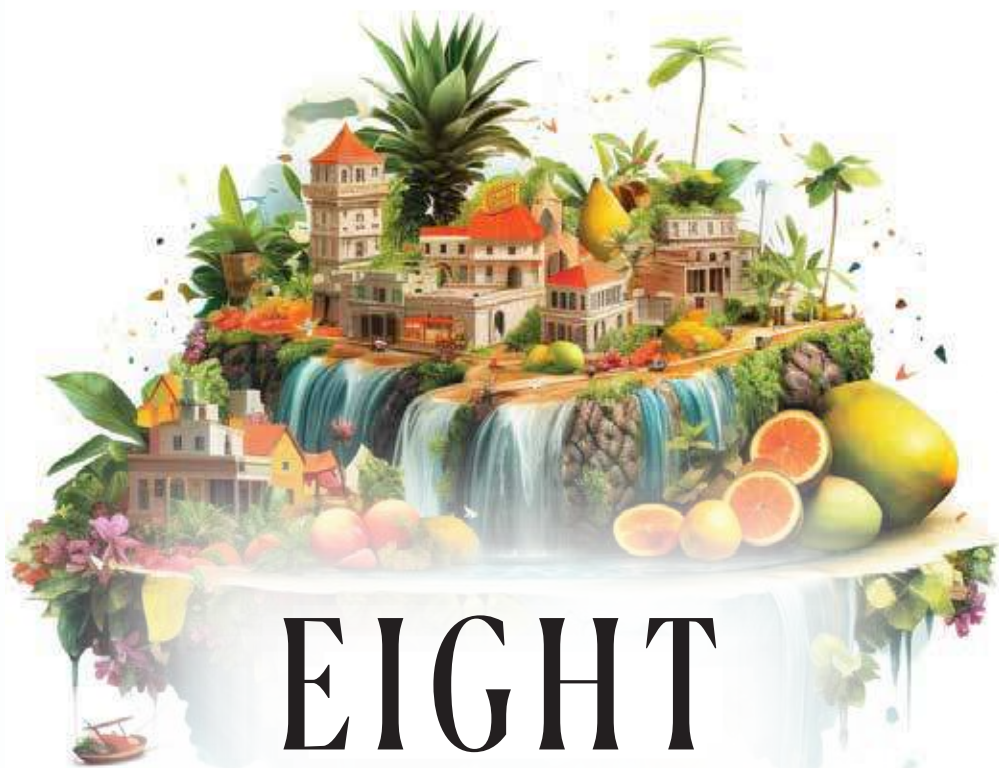


THE BOTANICAL JOURNEY
WORLD FLORA ODYSSEY



EIGHT

ROOFTOP BAR

GRAND
HOTEL | OSLO

EIGHT

ROOFTOP BAR

Welcome to our rooftop bar Eight at The Grand Hotel.

The perfect meeting place for our hotel guests as well as locals looking for a place to meet good friends, family or colleagues. Eight Rooftop Bar has a modern and great atmosphere, and is known for its terrace with fantastic views of the city.

We hope you will have a great time, enjoy the views and our signature cocktail creations.

THE
GRAND
HOTEL | OSLO

EIGHT

ROOFTOP BAR

Embark on a captivating global adventure with a cocktail menu that celebrates the unique and diverse edible flora from around the world. Inspired by the cultural traditions, historical roots, and vibrant flavors of each region, these carefully crafted cocktails will transport you on a sensory journey through time and geography.

We invite you to experience the essence of each region through the creative use of edible flora, evoking the spirit of local customs and natural beauty. This World Flora Odyssey cocktail menu will offer an unforgettable sensory experience, creating lasting memories and sparking conversations about the fascinating world of global botanicals.

THE BOTANICAL JOURNEY WORLD FLORA ODYSSEY

GRAND
HOTEL | OSLO

Sakura Soiree

Japan's Hanami Festival



Having a picnic during the Japanese hanami festival is a unique experience that combines natural beauty, cultural significance, and social gathering. It allows you to enjoy the transient and breathtaking cherry blossoms while immersing yourself in Japanese traditions. The festive atmosphere and the opportunity to indulge in traditional food and drinks make it a memorable and cherished occasion.

