innholder/contains: Melk/Milk, Egg, Gluten, Nøtter/Nuts (Hasselnøtt/Hazelnuts, Mandel/Almonds)</i> 145,-		
Napoleonskake Napoleon Cake Cubansk rom & vanilje. <i>Cuban rum & vanilla.</i> <i>Innholder/contains: Melk/Milk, Hvete/Wheat, Egg</i> 155,-		
The Grand Apple Eplemousse fylt med eplekompott og lakriskrem. <i>Apple mousse filled with apple compote and licorice cream.</i> <i>Innholder/contains: Melk/Milk, Egg, Hvete/Wheat</i> 155,-		
Hjemmelaget Yoghurt Home-made Yoghurt Hjemmelaget yoghurtmousse, blåbærcoulis og kastanjeskum. <i>Homemade yoghurt mousse, blueberry coulis, and chestnut foam.</i> <i>Innholder/contains: Melk/Milk, Wheat/Hvete, Mandel/Almond, Egg</i> 155,-		
Ostetallerken Cheese Platter Høvding Sverre XO, Svertningdal Blå Viking, Bæråscammen camembert, nøttekjeks, brioche og konserverte norsker epler. <i>Høvding Sverre XO, Svertningdal Blå Viking blue cheese, nut biscuit, brioche and preserved norwegian apples.</i> <i>Innholder/contains: Melk/Milk, Egg, Hvete/Wheat, Sulfitt/Sulphite, Mandler/Almond, Hasselnøtter/Hazelnuts, Egg</i> 519,-		
5-Years Old Madeira Malmsey Cossart Gordon 20-Years Old Tawny Port Grahams 70,- 6 cl 155,- 6 cl		
GRAND HOTEL OSLO		
PALMEN		

Meny		Menu
 PALMEN RESTAURANT		
Middags meny / Dinner menu		
Serveres mellom 17:00 – 22:00 Served between 17:00 – 22:00		
3 retters middagsmeny 819,- 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 personer 3 course dinner menu 819,- Choose between meat or fish for main course We kindly request that one menu is chosen for the entire party if you are 7 persons or more		
Forrett / Starter		
Varmrøkt Frøya laks Hot Smoked Frøya Salmon Varmrøkt Frøya laks med agurk, gelé av sitron-yuzu, skalldyrsemulsjon, ørretrogn og tapiokachips. Hot smoked Frøya salmon with cucumber, lemon yuzu gel, shellfish emulsion, trout roe and tapioca crisp. Innholder/contains: Fisk/Fish, Egg, Melk/Milk, Sulfitt/Sulfite, Skalldyr/Shellfish		
Hovedretter / Main Courses		
Sprøbakt Lysing Crispy Baked Hake Sprøbakt lysing med grønn ertestuing, sautert brokkolini, velouté og dillolje. Crispy baked hake with green pea purée, sautéed broccolini, velouté and dill oil. Innholder/contains: Fisk/Fish, Gluten, Melk/Milk, Selleri/Celery, Sulfitt/Sulfite, Egg		
Eller / Or Ibérico svinekjake Iberico Pork Cheeks Iberico svinekjake langtidsbakt i norske epler, med løkkrem, pannestekt polenta og karamellisert sjalottløk. Cheeks of Iberico pork slow-cooked in Norwegian apples, served with onion cream, pan fried polenta and caramelized shallots. Innholder/contains: Melk/Milk, Sulfitt/Sulfite, Gluten, Sennep/Mustard, Selleri/Celery		
Dessert		
Honey Comb Ostekake på norsk geitost, honningkake, mandler, aprikos, sitrontimian. Cheesecake of Norwegian goat cheese, honey comb, almonds, apricot, lemon thyme. Innholder/contains: Melk/Milk, Mandler/Almonds		
GRAND HOTEL OSLO		PALMEN

