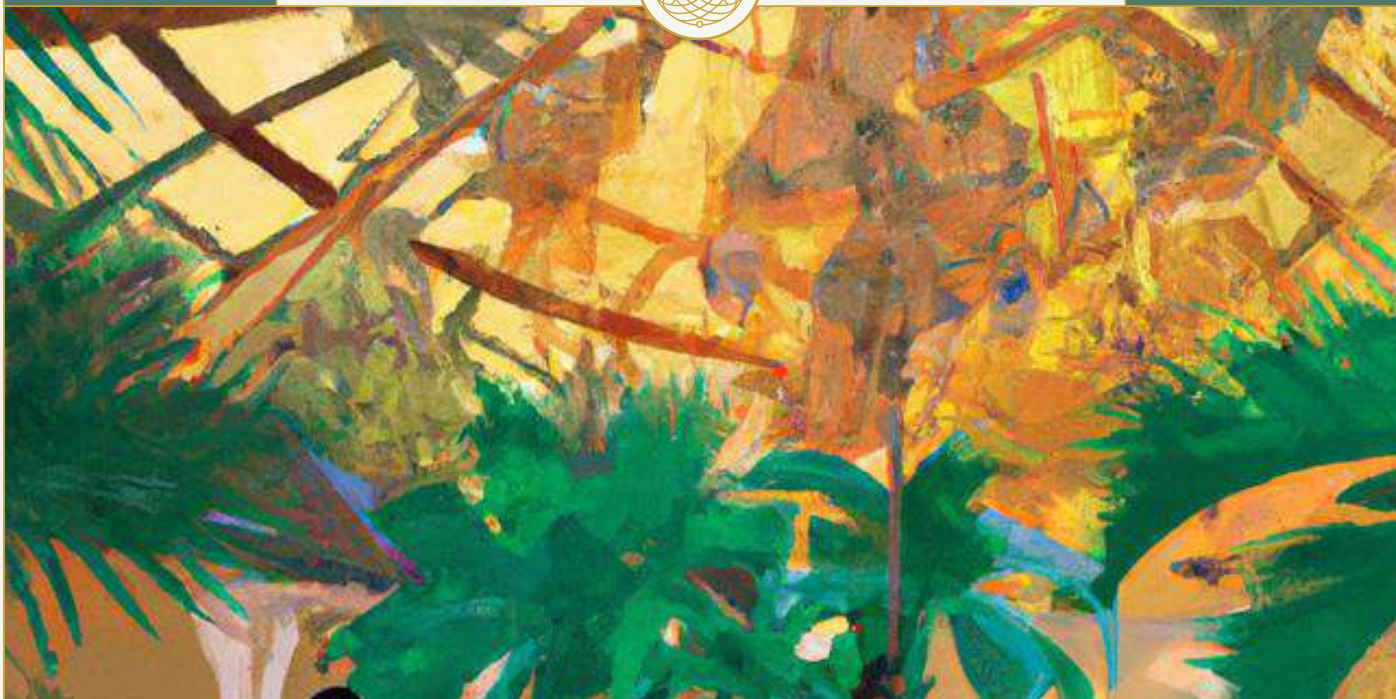


Meny



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

GRAND HOTEL OSLO

PALMEN



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 635,- 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 635 per person



PALMEN

RESTAURANT

DRIKKE - BEVERAGE

MUSSERENDE – SPARKLING

			Flaske/Bottle	Glass
NV Ruinart Brut	Champagne	France	1395,-	236,-
NV Veuve Clicquot Rosé	Champagne	France	1585,-	268,-
NV Crémant de Bourgogne Brut Léonce Bocquet	Burgundy	France	845,-	144,-
NV Prosecco Brut Mionetto	Veneto	Italy	745,-	128,-

ROSEVIN – ROSE WINE

2023 Château de Berne Inspiration	Provence	France	935,-	190,-
-----------------------------------	----------	--------	-------	-------

HVITVIN – WHITE WINE

2023 Sauvignon Blanc Porcupine Ridge Boekhoutskloof	Western Cape	South Africa	725,-	148,-
2022 Riesling Charm Georg Breuer	Rheingau	Germany	855,-	174,-
2023 Pinot Grigio Elena Walch	Alto Adige	Italy	975,-	198,-
2022 Chablis Domaine Brocard	Burgundy	France	930,-	189,-
2022 Chardonnay Black Stallion Winery	Napa Valley	USA	1245,-	252,-