Grey Goose Vodka
Cherry Blossom
Yuzu
Sour grape



Allergens: Sulfates

Floral

Carbonated

Tart

205,-

Lavender Rendezvous

French Provencal Charm



The French Lavender Rendezvous embodies the allure of Provencal charm with its enchanting atmosphere. This vibrant festival celebrates the beauty and versatility of lavender, immersing visitors in captivating displays, fragrant fields, and aromatic experiences. It offers a delightful opportunity to indulge in the rich traditions, picturesque landscapes, and sensory delights that define the essence of Provence.

Bombay Sapphire Gin Premier Cru
White Peach
Lavander
Peach & Jasmine London Essence



Allergens: Sulfates

Mild

Mineral

Floral

205,-

GRAND
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05/24

EIGHT
BOUTIQUE BAR

Hibiscus Fiesta

Mexico's Colourful Heritage



Mexico's colourful heritage is a vibrant tapestry woven with rich traditions, diverse cultures, and captivating celebrations. The Hibiscus Fiesta, with its lively festivities, showcases the beauty and flavor of the hibiscus flower, known as "jamaica" in Mexico. From vibrant parades and traditional dances to indulging in refreshing hibiscus-infused beverages and delectable dishes, this fiesta offers a sensory experience that encapsulates the spirit of Mexico's cultural vibrancy.

Patron Silver Tequila
Hibiscus
Cocoa
Citrus
Chipotle Salt

Allergens: Sulfates



Refreshing

Spiced

Sour

205,-

Asian Paradise

The Lush Landscapes of Southeast Asia



The lush landscapes of Southeast Asia are a breathtaking fusion of natural beauty and rich cultural traditions. From the emerald rice terraces of Bali to the mist-covered mountains of Vietnam, these landscapes evoke a sense of awe and wonder. The region's historical roots and vibrant flavors add another layer of enchantment, as ancient temples, bustling markets, and delectable street food create a tapestry of sensory delights that captivate visitors from around the world.

Bacardi Diez Rum
Mango
Coconut
Ginger



Allergens: Sulfates

Tropical

Fruity

Juicy

205,-

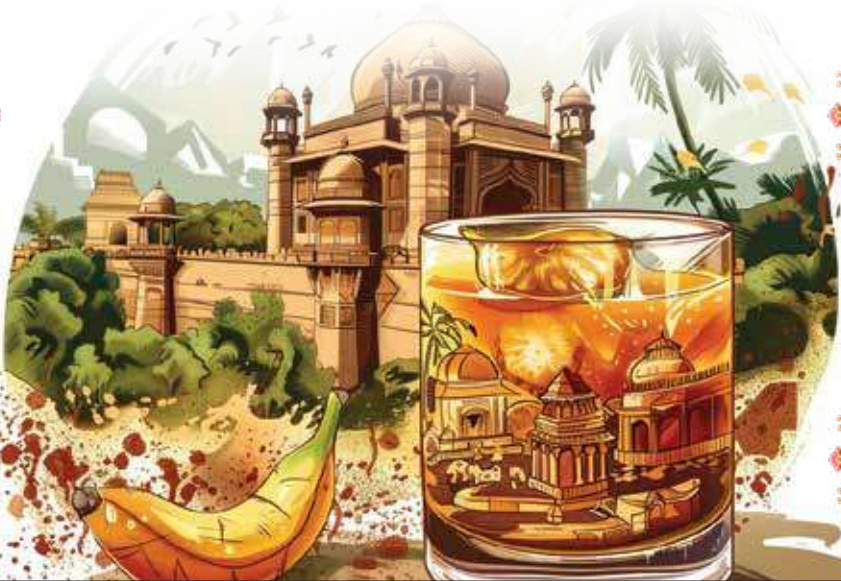
GRAND
HOTEL | OSLO

07/24

EIGHT
HOURS | 8H

Masala Sip

Fragrance of India



"Masala Sip" offers a unique taste of India through combination of Garam Masala, Sesame, Banana, and Orange bitters. Its earthy, spicy, and strong flavors reflect India's rich culinary heritage, influenced by diverse regions and traditions. From ancient spice routes to royal kitchens, India's food culture is a fascinating journey of innovation and tradition, celebrated in every sip of "Masala Sip."