Meny		Menu
 PALMEN RESTAURANT		
Middags meny / Dinner menu		
Serveres mellom 17:00 – 22:00 Served between 17:00 – 22:00		
Forrett / Starter		
Kremet skorsonerrot suppe med sitron 240,- Creamed Soup of Salsify Kremet skorsonerrot suppe med sitron, pannestekt skorsonerrot, eldhusrøkt bacon, ramsløkolje og ristet surdeigsbrød. Creamed soup of salsify infused with lemon, pan fried salsify, eldhussmoked bacon, ramson oil, and toasted sourdough. Innholder/contains: Melk/Milk, Gluten (Hvete/Wheat), Sulfitt/Sulfite		
Løyrom fra bottenviken 529,- Bleak roe from botenviken 30g løyrom, dillemulsjon, rødløk, sitron, blinis og Rørosrømme. 30g bleak roe, dill emulsion, red onions, lemon, blinis and Røros sour cream. Innholder/contains: Melk/Milk, Fisk/Fish, Hvete/Wheat, Sulfitt/Sulfites		
Varmrøkt Frøya laks 240,- Hot Smoked Frøya Salmon Varmrøkt Frøya laks med agurk, gelé av sitron-yuzu, skalldyrsemulsjon, ørretrogn og tapiokachips. Hot smoked Frøya salmon with cucumber, lemon yuzu gel, shellfish emulsion, trout roe, and tapioca crisp. Innholder/contains: Fisk/Fish, Egg, Melk/Milk, Sulfitt/Sulfite, Skalldyr/Shellfish		
Saltbakte beter 250,- Salt Baked Beets Saltbakte beter med urteblanding, Rørosrømme, honningristede pinjekjerner og bringebærvinaigrette. Salt baked beets with herbal salad, sour cream from Røros, honey toasted pine nuts, and raspberry vinaigrette. Innholder/contains: Melk/Milk, Sulfitt/Sulfite		
Carpaccio 260,- Carpaccio av norsk okse med fermentert hvitløkemulsjon, Holtefjellchips, crudité av selleri, soltørkede cherrytomater og blåbærgastrique. Carpaccio of Norwegian beef with fermented garlic emulsion, Holtefjell crisp, celery crudité, sundried cherry tomatoes, and blueberry gastrique. Innholder/contains: Melk/Milk, Egg, Selleri/Celery, Sulfitt/Sulfite		
GRAND HOTEL OSLO		PALMEN

Meny		Menu
 PALMEN RESTAURANT		
Middags meny / Dinner menu		
Serveres mellom 17:00 – 22:00 <i>Served between 17:00 – 22:00</i>		
Hovedretter / Main courses		
Sprøbakt Lysing Crispy Baked Hake Sprøbakt lysing med grønn ertestuing, sautert brokkolini, velouté og dillolje. <i>Crispy baked hake with green pea purée, sautéed broccolini, velouté, and dill oil.</i> <i>Innholder/contains: Fisk/Fish, Gluten, Melk/Milk, Selleri/Celery, Sulfitt/Sulfite, Egg</i> Urtestekt bryst av Livèchekylling Herb Roasted Breast of Livèche Chicken Urtestekt bryst av Livèchekylling med maispuré, glasert asparges, kremet grønn pepper demi-glace og sprøtt kyllingskinn <i>Herb roasted breast of Livèche chicken with corn purée, glazed asparagus, creamed green pepper demi-glace, and crispy chicken skin.</i> <i>Innholder/contains: Melk/Milk, Sulfitt/Sulfite, Selleri/Celery, Sennep/Mustard</i> Ibérico svinekjake Iberico Pork Cheeks Iberico svinekjake langtidsbakt i norske epler, med løkkrem, pannestekt polenta og karamellisert sjalottløk. <i>Cheeks of Iberico pork slowcooked in Norwegian apples, served with onion cream, panfried polenta, and caramelized shallots.</i> <i>Innholder/contains: Melk/Milk, Sulfitt/Sulfite, Gluten, Sennep/Mustard, Selleri/Celery</i> Røkt selleri Smoked Celery Røkt selleri med sellerikrem, dillolje, soppeemulsjon og ristede gresskarkjerner. Serveres med kremet steinsopp. <i>Smoked celery with celery cream, dill oil, mushroom emulsion, and toasted pumpkin seeds. Served with porcini cream.</i> <i>Innholder/contains: Sulfitt/Sulfite, Selleri/Celery, Sennep/Mustard</i>		
GRAND HOTEL OSLO PALMEN		

Meny		Menu
 PALMEN RESTAURANT		
Middags meny / Dinner menu		
Serveres mellom 17:00 – 22:00 <i>Served between 17:00 – 22:00</i>		
Dessert		
Ostetallerken Cheese Platter Høvding Sverre XO, Svertningdal Blå Viking, Bæråscammen camembert, nøttekjeks, brioche og konserverte norsker epler. <i>Hovding Sverre XO, Svertningdal Blå Viking blue cheese, nut biscuit, brioche and preserved Norwegian apples.</i> <i>Innholder/contains: Melk/Milk, Egg, Hvete/Wheat, Sulfitt/Sulphite, Mandler/Almond, Hasselnøtter/ Hazelnuts, Egg</i> 5-Years Old Madeira Malmsey Cossart Gordon 20-Years Old Tawny Port Grahams The Grand Apple Eplemousse fylt med eplekompott og lakriskrem. <i>Apple mousse filled with apple compote and licorice cream.</i> <i>Innholder/contains: Melk/Milk, Egg, Hvete/Wheat</i> Tokaij Late Harvest The Royal Tokaji Wine Company Hungary Corn Mousse av brunet smør med pasjonsfrukt og multesorbet. <i>Brown butter mousse with passionfruit and cloudberry sorbet.</i> <i>Innholder/contains: Melk/Milk, Egg, Gluten, Sulfitt/Sulfite, Soya/Soy</i> Nederburg Noble Late Western Cape Harvest South Afrika Petit Four Petit Four Plommeterte, trøffel av hasselnøtt og pâte de fruit. <i>Plum tart, hazelnut truffle and pâte de fruit.</i> <i>Innholder/contains: Melk/Milk, Egg, Gluten, Nøtter/Nuts (Hasselnøtt/Hazelnuts, Mandel/Almonds)</i> Moscatel De Setubal Alambre Portugal		
GRAND HOTEL OSLO PALMEN		