RØDVIN – RED WINE

2023 Cabernet Sauvignon Robertson	Robertson	South Africa	675,-	138,-
2022 Barbera d'Alba Borgogno	Piemonte	Italy	895,-	182,-
2021 Zinfandel Three Finger Jack	Lodi	USA	880,-	179,-
2022 Pinot Noir Château du Cray A. Goichet	Burgundy	France	1095,-	222,-
2018 Chateau Brun Saint Emilion Grand Cru	Bordeaux	France	1250,-	253,-

Inneholder/Contains: Alle vinene inneholder sulfitter All the wines contain sulfites

ØL - BEER

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

Inneholder/Contains: Hvete/Wheat

ALKOHOLFRIE ALTERNATIV – NON ALCOHOLIC ALTERNATIVE

Musserende / Sparkling Blanc de Blanc Odd Bird Richard Juhlin France	102,-
Oddbird Hvitvin eller rødvin / White wine or red wine	102,-
Veneto Italy San Pellegrino Sparkling Water 50cl	93,-
Coca Cola - Coca Cola Zero - Sprite - Fanta 33cl	68,-
Ringi Eplemost 75cl / Glass	205,- 122,-

VARMDRIKKE – HOT BEVERAGE

Kanne med kaffe – Pot of coffee	71,- per person
Espresso basert kaffe – Espresso based coffee	Fra/from 51,- 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



PALMEN

RESTAURANT

2 retter - 2 course

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

PANNESTEKT KVEITE

PAN-FRIED HALIBUT

Pannestekt kveite, pastinakkpuré, sauterte aspargesbønner, velouté og skalldyrölje

Pan-fried halibut, parsnip purée, sauted green beans, velouté and shellfish oil

INNEHOLDER/CONTAINS: Fisk/Fish, Skalldyr/Shellfish, Melk/Milk, Sulfitter/Sulfites, Selleri/Celery

ELLER - OR

YTREFILLET AV NORSK SVIN

STRIPLOIN OF NORWEGIAN PORK

Ytrefilet av norsk svin, potetmousseline og kremet skogssopp

Striploin of Norwegian pork, potato mousseline and creamy wild mushrooms

INNEHOLDER/CONTAINS: Melk/Milk, Sennep/Mustard, Sulfitter/Sulfites, Selleri/Celery

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 349,-

GRAND BURGER

Smashburger, cheddarost, kullsurdeigsbolle, Eldhus-røkt bacon, aioli, syltet agurk og pommes frites

Smash burger, Norwegian cheddar cheese, charcoal sourdough bun, Eldhus-smoked bacon, aioli, pickled cucumber and French fries

INNEHOLDER / CONTAINS: Hvete/Wheat, Egg, Melk/Milk, Sulfitter/Sulfites, Sennep/Mustard

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

CÆSARSALAT 309,-

CÆSAR 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

INNEHOLDER / CONTAINS: Melk/Milk, Hvete/Wheat, Egg, Fisk/Fish, Sennep/Mustard

TOAST SKAGEN 349,-

TOAST SKAGEN

Ristet surdeigsbrød fra Asker Bakeri, håndpillede reker, majones og ørretrogn

Toasted sourdough bread from Asker Bakeri, hand-peeled shrimp, mayonnaise and trout roe

INNEHOLDER / CONTAINS: Melk/Milk, Skalldyr/Shellfish, Hvete/Wheat, Fisk/Fish, Egg



PALMEN

RESTAURANT

LUNSMENY – LUNCH MENU

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

LUNSJRETTER – LUNCH COURSES

SKALLDYRBISQUE 249,-

SHELLFISH BISQUE

Skalldyrbisque, dillolje, håndpillede reker, confitert kveite og ristet surdeig
Shellfish bisque, dill oil, hand-peeled shrimps, confit halibut, and toasted sourdough
INNEHOLDER / CONTAINS: Skalldyr/Shellfish, Melk/Milk, Hvete/Wheat, Sulfitter/Sulfites

