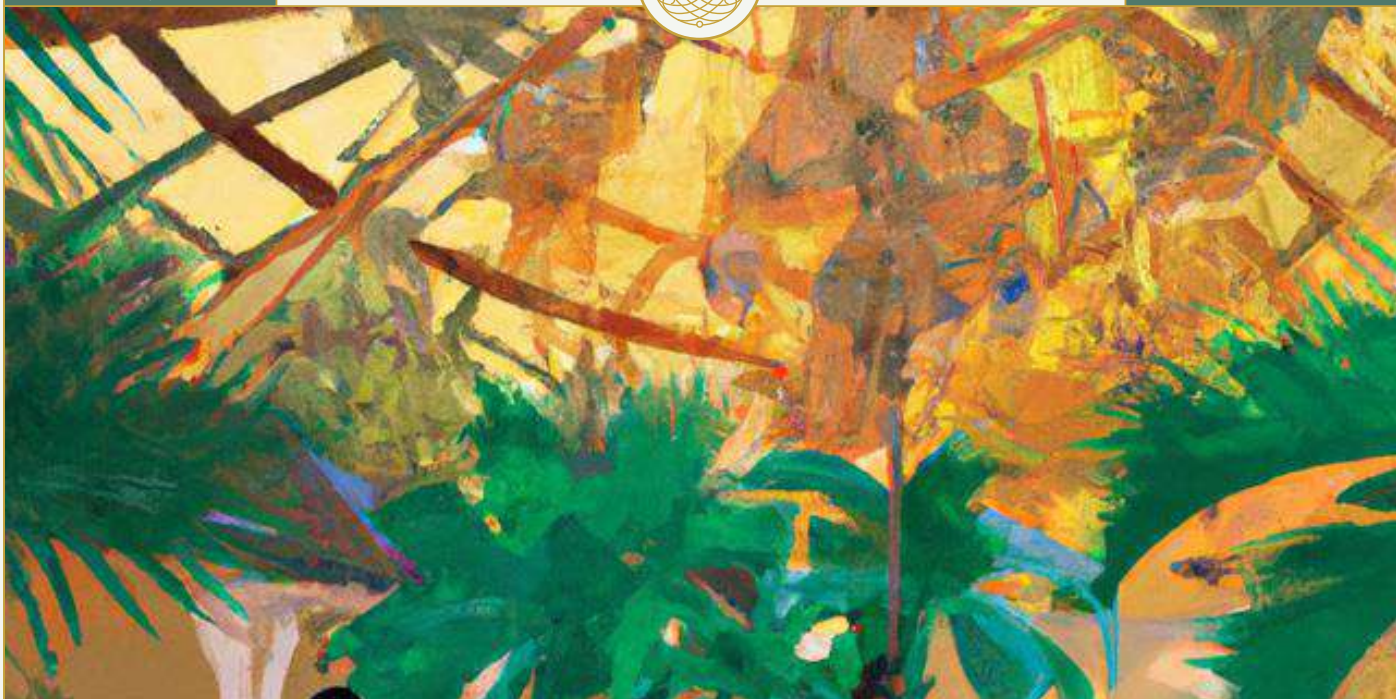


Meny



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



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 bohomer, 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	1595,-	256,-
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 Boekhouts kloof	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,-	158,-
2022 Barbera d'Alba Borgogno	Piemonte Italy	895,-	182,-
2020 Zinfandel Three Finger Jack	Lodi USA	880,-	179,-
2021 Pinot Noir Château du Cray A. Goichet	Burgundy France	1095,-	222,-
2014 Chateau Brun Saint Emilion Gran Cru	Bordeaux France	1250,-	253,-

ØL - BEER

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

ALKOHOLFRIE ALTERNATIV – NON ALCOHOLIC ALTERNATIVE

Musserende / Sparkling Blanc de Blanc Odd Bird Richard Juhlin France	80,-
Oddbird Hvitvin eller rødvin / White wine or red wine	99,-
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 54,-
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 LUNSMENY
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 ØRRET

PAN FRIED TROUT

Pannestekt ørret, stekte poteter, gulrotkrem med brunt smør, veloutè og dillolje

Pan fried trout, roasted potatoes, brown butter infused carrot cream, veloutè and dill oil

INNEHOLDER/CONTAINS: Fisk/Fish, Melk/Milk, Sulfit/Sulphite, Selleri/Celery

ELLER - OR

KYLLINGCONFIT

CHICKEN CONFIT

Liveche kyllingconfit, stekt sellerikrem, pannestekt rosenkål og rødvinssaus

Liveche chicken confit, roasted celery cream, pan fried Brussel Sprouts and red wine sauce