Meny		Menu
 PALMEN RESTAURANT		
Middags meny / Dinner menu		
Serveres mellom 17:00 – 20:30 <i>Served between 17:00 – 20:30</i>		
The Grand Experience 5 retters middag 1190,-		The Grand Experience 5 course dinner 1190,-
Forrett / Starter		
Røkt andebryst Cold Smoked Duck Breast Kaldrøkt andebryst fra Gardsgrønt med syltede småløk, karamellisert løksmør, estragonemulsjon og ristet surdeigsbrød. <i>Cold smoked breast of duck from Gardsgrønt with pickled baby onions, caramelized onion butter, tarragon emulsion, and toasted sourdough bread.</i> <i>Innholder/contains: Gluten, Sulfitt/Sulfite, Melk/Milk, Egg</i> Vinanbefaling / <i>Wine recommendation</i> 2022 Chardonnay Black Stallion Los Carneros USA 252,- glass 2022 Pinot Noir Chateau du Cray Andre Goichot Burgundy France 222,- glass		
Mellomrett / Middle course		
Risotto med ramsløk & kongekrabbe Ramson Risotto with King Crab Ramsløkrisotto med pannestekt kongekrabbe, skalldyrölje og sauterte favabønner. <i>Ramson risotto with panfried king crab, shellfish oil, and sautéed fava beans.</i> <i>Innholder/contains: Melk/Milk, Sulfitt/Sulfite, Skalldyr/Shellfish, Selleri/Celery</i> Vinanbefaling / <i>Wine recommendation</i> 2023 Chablis Domaine Brocard Burgundy France 189,- glass 2022 Chardonnay Black Stallion Los Carneros USA 252,- glass		
Hvilerett / Palet Cleanser		

Meny		Menu
 		
Hovedrett / Main course		
Vaktel ballotine Quail Ballotine Vaktelballotine med urtemousseline, poteter konfiterte i andefett og saus Bordelaise. <i>Quail ballotine with herb mousseline, potatoes confit in duck fat, and sauce Bordelaise.</i> <i>Innholder/contains: Melk/Milk, Sulfitt/Sulfite, Selleri/Celery, Sennep/Mustard</i> Vinanbefaling / <i>Wine recommendation</i> 2019 Château St. Brun Saint-Emillion Grand Cru Bordeaux France 253,- glass 2021 Gevrey Chambertin Andre Goichot Burgundy France 399,- glass		
Oster / Cheese		
Utvalg av norske oster Selection of Norwegian Cheeses Serveres med kvedesmør, syltede grønne jordbær og oxalis. <i>Served with quince butter, pickled green strawberries, and oxalis.</i> <i>Innholder/contains: Melk/Milk, Sulfitt/Sulfite, Gluten</i> Vinanbefaling / <i>Wine recommendation</i> 10-Years old Kopke Port 107,- 6 cl 2021 Recioto della Valpolicella Tesauro Veneto Italy 123,- 6 cl		
Dessert		
Naturen som inspirasjon Inspiration of Nature Parfait på hvit sjokolade og mjødurt og skogsbærkompott. <i>White chocolate and meadowsweet parfait and red forest fruit compote.</i> <i>Innholder/contains: Melk/Milk, Egg</i> Vinanbefaling / <i>Wine recommendation</i> 2016 Sauternes Castelnaud de Soudiraut Bordeaux France 95,- 6 cl		



PALMEN

RESTAURANT

Coctailmeny / Coctail menu

Klassiske cocktailer / Classic Cocktails

Dry Martini

210,-

Tanqueray Gin, Noilly Prat, Sitron eller Oliven.
Tanqueray Gin, Noilly Prat, Lemon or Olive.

Espresso Martini

210,-

Koskenkorva Vodka, Kahlua, Espresso-kaffe.
Koskenkorva Vodka, Kahlua, Espresso Coffee.

White Lady

210,-

Roku Gin, Cointreau, Sitrus, Eggehvite.
Roku Gin, Cointreau, Citrus, Egg White.

Remy Martin X.O. Opulence Serve

575,-

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

RESTAURANT

Brennevin meny / Spirits menu

Vennligst skann QR-koden for a se var fulle liste over brennevin på nettet.
Please scan QR code to see our full list of spirits online.





PALMEN

RESTAURANT