



# OTHILIA

LOBBY BAR



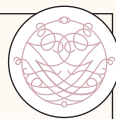


Welcome to our hidden pearl in the centre of Oslo.

We chose our name after Othilia Lasson Krohg – Nicknamed “Oda”. She was a lively character amongst the bohemian crowd of the late 1800’s and she represented the bohemian women who dared to break taboos.

Grand Café was only for men at that time, but that did not deter her so she attended debates, smoked cigarettes and enjoyed her cocktails, just as much as we would like you to enjoy your time here with us.

GRAND  
HOTEL | OSLO



# OTHILIA

LOBBY BAR

*All cocktails 195,-*

## The Grand Moments

The idea behind this menu is to celebrate nearly 150 years of history of The Grand Hotel since the opening in 1874. Within this period of time, important historical moments and events occurred in the world. The Grand Hotel has witnessed golden eras but also times of hardship. The moments which we tend to remember the most are the bright and happy ones.

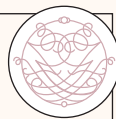
Since the Grand Hotel Oslo opened, the hotel became a favorite hotspot by famous artists such as Edvard Munch, Christian, Oda and Per Krohg, Henrik Ibsen, Alfred Nobel and many more. Important celebrations took place in the hotel such as when Roald Amundsen was the first person on The North Pole. The annual Nobel gala dinner to celebrate the Laureates of the Nobel Peace prizes is another special event.

This menu is a celebration of these bright and happy moments and famous people, by stories and intriguing cocktails we have created.

We hope you will connect to our rich and fascinating history through the stories behind our new cocktails that you will have a pleasant time at our Lobby Bar Othilia.

A Grand Welcome!

Signed: Othilia bar team



# The OTHILIA

Othilia Lasson Krohg – nick named “Oda” was married to the famous painter Christian Krohg and represent the era of Bohemian women. Grand Café used to be only for men, this did not detour her, she attended debates, smoked cigarettes and enjoyed her cocktails. She was a regular guest of the Grand Hotel and she also is the lady who gave the inspiration for the name of our lobby bar. This cocktail is created to tribute her legacy.

Allergies: Sulfites

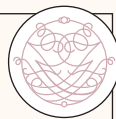
- Absolut Elyx
- Lillet Blanc
- Rhubarb
- Cranberry
- Ginger
- Roses

*Fruity*  
*Aromatic*  
*Spiced*



Signature Cocktail





# *The* NORTH POLE

The banquet at Grand Hotel has been the host to hundreds, maybe thousands of historical events in Oslo. One for instance, is the celebration of the explorer Roald Amundsen, when he returned from his North pole expedition in 1920.

"If in south, if in north, if in east, if in west  
Grand Hotel is and will always be best"

Christiania 11.23.1912, Roald Amundsen

Allergies: Sulfites

- Skagerrak Gin
- Cocchi Americano
- Green Olives
- White Cacao
- Sea Buckthorn
- Blue Spirulina

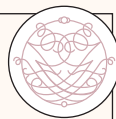
*Savoury*  
*Salty*  
*Hints of Chocolate*



Signature Cocktail







# The IBSEN WALK

Henrik Ibsen, the most famous of Norwegian authors has contributed to immortalize Grand's name. The legend has it that one could set the clock by Henrik Ibsen's appearance at Grand Hotel. Everyday, he strolled the very same route at the exact same time, where he made a stop at Grand Hotel for his regular table at Grand Café. His table was reserved for him with the note "Reserved Dr. Ibsen". Between 13.20 to 14.00 and 18.00 to 19.30 you could be certain to see Ibsen in the Café. In the summer time, he sometimes enjoyed Palmen Restaurant for his lunches.

This drink is inspired by Ibsen's favourite drinks, schnapps and beer.