Angel's Envy Bourbon
Garam Masala
Sesame
Banana
Orange bitters



Allergens: Sulfates, Sesame

Earthy

Spiced

Strong

205,-

Elderflower Elixir

Scandinavia's Summer Traditions



Scandinavian summer traditions are infused with a captivating blend of nature, community, and rich cultural heritage. From midsummer celebrations filled with flower crowns, maypoles, and bonfires, to outdoor feasts and games, the festivities capture the essence of Scandinavian joy and togetherness. Elderflower, with its delicate aroma and versatile use in refreshing drinks, desserts, and even savory dishes, adds a touch of floral enchantment to these cherished summertime rituals.

**St. Germain
Beefeater Gin
Pear
Lillet Blanc**



Allergens: Sulfates

Floral

Fruity

Refreshing

205,-

Moroccan Oasis

The Aromatic Allure of Moroccan Gardens



The Moroccan Oasis exudes an irresistible charm, drawing visitors into a world of exotic beauty and tranquility. The allure of Moroccan gardens lies in their aromatic abundance, with fragrant flowers like jasmine and roses infusing the air with their captivating scents. Exploring these lush gardens is a sensory delight, immersing guests in a tapestry of vibrant colors, soothing sounds of water fountains, and the intoxicating aromas that transport them to a serene oasis of serenity.

WhistlePig 10yo Rye

Pomegranate

Orange Blossom

Black Tea

Mint



Allergens: Sulfates

Chilling

Earthy

Fragrant

205,-

GRAND
HOTEL | OSLO

10/24

EIGHT
ROOSTER BAR

Time-Traveler

The Ancient Middle East's Sophisticated Palates



The Ancient Middle East's sophisticated palates offer an exciting culinary journey through time and diverse flavors. From the fragrant spices of Arabian cuisine to the delicate sweetness of Persian desserts, the region's gastronomy reflects centuries of cultural exchange and culinary refinement. Exploring the rich culinary heritage of the Ancient Middle East invites food enthusiasts to savor the intricate flavors and experience the timeless appeal of this historically significant region.

Jameson Black Barrel Whisky

Apricot

Tamarind

Honey

Cardamom



Allergens: Sulfates, Lactose

Silky

Oriental

Aromatic

205,-

GRAND
HOTEL | OSLO

11/24

EIGHT
ROOFTOP BAR

Nefertiti's Potion

Egyptian secret formula



In the dimly lit chamber, Nefertiti's Potion emerged, its essence a blend of ancient wisdom and modern allure. Crafted with vodka, tarragon, lemon, aloe vera, and vanilla, it whispered of forgotten secrets and timeless elegance. With each sip, its herbaceous crispness revealed a zesty tale of immortality, echoing the Queen's quest for eternal beauty through the sands of time.

Absolut Elyx Vodka

Tarragon

Lemon oils

Aloe Vera

Vanilla

Allergens: Sulfates



Crisp

Herbaceous

Zesty

205,-

GRAND
HOTEL | OSLO

12/24

EIGHT
ROOFTOP BAR

Cocoa Conclave

The Rich Heritage of Mesoamerican Chocolate



The rich heritage of Mesoamerican chocolate is a tantalizing journey into the origins of cocoa and its significance in ancient cultures. The Cocoa Conclave celebrates this heritage by immersing attendees in the world of chocolate, from its traditional cultivation and processing techniques to indulging in delectable chocolate creations. It offers a unique opportunity to explore the cultural and culinary significance of cocoa, while savoring the diverse flavors and textures that make Mesoamerican chocolate a true delight.

Eminente Rum
Cocoa nibs
Hazelnut
Coffee



Allergens: Sulfates, Nuts, Lactose

Robust

Nutty

Rich

205,-

The Grand Classics

Selection of timeless classic cocktails

Negroni

Beefeater Gin, Cocchi Vermouth di Torino, Campari

Allergens: Sulfates

Perfect Manhattan

Buffalo Trace, Cocchi Vermouth di Torino, Noilly Prat,
Maraschino, Angostura bitters

Allergens: Sulfates

Vieux Carre

Woodford Rye, Braastad VSOP, Cocchi Vermouth di Torino,
DOM Benedictine, Peychaud's & Angostura bitters

Allergens: Sulfates

Mai Tai

Bacardi Carta Blanca, Bacardi 8, Cointreau, Citrus, Almond

Allergens: Sulfates, tree nuts

Sidecar

Remy Martin VSOP, Cointreau, Pineau, Citrus

Allergens: Sulfates

Bramble

Bombay Bramble, Citrus

Allergens: Sulfates

Dark and Stormy

Plantation Rum, Citrus, Ginger Beer

Allergens: Sulfates

All classic cocktails 205,-

The Nobel Prize Cocktail

Grand Hotel Oslo Signature Cocktail



Tourists from all over the world associate Grand Hotel Oslo 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.