LØYROM FRA BOTTENVIKEN 529,-

BLEAK ROE FROM BOTTENVIKEN

30g løyrom, dillemulsjon, rødløk, sitron, blinis & Røros rømme
30g bleak roe, dill emulsion, red onion, lemon, blinis & Røros sour cream
INNEHOLDER / CONTAINS: Sulfitt/Sulfites, Fisk/Fish, Melk/Milk



PALMEN

RESTAURANT

LUNSMENY – LUNCH MENU

Serveres mellom 11:00 - 16:30

Served between 11:00 - 16:30

DESSERT

PETIT FOUR 155,-

PETIT FOUR

Sitronfudge, brunost- og blåbærtartar, miso-karamell-makron

Lemon fudge, brown cheese and blueberry tart, miso caramel macaron

INNEHOLDER/ CONTAINS: Melk/Milk, Egg, Mandler/Almond, Soya, Hvete/Wheat, Sulfitt/Sulfites

Moscatel De Setubal Alambre Portugal 76,- 6 cl

NAPOLEONSKAKE 155,-

NAPOLEON CAKE

Cubansk rom & vanilje

Cuban rum & vanilla

INNEHOLDER/ CONTAINS: Melk/Milk, Hvete/Wheat, Egg

Sauternes Catehau de Sudiraut Bordeaux France 95,- 6 cl

CITRUS BLOOM 175,-

Fløelsmyk hvit sjokolademousse med sitron, servert med friske bringebær

Velvety white chocolate mousse with lemon, served with fresh raspberries

INNEHOLDER/ CONTAINS: Melk/Milk, Egg, Hvete/Wheat

Tokaji Late Harvest Hungary 96,- 6 cl

GRAND JORDBÆR 175,-

GRAND STRAWBERRY

Terte fylt med frangipan og mascarpone, servert med basilikumousse og jordbærkompott

Tart filled with frangipane and mascarpone, served with basil mousse and strawberry compote

INNEHOLDER/ CONTAINS: Melk/Milk, Wheat/Hvete, Mandel/Almond, Egg

Tokaji Late Harvest Hungary 96,- 6 cl

OSTETALLERKEN 319,-

CHEESE PLATTER

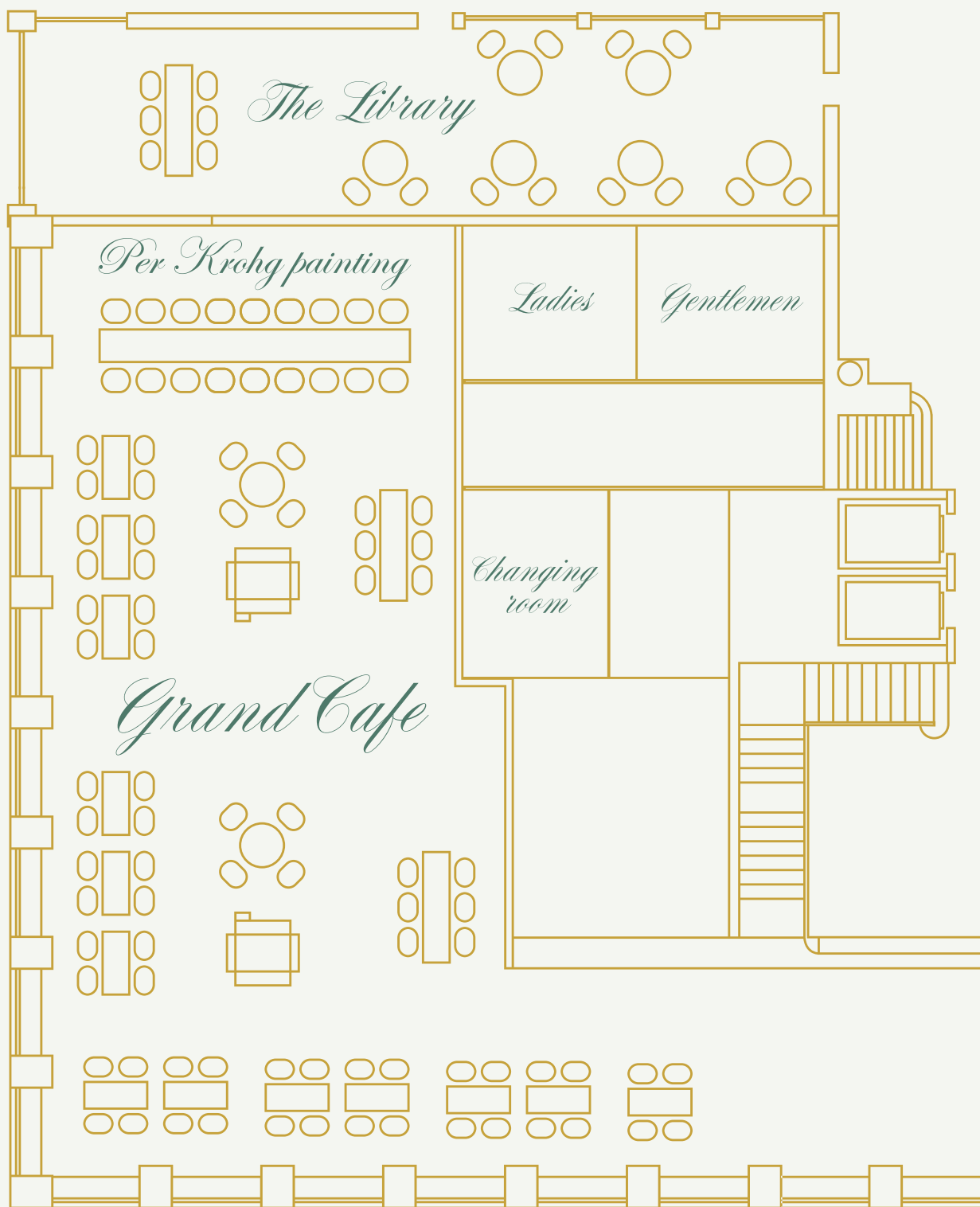
Nidelven Blå, Eiker Tilsiter, Thorbjørnruds Brie, nøttekjeks, brioche og konserverte norske epler