Allergies: Sulfites

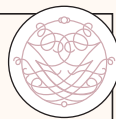
- Lysholm No.52 Aquavit
- Tio Pepe Dry Sherry
- Green Apple
- Pear
- Citrus
- Parsnip
- Thyme

*Fruity*  
*Citrusy*  
*Fizzy*



Signature Cocktail





# *The* JULIUS FRITZNER

Julius Fritzner was a pastry chef who founded the Grand Hotel in 1874. At that point, the building was only a three-floor apartment building. Citizens of Oslo called Mr. Fritzner crazy, as the location at that point was not very central in Oslo. Why would he build a three-floor hotel in a location where no guests would stay. Over the time, as the city grew, Grand Hotel is now located at the very heart of Oslo and Julius Fritzner's visionary strategy became reality.

Cocktail inspired by famous Norwegian pastry Kvæfjordkake.

Allergies: Lactose

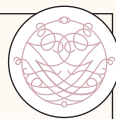
- Roku Gin
- Almonds
- Condensed Milk
- Strawberry
- Green Chartreuse

*Creamy*  
*Fruity*  
*Nutty*



Signature Cocktail





# The PALMEN

Palmen Restaurant is a proud part of Grand Hotel. However, through the years, the usage of the Palmen location has changed drastically. Initially, when the hotel was built, Palmen was a horses stable. Later, it became a garden with an outdoor restaurant, before it was altered to become a winter garden. Eventually, it became a part of the hotel in 1913. This tropical cocktail is inspired by the feeling you can get while dining at Palmen restaurant thanks to its two palms. Served with a food pairing snack on the side.

Allergies: None

- Plantation Grand Rum
- Cointreau
- Passion Fruit
- Citrus
- Eucalyptus
- Coconut Milk

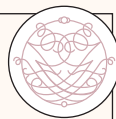
*Fresh*  
*Citrusy*  
*Tropical*



Signature Cocktail







# The OIL BOOM!

Grand Café has experienced two major booming economical periods. The café then turned into an office for stock exchangers rather than a café. At one point, the waiter had to set up a sign saying, “working is not permitted” in the café. The champagne was flowing and the legend has it that the shoes polisher outside the café earned that much money on shining shoes of Grand Café guests in the booming periods, that he one day showed up with a brand new outfit in the banquet to celebrate. Another celebrations were held when oil deposits were found in the sea. Since petrol is often called a “liquid gold”, our cocktail is served with an edible gold dust on top of the clear ice block, which will eventually melt into the drink and create a liquid gold in the glass.

Allergies: Sulfites

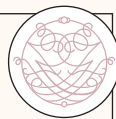
- Macallan 12 years old
- Pedro Ximenez Sherry
- Maple
- Chestnut
- Angostura Bitter

*Rich*  
*Strong*  
*Aromatic*



Signature Cocktail





# The MADONNA

One of the most told stories about Grand Café is the story about the famous regulars that often found alternative solutions to pay for their consumption, by art! Edvard Munch was one of them, and he valued a good steak or a few drinks (pølter) higher than his own paintings. Madonna is probably the most famous painting that was ever in the possession of a waiter at Grand Café, but unfortunately for the waiter, he sold the painting before Munch became famous. Served with edible passion fruit paint and. Carbonated at 2,4bars to achieve pleasant bubbles reminding of Prosecco.

Allergies: Sulfites

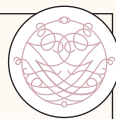
- Buffalo Trace Bourbon
- Port Wine
- Red Berries
- Hibiscus
- Cascara

*Red Fruit*  
Rich  
*Fizzy*



Signature Cocktail





# The FOX

“The Fox (What Does the Fox Say?)” is an electronic dance novelty song and viral video by Norwegian comedy duo Ylvis and was the top trending video of 2013 on YouTube. “The Fox” video was posted on 3 September 2013, and has received 1.1 billion views as of January 2023. In the United States it peaked at number six on the Billboard Hot 100 for three consecutive weeks. Originally an “anti-hit” produced as a part of the duo’s new season of Norwegian television talk show I kveld med YLVIS (Tonight with Ylvis) and uploaded on YouTube as a teaser. “The Fox”, “created to fail”, has ironically and accidentally gone viral, becoming Ylvis’ “breakout” song and drawing international attention to the group. The entire song was written in Palmen Restaurant.