INNEHOLDER/CONTAINS: Melk/Milk, Sennep/Mustard, Sulfit/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

Smash Burger, norsk cheddar, kullsurdeigsbrød, ramsløk emulsjon, rødløk syltetøy og pommes frites

Smash Burger, Norwegian cheddar, charcoal sourdough bun, ramson emulsion, red onion and French fries

INNEHOLDER / CONTAINS: Hvete/Wheat, Egg, Melk/Milk, Sulfitt/Sulphites, Sennep/Mustard

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

CÆSARSALAT 309,-

CÆSAR SALAD

Romanosalat fra Elstøen Røyse, grillet Liveche 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 shrimps, mayonnaise and trout roe

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



PALMEN

RESTAURANT

LUNSMENY – LUNCH MENU

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

LUNSJRETTER – LUNCH COURSES

POTETSUPPE _____ 229,-

POTATO SOUP

Kremet suppe av norske mandelpoteter, purreolje, pannesteke rotgrønnsaker og ristet surdeigsbrød
Creamy soup of Norwegian almond potatoes, leek oil, pan fried root vegetables and toasted sourdough bread
INNEHOLDER / CONTAINS: Melk/Milk, Hvete/Wheat, Sulfit/Sulphites

LØYROM FRA BOTTENVIKEN _____ 529,-

BLEAK ROE FROM BOTTENVIKEN

30g løyrom, dillmajones, rødløk, sitron, blinis & Røros rømme
30g bleak roe, dill mayonnaise, red onions, lemon, blinis & Røros sour cream
INNEHOLDER / CONTAINS: Sulfit/Sulphites, 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

Hasselnøtter og sitronkake, Grand honning og blåbær kombucha, Baileys trøffler

Hazelnuts and lemon cake, Grand honey and blueberry kombucha, Baileys truffles

INNEHOLDER/ CONTAINS: Melk/Milk, Egg, Hasselnøtt/Hazelnut, Hvete/Wheat, Sulfit/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

VINTER ROSER 155,-

WINTER ROSES

Røros rømme og jordbær 24'

Røros sour cream and strawberries 24'