Nidelven Blå, Eiker Tilsiter, Thorbjørnruds Brie, nut biscuit, brioche and preserved norwegian apples

INNEHOLDER/ CONTAINS: Melk/Milk, Egg, Hvete/Wheat, Sulfitt/Sulphite, Mandler/Almond, Hasselnøtter/ Hazelnuts, Egg

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

20-Years Old Tawny Port Grahams 155,- 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 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 COURSES 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

TARTAR AV TUNFISK

TARTAR OF TUNA

Tatar av tunfisk, preservert sitron, syltet selleri, estragonemulsjon, tørket ramsløk og løkтуиле

Tuna tartare, preserved lemon, pickled celeriac, tarragon emulsion, dried ramson and onion tuile

INNEHOLDER/CONTAINS: Fisk/Fish, Egg, Sulfitter/Sulfites

HOVEDRETTER - MAIN COURSES

PANNESTEKT PIGGVAR

PAN-FRIED TURBOT

Pannestekt piggvar, jordskokkkrem, potetfondant, syltede stikkelsbær, velouté, dillolje og ørretrogn

Pan-fried Norwegian turbot, Jerusalem artichoke cream, potato fondant, pickled gooseberries, velouté, dill oil and trout roe

INNEHOLDER/CONTAINS: Fisk/Fish, Melk/Milk

ELLER - OR

INDREFILLET AV NORSK STORFE

TENDERLOIN OF NORWEGIAN BEEF

Indrefilet av norsk storfe, potetmousseline med brunt smør, glaserte babygulrøtter, tørket skogssopp, rødvinssaus og benmargssmør

Tenderloin of Norwegian beef, potato mousseline with brown butter, glazed baby carrots, dried wild mushrooms, red wine sauce and bone marrow butter

INNEHOLDER/CONTAINS: Melk/Milk, Sulfitter/Sulfites, Selleri/Celery

DESSERT - DESSERT

BERRY BLISS

Serveres med en kompott av jordbær og stikkelsbær kamille kake med lacto fermentert rabarbra sorbet og hylleblomst kaviar

Served with compote of gooseberry and strawberry paired with a chamomile cake and lacto fermented rhubarb sorbet and elderflower caviar