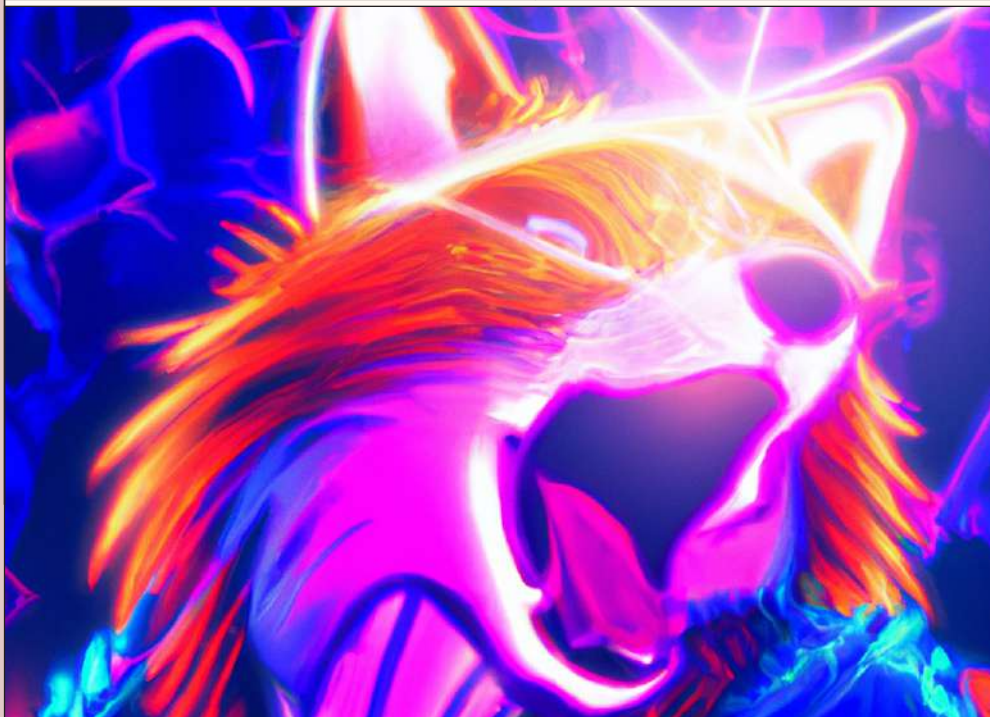
Allergies: Soy

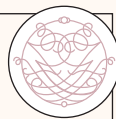
- Tequila
- Cointreau
- Carrot
- Mandarin
- Baobab Powder

*Fresh*  
*Citrusy*  
*Earthy*



Signature Cocktail





# The NOBEL PRIZE

Tourists from all over the world associate Grand Hotel to the Nobel Peace Prize Award. Grand Hotel is proudly hosting the winner of the Peace Prize which first was handed out in 1901. The tradition of hosting the winner at Grand Hotel also involves several rituals. One of them is that the award-winner receives ovations from the thousands that have gathered outside the hotel to salute the peacemaker. The official Nobel Banquet Dinner is hosted at Speilen, Royals and other state officials gather for celebration.

Allergies: Sulfites, Almonds

- Remy Martin VSOP Cognac
- Amontillado Sherry
- Plum Stones
- Morello cherry
- Bollinger Champagne

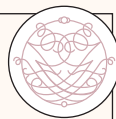
*Rich*  
*Nutty*  
*Mineral*



Signature Cocktail







# *The* PER KROHG

Maybe the most famous painting at Grand Hotel is the wall painting in Grand Café by Per Krohg. The painting was made in 1928 and illustrates the interior and the atmosphere at Grand Café. Krohg worked with the painting for years, adding famous regulars to the photo such as Edvard Munch, Henrik Ibsen and Julius Fritzner as well as famous editors, politicians and businessmen at that time.