Remy Martin VSOP Cognac
Amontillado Sherry
Plum Stones
Morello cherry
Ruinart Brut Champagne



Rich

Nutty

Mineral

205,-

Allergens: Sulfates

GRAND
HOTEL | OSLO

15/24

EIGHT
BOTTLES

Wine list

*Selection of wines, both by the glass
and by the bottles*

White Wine

		<i>Glass</i>	<i>Bottle</i>
Sauvignon Blanc Porcupine South Africa	2022	142,-	695,-
Chardonnay Black Stallion Napa Valley, USA	2020	252,-	1145,-

Red Wine

		<i>Glass</i>	<i>Bottle</i>
Cabernet Sauvignon Robertson South Africa	2022	157,-	670,-
Pinot Noir Château du Cray Andre Goichot Burgundy, France	2021	203,-	998,-

Rose Wine

		<i>Glass</i>	<i>Bottle</i>
Chateau de Berne Inspiration Provence, France	2021	181,-	889,-

Sparkling wines

*Selection of sparkling wines, both
by the glass and by the bottles*

Champagne

		Glass	Bottle
Veuve Clicquot Brut	NV	194,-	1145,-
Veuve Clicquot Rosé	NV	220,-	1235,-
Moët Chandon Imperial Brut	NV		1214,-
Ruinart Brut	NV		1299,-
Ruinart Blanc de Blanc	NV		1945,-
Billecart Salmon Reserve Brut	NV		1600,-
Krug Grande Cuvée Brut	NV		5895,-

Cremant

Crémant Gratién Meyer Loire, France	NV		740,-
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Prosecco

Prosecco Brut Mionetto Veneto, Italy	NV	121,-	705,-
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Champagne

Our champagne recommendations

MV07 Henri Giraud Fût de Chêne

One of the oldest Champagne houses still owned by its founding family in Ay.

Pinot Noir is the dominant grape and Multi Vintage means that the grape comes from different years.

Mainly from 2007 50% (MV 07) /25% 2006 / 25% 2005

It is a full-bodied champagne with a good concentration.

Ripe fruitiness and a long finish.

Bottle 2014,-

1998 La Grande Dame Brut Veuve Clicquot

La Grande dame is a tribute to madame Clicquot. After her husband died, she took over Maison Clicquot in 1805. She was a lady who was willing to take risks and perfected new techniques. She innovated also the first blend of Champagne rose. Madame Clicquot believed that Pinot Noir had the broadest range of expression. That's why Pinot Noir are the most important grapes in Veuve Clicquot Champagnes.

64% Pinot Noir 36% Chardonnay

Dried apricot, honey and hazelnuts, silky texture and long aftertaste. Long ageing gives depth and power to the wine.

Bottle 3607,-

Champagne

Our champagne recommendations

NV Armand de Brignac Gold Brut

Also known as Ace of Spades after its logo, this Champagne is partly owned by rapper Jay-Z and one of the best Champagnes in the world (according to Fine Champagne Magazine)

Gold Brut is a flagship made of 40% Pinot Noir, 40% Chardonnay and 20% Pinot Meunier from 2009, 2010 & 2012.

**Taste is rich, creamy and well-balanced.
Toasty and fruity on the palate, pleasant acidity.**

Bottle 6345,-

2008 Cristal Louis Roederer

Louis Roeder is a well-regarded Champagne based in the city of Reims, the house established in the late 18th century and best known for its flagship - **Cristal**.

The story of Cristal goes back to Tsar Alexander II. He asked Louis Roederer to reserve the best cuvee of the house for him every year because he loved his Champagne.

The exceptional Champagne was delivered in a flat-bottomed led Cristal bottle. The new brand was named after this bottle and the first Cristal was released in 1876.

Cristal is a blend of 60% Pinot Noir and 40% Chardonnay.

**Cristal aged over 6 years, and it gets then his deep gold colour.
In the taste creamy bubble finesse, orange peel, hazelnut,
and some white chocolate.**

Bottle 7318,-

The Grand Mocktails

Refreshing, creative, alcohol-free indulgence.