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

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

KAFFEBØNNER 165,-

COFFEE BEANS

Kaffe, melk og hasselnøtt mousse, vanilje cremeux og hasselnøtt kake

Coffee, milk and hazelnut mousse, vanilla cremeux and hazelnut cake

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

Recioto della Valpolicella Tesauro Veneto Italy 125,- 6cl

OSTETALLERKEN 319,-

CHEESE PLATTER

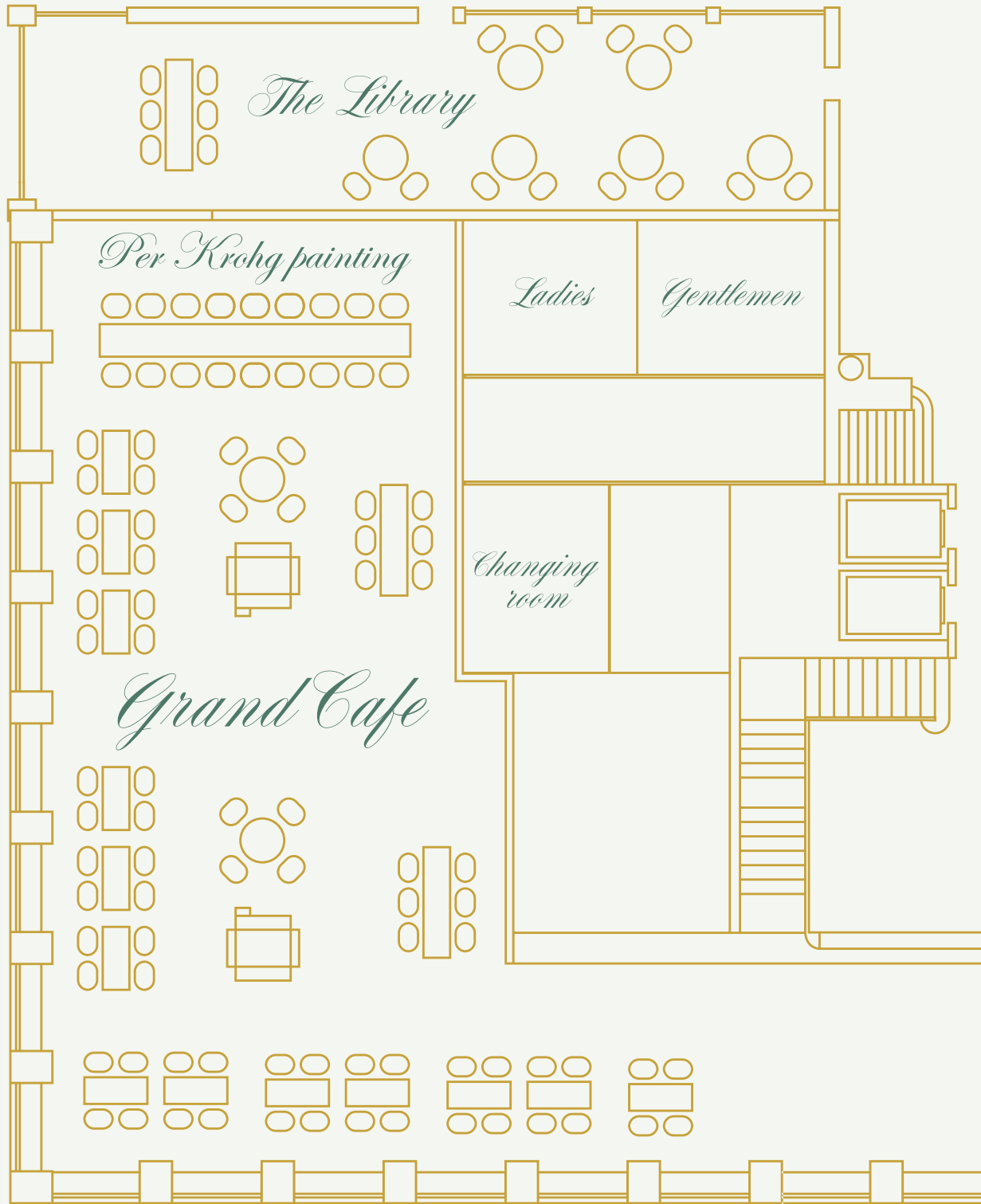
Nidelven Blå, Eiker Tilsiter, Thorbjørnruds Brie, nøttekjeks, brioche og konserverte norsker epler

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

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

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

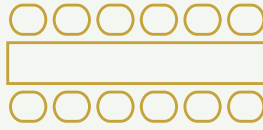
20-Years Old Tawny Port Grahams 155,- 6cl



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

KVEITE

HALIBUT

Rå marinert kveite, forkullet rødløk, avrugakaviar, agurkessens og estragonemulsjon

Raw marinated halibut, charred red baby onions, avruga caviar, cucumber essence and tarragon emulsion

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

HOVEDRETTER - MAIN COURSES

PANNESTEKT TORSK

PAN FRIED COD

Pannestekt torsk, brandade, hvitløks infusert haricot verts, velouté, gressløk olje og ørretrogn

Pan fried cod, brandade, garlic infused haricot verts, velouté, chives oil and trout roe

INNEHOLDER/CONTAINS: Fisk/Fish, Melk/Milk

ELLER - OR

GRILLET TERRINE

GRILLED TERRINE

Grillet terrin av oksehale og oksekjaker, pommes Anna, lilla gulrotpuré, glasert minikålrot og demi-glace

Grilled terrine of oxtail and beef cheeks, pommes Anna, purple carrot purée, glazed mini turnip and demi-glace

INNEHOLDER/CONTAINS: Selleri/Celery, Sulfit/Sulphites, Melk/Milk

DESSERT - DESSERT

INNI SKOGEN

INSIDE THE FOREST

Brunost mousse med bjørnebærsaus og mandarin sorbet

Brown cheese mousse with blackberry sauce and tangerine sorbet

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



PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00
Served between 17:00 - 22:00

FORRETT – STARTER

POTETSUPPE _____ 229,-

POTATOE SOUP

Kremet suppe av norske mandelpoteter, purreolje, pannesteekte rotgrønnsaker og ristet surdeigsbrød
 Creamy soup of Norwegian almond potatoes, leek oil, pan fried root vegetables and toasted sourdough bread

INNEHOLDER/CONTAINS: Melk/Milk, Hvete/Wheat, Sulfitt/Sulphites

LØYROMFRA BOTTENVIKEN _____ 529,-

BLEAK ROE FROM BOTENVIKEN

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

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

KALVE TARTAR _____ 269,-

TARTAR OF VEAL

Forkullet tartar av kalvekjøtt, emulsjon av Omaha-storfekjøtt, stekt sjalottløk, syltet oksalis, speket eggeplomme og tuile