INNEHOLDER/CONTAINS: Melk/Milk, Mandeler/Almonds, Egg, Hvete/Wheat



PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00

Served between 17:00 - 22:00

FORRETT – STARTER

SKALLDYRBISQUE 249,- SHELLFISH BISQUE

Skalldyrbisque, dillolje, håndpillede reker, confitert kveite og ristet surdeigsbrød
Shellfish bisque, dill oil, hand-peeled shrimps, confit halibut and toasted sourdough

INNEHOLDER/CONTAINS: Skalldyr/Shellfish, Melk/Milk, Hvete/Wheat, Sulfitter/Sulfites

LØYROM FRA BOTTENVIKEN 529,- BLEAK ROE FROM BOTENVIKEN

30g løyrom, dillemulsjon, rødløk, sitron, blinis og Røros rømme
30g bleak roe, dill emulsion, red onions, lemon, blinis & Røros sour cream

INNEHOLDER/CONTAINS: Melk/Milk, Fisk/Fish, Hvete/Wheat, Sulfitt/Sulfites

TUNFISK TARTAR 229,- TARTAR TUNA

Tartar av tunfisk, syltet sitron, syltet selleri, estragonemulsjon, tørket ramsløk og løktuile
Tuna tartare, preserved lemon, pickled celeriac, tarragon emulsion, dried ramson and onion tuile

INNEHOLDER/CONTAINS: Fisk/Fish, Egg, Sulfitter/Sulfites

BURRATA 239,- BURRATA

Burrata, syltede cherrytomater, purreolje, forkullet rødløk og basilikumemulsjon
Burrata, pickled cherry tomatoes, leek oil, charred red onions and basil emulsion

INNEHOLDER/CONTAINS: Sulfitter/Sulfites, Hvete/Wheat, Egg



PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00

Served between 17:00 - 22:00

HOVEDRETTER – MAIN COURSES

PANNESTEKT PIGGVAR 509,-

PAN-FRIED TURBOT

Pannestekt piggvar, jordskokkkrem, potetfondant, syltede stikkelsbær, velouté, dillolje og ørretrogn

Pan-fried Norwegian turbot, Jerusalem artichoke cream, potato fondant, pickled gooseberries, veloute, dill oil and trout roe

INNEHOLDER / CONTAINS: Fisk/Fish, Melk/Milk

INDREFILLET AV NORSK STORFE 519,-

TENDERLOIN OF NORWEGIAN BEEF

Indrefilet av norsk storfe, potetmousseline med brunt smør, glaserte babygulrøtter, tørket skogssopp, rødvinssaus og benmargssmør

Tenderloin of Norwegian beef, brown butter-infused potato mousseline, glazed baby carrots, dehydrated wild mushrooms, red wine sauce and bone marrow butter

INNEHOLDER / CONTAINS: Melk/Milk, Sulfiter/Sulfites, Selleri/Celery

STEKT LAM 509,-

ROASTED LAMB

Stekt striploin av norsk lam, confitert persillerot, krem av butternut squash, stekt portobellosopp og sitrontimiansaus

Roasted striploin of Norwegian lamb, confit parsley root, cream of butternut squash, roasted portobello mushrooms and lemon thyme sauce

INNEHOLDER / CONTAINS: Melk/Milk, Sulfiter/Sulfites, Selleri/Celery

LANGTIDSKOKT PURRELØK 269,-

SLOW-COOKED LEEKS

Langtidskokt purreløk, potetdumplings, sellerirotkrem og vegetarisk demi glace

Slow-cooked leeks, potato dumplings, cream of celery root and vegetarian demi-glace

INNEHOLDER / CONTAINS: Melk/Milk, Sennep/Mustard, Sulfiter/Sulfites



PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00

Served between 17:00 - 22:00

DESSERT

OSTETALLERKEN 319,-

CHEESE PLATTER

Nidelven Blå, Eiker Tilsiter, Thorbjørnruds Brie, nøttekjeks, brioche og konserverte norske epler
Nidelven Blå, Eiker Tilsiter, Thorbjørnruds Brie, nut biscuit, brioche and preserved Norwegian apples
INNEHOLDER / CONTAINS: Melk/Milk, Egg, Hvete/Wheat, Sulfitt/Sulphite, Mandler/Almond, Hasselnøtter/Hazelnuts, Egg