Allergies: Lactose, Sulfites

- Beefeater Gin
- Noilly Prat
- Lemongrass
- Citrus
- Sage
- Aloe Vera Foam

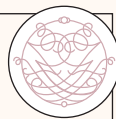
*Fresh*  
*Citrusy*  
*Sour*



Signature Cocktail



# The GRAND CLASSICS



## Hemingway Daiquiri

Plantation 3 stars Rum, Luxardo Maraschino, Lime, Pink Grapefruit  
Allergies: None



## Monte Carlo

Woodford Rye Whiskey, DOM Benedictine, Angostura Bitters  
Allergies: None



## Espresso Martini

Koskenkorva Vodka, Kahlua, Tia Maria, Espresso Coffee  
Allergies: None



## Morning Glory Fizz

Naked Malt Blended Whisky, Citrus, Egg white, Soda, Scent of Absinthe  
Allergies: Egg



## El Presidente

Brugal 1888 Rum, Gran Marnier, Noilly Prat, Pomegranate  
Allergies: Lactose, Sulfites



## White Lady

Roku Gin, Cointreau, Citrus, Egg white  
Allergies: Egg



## Negroni

Beefeater Gin, Cocchi Vermouth di Torino, Campari Bitter  
Allergies: Sulfites



## Paloma

Olmeca Altos Blanco, Lime, Agave, Salt, Pink Grapefruit  
Allergies: None





# *The* GRAND MOCKTAILS

*All mocktails 110,-*

## Apple Spritz

House made Apple Sorbet, Odd Bird Sparkling Wine

Allergies: Sulfites



## Herbal Sour

Rosemary, Thyme, Green Apple, Citrus

Allergies: None



## Tropical Mule

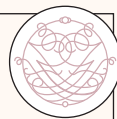
Passion Fruit, Lemongrass, Verjus, Ginger Beer

Allergies: None



# The WINES

BY THE GLASS



## Champagne and Sparkling Wine

Glass

Bottle

**Ayala Blanc de Blancs Champagne, France**

2015

267,-

1574,-

**Ayala Rose Majeur Champagne, France**

NV

206,-

1214,-

**Bollinger Special Cuvee Brut Champagne, France**

NV

216,-

1267,-

**Crémant de Alsace Marc Kreydenweiss, France**

NV

153,-

896,-

**Prosecco Brut Mionetto Veneto, Italy**

NV

120,-

695,-

## White Wine

Glass

Bottle

**Sauvignon Blanc Porcupine, South Africa**

2022

130,-

631,-

**Riesling Sauvage George Breuer, Germany**

2020

155,-

758,-

**Chablis Domaine Brocard Burgundy, France**

2020

172,-

843,-

**Beaune du Chateau Blanc Premier Cru  
Domaine Bouchard, Burgundy France**

2018

269,-

1325,-

## Red Wine

Glass

Bottle

**Cabernet Sauvignon Robertson, South Africa**

2020

127,-

631,-

**Barbera d'Alba Borgogno, Piemonte Italy**

2019

158,-

787,-

**Mercurey Pierre Ponelle, Burgundy France**

2019

181,-

898,-

**Amarone Valpantena Torre del Falasco, Veneto Italy**

2017

242,-

1193,-

## Rose Wine

Glass

Bottle

**Chateau de Berne Inspiration, Provence France**

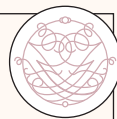
2021

164,-

800,-



# The BEERS, CIDERS And SOFT DRINKS



## BEER

|   |      |      |       |
|---|------|------|-------|
| <b>Ringnes, Lager draft</b>                 | 4,6% | 0,25 | 71,-  |
| <b>Ringnes, Lager draft</b>                 | 4,6% | 0,40 | 110,- |
| <b>Ringnes Pilsner, Lager</b>               | 4,6% | 0,33 | 105,- |
| <b>Carlsberg Pilsner, Lager</b>             | 4,5% | 0,33 | 109,- |
| <b>Peroni, Lager</b>                        | 4,6% | 0,33 | 122,- |
| <b>Peroni Gluten Free, Lager</b>            | 5,1% | 0,33 | 129,- |
| <b>Kronenbourg 1664 Blanc, Witbier</b>      | 5,0% | 0,33 | 137,- |
| <b>Brooklyn E India Pale Ale, IPA</b>       | 6,9% | 0,33 | 170,- |
| <b>Amundsen Apocalyptic Thunder, NE IPA</b> | 6,5% | 0,33 | 145,- |
| <b>Amundsen Ink and Dagger, NE IPA</b>      | 6,5% | 0,33 | 145,- |