Charred tartar of Norwegian veal, emulsion of Omaha beef, roasted shallots, pickled oxalis, cured egg yolk and tuile

INNEHOLDER/CONTAINS: Sulfitt/Sulphites, Hvete/Wheat, Egg

KVEITE _____ 269,-

HALIBUT

Rå marinert kveite, forkullet rødløk, avrugakaviar, agurkessens og estragonemulsjon

Raw marinated halibut, charred red baby onions, avruga caviar, cucumber essence and tarragon emulsion

INNEHOLDER/CONTAINS: Fisk/Fish, Egg, Sulfitt/Sulphites



PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00
Served between 17:00 - 22:00

HOVEDRETTER – MAIN COURSES

TORSK _____ 469,-

COD

Pannestekt torsk, brandade, hvitløks infusert haricot verts, velouté, gressløk olje og ørretrogn
 Pan fried cod, brandade, garlic infused haricot verts, velouté, chives oil, and trout roe

INNEHOLDER / CONTAINS: Fisk/Fish, Melk/Milk

GRILLET TERRINE _____ 469,-

GRILLED TERRINE

Grillet terrine av oksehale og oksekjaker, pommes Anna, lilla gulrotpuré, glasert minikålrot og demi-glace
 Grilled terrine of oxtail and beef cheeks, pommes Anna, purple carrot purée, glazed mini turnip and demi-glace

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

ENTRECÔTE AV KALV _____ 495,-

VEAL ENTRECÔTE

Enrecôte av kalv, trøffelpommes frites, bernaisesaus og urtesmør
 Veal entrecôte, truffle fries, bernaïse sauce and herbal butter

INNEHOLDER / CONTAINS: Egg, Melk/Milk, Sulfitt/Sulfites

POTET CONFIT _____ 319,-

POTATO CONFIT

Confit av lilla poteter, fullkornssennep infusert potetmousseline, syltet rødløk, dillolje og jordskokk chips
 Purple potatoes confit, wholegrain-mustard infused potato mousseline, pickled red onions, dill oil and Jerusalem artichoke chips

INNEHOLDER / CONTAINS: Melk/Milk, Sennep/Mustard, Sulfitt/Sulphites



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 norsker epler
Nidelven Blå, Eiker Tilsiter, Thorbjørnruds Brie, nut biscuit, brioche and preserved norwegian apples
INNEHOLDER / CONTAINS: Melk/Milk, Egg, Hvete/Wheat, Sulfit/Sulphite, Mandler/Almond, Hasselnøtter/Hazelnuts, Egg

10- Years old Tawny Kopke

107,- 6 cl

5-Years Old Madeira Malmsey Cossart Gordon

102,- 6 cl

TINDVED 175,-

SEABUCKTHORN

Tindved og hvit karamelisert sjokolade kake, karamelsaus og hasselnøtt is
Sea buckthorn and white caramelized chocolate cake, caramel sauce and hazelnut ice cream
INNEHOLDER / CONTAINS: Melk/Milk, Egg, Hasselnøtter/Hazelnuts, Hvete/Wheat

Royal Tokaji Late Harvest Hungary

96,- 6 cl

VERDENS BESTE 175,-

THE WORLD'S BEST

Mandelkake toppet med tørket marengs og pisket fløte blåbær sorbe Almond
cake topped with dried meringue and whipped cream blueberry sorbet

INNEHOLDER / CONTAINS: Melk/Milk, Egg, Mandler/Almond

Moscatel de Setubal Alambre Portugal

76,- 6cl

PETIT FOUR 155,-

PETIT FOUR

Hasselnøtter og sitronkake, Grand honning og blåbær kombucha, Baileys trøffler
Hazelnuts and lemon cake, Grand honey and blueberry kombucha, Baileys truffles

INNEHOLDER / CONTAINS: Melk/Milk, Egg, Hasselnøtt/Hazelnut, Hvete/Wheat, Sulfit/Sulfites

Moscatel De Setubal Alambre Portugal

76,- 6 cl



PALMEN

RESTAURANT

THE GRAND EXPERIENCE

5 retters middag 1290,-

FORRETT

Gås

Rillette av gås fra Holtegård, sennepsfrukter, kirsebærgelé, ristet brioche, smør laget av rømme fra Rorøs meieri
 INNEHOLDER: Hvete, Sennep, Melk