Tropical Thunder

Roasted Pineapple - Banana - Mango - Lime

Nordic Cup

Apple - Pear - Grapes - Soda

Mimosa

Orange - Odd Bird Non-alcoholic sparkling wine

Apricot Bellini

Apricot - White Peach - Odd Bird Non-alcoholic sparkling wine

All mocktails 125,-

Beer & Cider

Beer

Ringnes, Lager on tap	4,6%	0,25	72,-
Ringnes, Lager on tap	4,6%	0,40	112,-
Peroni, Lager	4,6%	0,33	123,-
Peroni Gluten Free, Lager	5,1%	0,33	129,-
Kronenbourg 1664 Blanc, Wheat	4,5%	0,33	141,-
Brooklyn East IPA, EIPA	6,9%	0,33	163,-

Cider

Sommersby Pære Cider	4,5%	0,33	128,-
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Non-alcoholic beer

Carlsberg Alcohol-free	0,5%	0,33	78,-
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Mineral water & Snacks

Mineral water

San Pellegrino, Sparkling Water	0,50l	93,-
Coca Cola, Cola Zero, Sprite, Fanta	0,33l	68,-
Ringi Eplemost	0,33l	116,-
Ringi Eplemost	0,75l	193,-
Orange Juice	0,33l	60,-

Snacks

Grand Nut Mix <i>Mixture of nuts with a twist</i> <i>Contains: Peanuts, almonds, pecan nuts</i>	75,-
Olives <i>Spanish green olives with stone</i>	95,-
Frosta Chips <i>Salt or Smoked paprika chips</i>	75,-

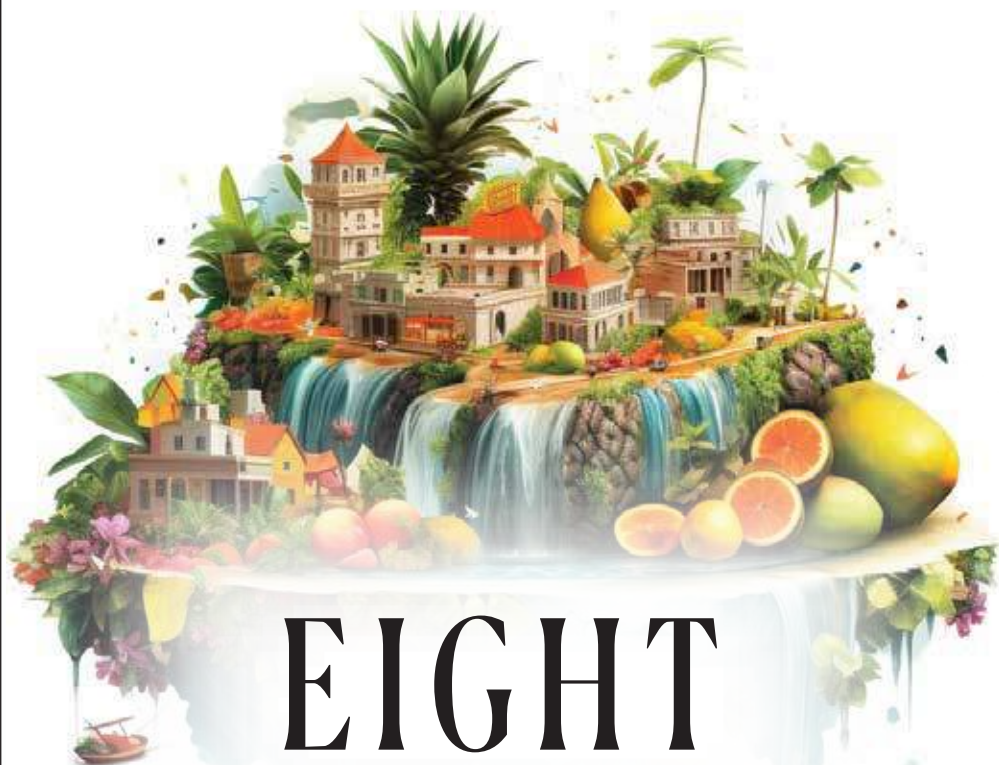
Spirits list



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



**THE BOTANICAL JOURNEY
WORLD FLORA ODYSSEY**



EIGHT

ROOFTOP BAR

GRAND
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