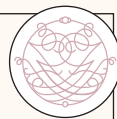
## CIDER

|                        |      |      |       |
|------------------------|------|------|-------|
| <b>Mack Pære Cider</b> | 4,5% | 0,33 | 136,- |
|------------------------|------|------|-------|

## NON-ALCOHOLIC BEER

|                      |      |      |      |
|----------------------|------|------|------|
| <b>Peroni Libera</b> | 0,0% | 0,33 | 78,- |
| <b>Fripa</b>         | 0,5% | 0,33 | 81,- |

# The HOT DRINKS And MINERAL WATER



## HOT DRINKS

*Single Double*

**Espresso**

50,-

53,-

**Americano**

56,-

59,-

**Cortado**

58,-

59,-

**Caffe Latte**

63,-

66,-

**Cappuccino**

60,-

63,-

**Hot Chocolate, Valrhona**

89,-

**Pot of black coffee**

79,-

**Pot of Tea, Palais des Thés**

79,-

## MINERAL WATER

**San Pellegrino, Sparkling Water**

0,50l

85,-

**Acqua Panna, Still Water**

0,50l

85,-

**Coca Cola, Cola Zero, Sprite, Fanta**

0,33l

68,-

**Hardanger Eplemost**

0,33l

116,-

**Hardanger Eplemost**

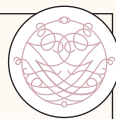
0,75l

182,-

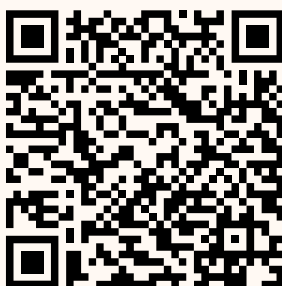
**Orange Juice**

0,33l

60,-



# *The* SPIRITS

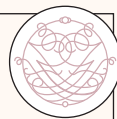


Scan QR code to see our full list of spirits online.



# The FOOD MENU

## And SNACKS



Served from 17:00.

### SAVORY

#### Grand Bagel

*Homemade bagel with smoked salmon and cream cheese*  
Contains: Fish, wheat

135,-

#### Norway's Land and sea

*Beef tataki with onions and wasabi cream served in crispy cones*  
*Gin cured Norwegian Salmon with pickled cucumber and dill emulsion served in crispy cones*  
Contains: Wheat, fish, sulfite, sesame

110,-

#### Kaviar – Caviar

*Caviar with blinis, onion, egg, sour crème, chives*

10g

30g

*Sevruga Caviar*

475,-

1325,-

*Oscietra Caviar*

498,-

1375,-

*Beluga Caviar*

775,-

Contains: Fish, egg, milk, wheat

#### Croquetas de Jamon

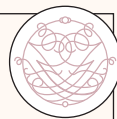
*Serrano croquettes with homemade aioli*  
Contains: Milk, wheat, egg

155,-



# The FOOD MENU

## And SNACKS



### SWEET AND SNACKS

#### Opera Cake

*Classic French coffee and chocolate cake*  
*Contains: Egg, wheat, milk*

135,-

#### Sweets from the bar

*Homemade truffles, cakes and chocolate*  
*Contains: Milk, wheat, egg, hazelnuts, almonds*

25,-  
 per piece

#### Grand Snack Mix

*Mixture of nuts with a twist*  
*Contains: Peanuts, almonds, pecan nuts*

75,-

#### Olives

*Spanish Green Manzanilla olives*

95,-

#### Chips

*Choose between root vegetables chips or truffle chips*

75,-

#### Cheese Plate

*Cheeses with berry compott and brioche*

230,-



# OTHILIA

LOBBY BAR

Graphic Design and Visuals by:  
Louis Everard Graphics | [louiseverard.com](http://louiseverard.com)

GRAND  
HOTEL | OSLO