10- Years old Tawny Kopke

107,- 6 cl

5-Years Old Madeira Malmsey Cossart Gordon

102,- 6 cl

HAGE 185,-

GARDEN

Hjemmelaget cottage cheese servert med fersk mynte, agurkgranitè og yoghurt skum
Home made cottage cheese served with a fresh mint, cucumber granite and yoghurt foam
INNEHOLDER / CONTAINS: Melk/Milk, Egg

Riesling Sweet Agnes Seifried Winemakers Collection New Zealand 96,- 6 cl

ZESTY 185,-

ZESTY

Pannacotta med Rørosrømme, sitronkompott og Sichuanpepper-is
Panna cotta with Røros sour cream, lemon compote and Sichuan pepper ice cream
INNEHOLDER / CONTAINS: Melk/Milk, Egg, Hvete/Wheat

Tokaji Late Harvest Hungary

96,- 6 cl

PETIT FOUR 155,-

PETIT FOUR

Sitronfudge, brunost- og blåbærtartar, miso-karamell-makron
Lemon fudge, brown cheese and blueberry tart, miso caramel macaron
INNEHOLDER / CONTAINS: Melk/Milk, Egg, Mandler/Almond, Soya, Hvete/Wheat, Sulfitt/Sulfites

Moscatel De Setubal Alambre Portugal

76,- 6 cl



PALMEN

RESTAURANT

THE GRAND EXPERIENCE

5 retters middag 1090,-

FORRETT

Biff tartar

Forkullet tatar av norsk biff, benmargsemulsjon, soltørkede cherrytomater, syltet babylok, dehydrert ramsløk og tuile

INNEHOLDER: Hvete, Sennep, Melk

Vin anbefaling:

White: 2023 Pinot Grigio Elena Walch 198,- glass

Red: Carignan Veilles Vignes Domaine Lafage Cayrol Roussillon 178,- glass

MELLOMRETT

Kongekrabbe

Smørglasert kongekrabbe, krem av stekt blomkål, ørretrogn, avrugakaviar, syltet oksalis og estragonolje

INNEHOLDER: Skalldyr, Melk, Sulfitter

Vin anbefaling:

Chardonnay Black Stallion Napa Vally USA 252,- glass

HOVEDRETT

Terrine

Terrine av Omaha short ribs, forkullet shiitake-sopp, miso-infusert potetmousseline, løkkrem, selleriveloutè og demi glace

INNEHOLDER: Melk, Selleri, Sulfitter

Vin anbefaling:

Chateau Brun Saint Emillion Grand Cru Bordeaux 253,- glass

OST

Espuma av Nidelven Blå, tørket estragon og confitert solbær

INNEHOLDER: Melk, Sulfitter

Vin anbefaling:

Moscatel de Setubal Alambre Portugal 76,- 6 cl

10-Years old Kopke Port 107,- 6 cl

DESSERT

Rabarbra

Braisert rabarbra, fløyelsmyk yoghurtparfait og aromatisk laurbærbladvaniljesaus med honningtuile

INNEHOLDER: Melk, Egg

Vin anbefaling:

Riesling Sweet Agnes Seifried Winemakers Collection New Zealand 149,- 6 cl



PALMEN

RESTAURANT

THE GRAND EXPERIENCE

5 course dinner 1090,-

STARTER

Beef tartar

Charred tataré of Norwegian beef, bone marrow emulsion, sun-dried cherry tomatoes, pickled pearl onions, dehydrated ramson and tuile
CONTAINS: Wheat, Mustard, Milk

Wine recommendation:

White: 2023 Pinot Grigio Elena Walch 198,- glass

Red: Carignan Vieilles Vignes Domaine Lafage Cayrol Roussillon 178,- glass

MIDDLE COURSE

King crab

Butter-glazed king crab, cream of roasted cauliflower, trout roe, avruga caviar, pickled oxalis and tarragon oil
CONTAINS: Shellfish, Milk, Sulfites

Wine recommendation:

Chardonnay Black Stallion Napa Valley USA 252,- glass

MAIN COURSE

Terrine

Terrine of Omaha short ribs, cream of charred shiitake mushrooms, miso-infused potato mousseline, onion cream, celery velouté and demi-glace
CONTAINS: Milk, Celery, Sulfites