Vinbefaling : Pinot Grigio Elena Walch Alto Adige Italy 198,-/ 975,-

MELLOMRETT

Pannestekte kamskjell, jordskokk krem, ørretrogn, rødbete kaviar, hvitvinssmørsaus og jordskokkchips
 INNEHOLDER: Fisk, Sulfit, Melk, Skaldyr

Vinbefaling: Chablis Domaine Brocard Burgundy France 189,-/ 950,-

HVILERETT

Akevitt iskrem
 Innholder/Contains: Melk, Sulfit

HOVEDRETT

Lam

Rosastekt lammefilet, lammekrokket, pastinakkfondant og timian demi-glace
 INNEHOLDER: Melk, Hvete, Sulfit

Vinbefaling : Pinot Noir Château du Cray Andre Goichot Burgundy France 222,-/ 1095,-
 Chateau Brun Grand Cru Saint Emillion Bordeaux Franc 255,-/ 1250,-

OST

Tartlet av Nidelven Blå ost, confiterte norske pærer og kjøvel
 INNEHOLDER: Melk, Hvete, Sulfit

Vinbefaling : Zinfandel Three finger Jack Lodi California USA 179,-/ 880,-
 10-years old Tawny Kopke 6cl 107,-

DESSERT

Beurre noisette

Brunet smør og langtids bakte rødbeter og jordskokk is topped med jordskokkchips
 INNEHOLDER: Melk, Egg, Hvete

Vinbefaling : Moscatel De Setubal Alambre Portugal 6cl 76,-



PALMEN

RESTAURANT

THE GRAND EXPERIENCE

5 retters middag 1290,-

STARTER

Goose

Rillette of goose from Holtegård, mustard fruits, cherry gel, toasted brioche, butter made of sour cream from Rorøs meieri
CONTAINS: Wheat, Mustard, Milk

Wine recommendation: Pinot Grigio Elena Walch Alto Adige Italy 198,-/ 975,-

MIDDLE COURSE

Scallops

Pan fried scallops, cream of Jerusalem artichokes, trout roe, beetroot caviar, white wine butter sauce and Jerusalem artichoke chips
CONTAINS: Fish, Sulfites, Milk, Shellfish

Wine recommendation: Chablis Domaine Brocard Burgundy France 189,-/ 930,-

PALATE CLEANSER

Aquavit ice cream

CONTAINS: Milk, Sulfites

MAIN COURSE

Lamb

Rosa roasted lamb striploin, lamb croquette, parsnip fondant and thyme demi-glace
CONTAINS: Milk, Sulfites, Wheat

Wine recommendation: Pinot Noir Château du Cray Andre Goichot Burgundy France 222,-/ 1095,-
Chateau Brun Grand Cru Saint Emillion Bordeaux Franc 253,-/ 1250,-

CHEESE

Tartlet of Nidelven Blå cheese, Norwegian pears confit and chervil

CONTAINS: Milk, Wheat, Sulfites

Wine recommendation: Zinfandel Three finger Jack Lodi California USA 179,-/ 880,-
10-years old Tawny Kopke 6cl 107,-

DESSERT

Beurre noisette

Browned butter and long-baked beets and Jerusalem artichoke ice cream topped with Jerusalem artichoke chips