Wine recommendation:

Chateau Brun Saint Emillion Grand Cru Bordeaux 253,- glass

CHEESE

Espuma of Nidelven Blå, dehydrated tarragon and confit of black currant
CONTAINS: Milk, Sulfites

Wine recommendation:

Moscatel de Setubal Alambre Portugal 76,- 6 cl

10-Years old Kopke Port 107,- 6 cl

DESSERT

Rhubarb

Braised rhubarb, velvety yoghurt parfait and aromatic bay leaf custard with honey tuile
CONTAINS: Milk, Egg

Wine recommendation:

Riesling Sweet Agnes Seifried Winemakers Collection New Zealand 149,- 6 cl





PALMEN

RESTAURANT

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

Hemingway Daiquiri 210,-

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

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



PALMEN

RESTAURANT

Spirits



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

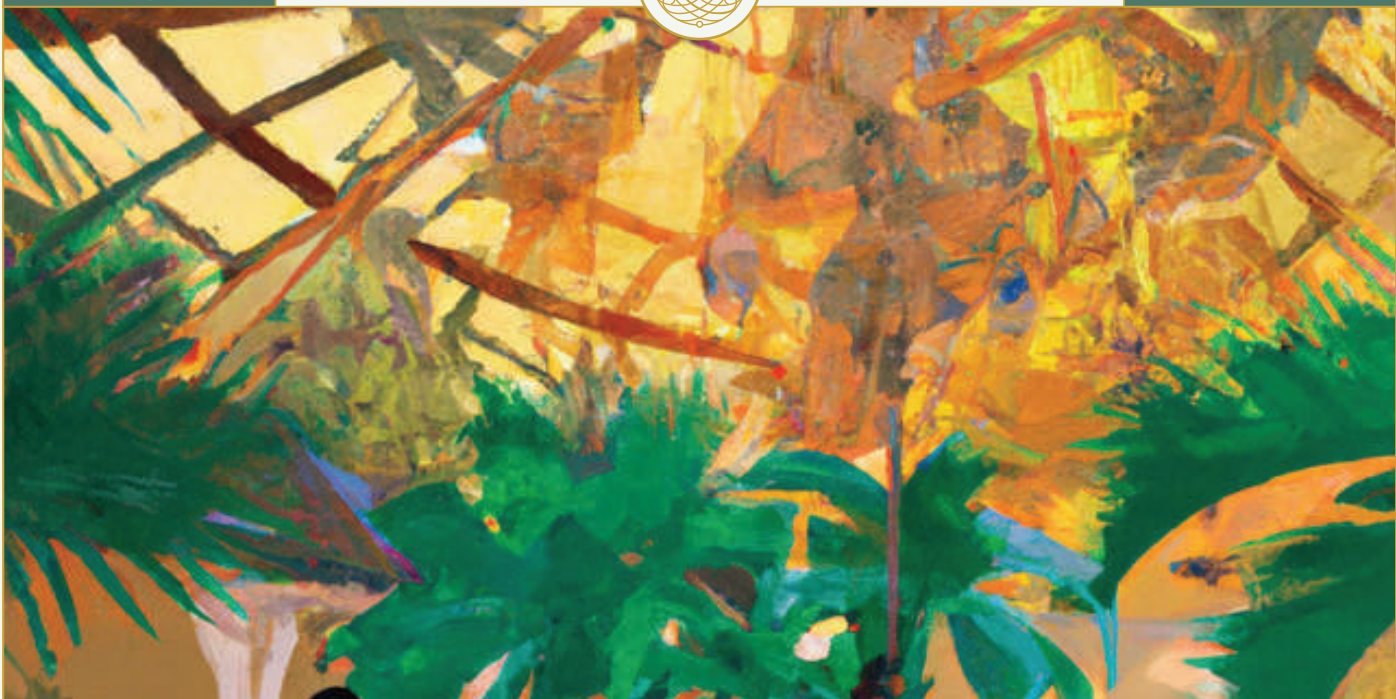




Meny



Menu



PALMEN

RESTAURANT



GRAND HOTEL OSLO

PALMEN