CONTAINS: Milk, Egg, Wheat

Wine recommendation: Moscatel De Setubal Alambre Portugal 6cl 76,-



PALMEN

RESTAURANT

Sesongens GLOBETROTTER

Cocktailmeny

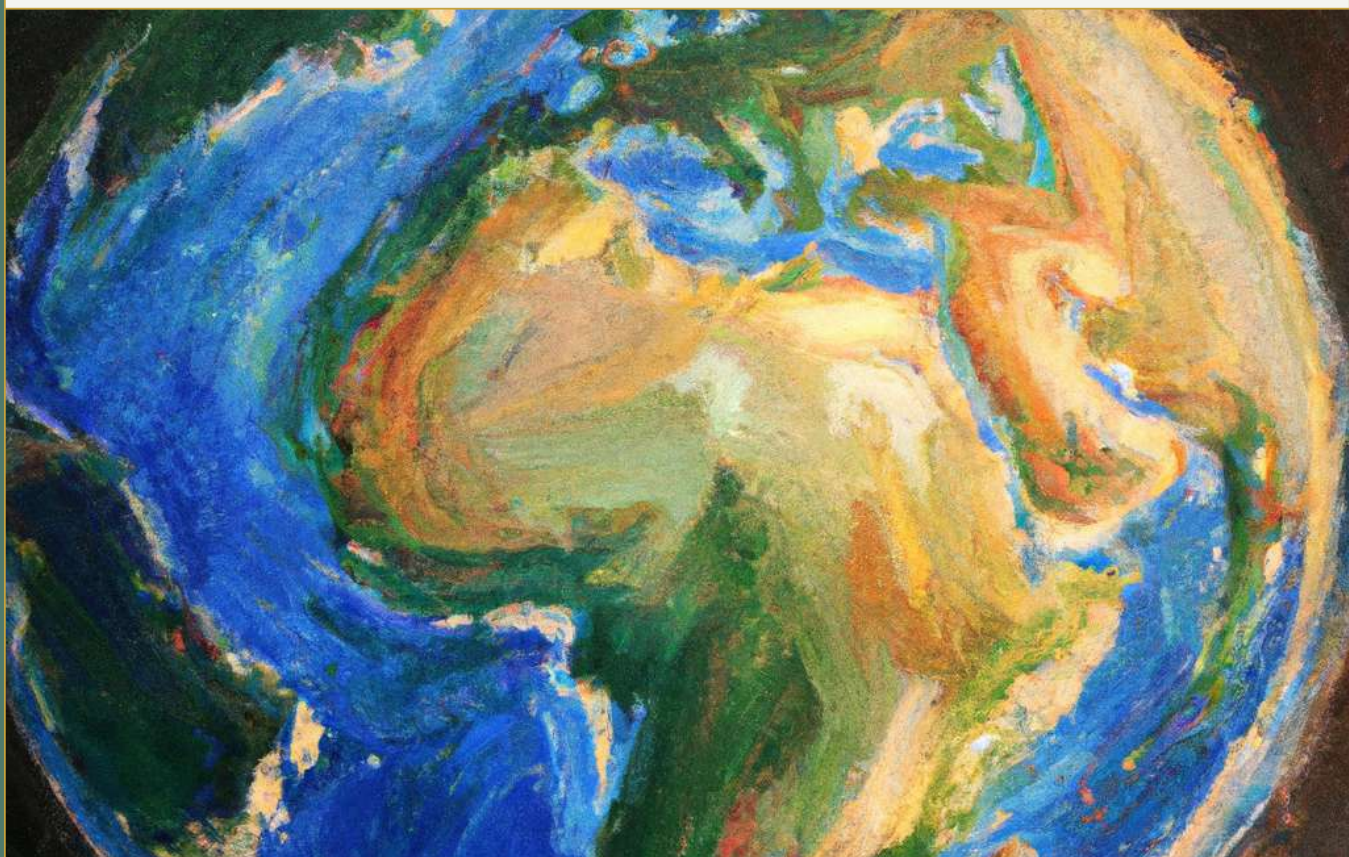
SEASONAL GLOBETROTTER MENU

Begi deg ut på en helårlig reise rundt om i verden med sesongens globetrotter cocktailmeny i Palmen restaurant. Hver drink er nøye utformet for å representere en årstid med en kombinasjon av unike smaker og ingredienser inspirert av ulike regioner. For å heve opplevelsen anbefaler vi å kombinere hver cocktail med en deilig rett fra vår varierte matmeny.

Embark on a year-long journey across the globe with our Seasonal Globetrotter Cocktail Menu at Palmen Restaurant. Each drink is thoughtfully crafted to represent a different season, featuring a combination of unique flavors and ingredients inspired by various regions. To elevate your experience, we recommend pairing each cocktail with a delightful dish from our restaurant's diverse food menu.

Alle Cocktails / All Cocktails: 210,-

Signature Cocktail





Sesongens GLOBETROTTER

Cocktailmeny

SEASONAL GLOBETROTTER MENU

Vår / Spring RABARBRA SOIREE / RHUBARB SOIREE

Bli med på en hagefest i full blomst med vår Rabarbra Soiree cocktail. Den elegante og blomsteraktige drinken omfavner essensen av en vårfest. Kombinasjonen av Hendrick's Gin med botaniske toner, den tørre og nøtteaktige Tio Pepe Fino Sherry, forfriskende lime cordial og syrlig rabarbra med selleribiter skaper en herlig vårfornemmelse.

Step into a blooming garden party with the Rhubarb Soiree cocktail. This elegant and floral drink embodies the essence of a spring gathering. The combination of Hendrick's Gin's botanical notes, the dry and nutty Tio Pepe Fino Sherry, the refreshing lime cordial, and the tangy rhubarb with celery bitters creates a delightful springtime experience.

Smaksbeskrivelse / Flavor Description:

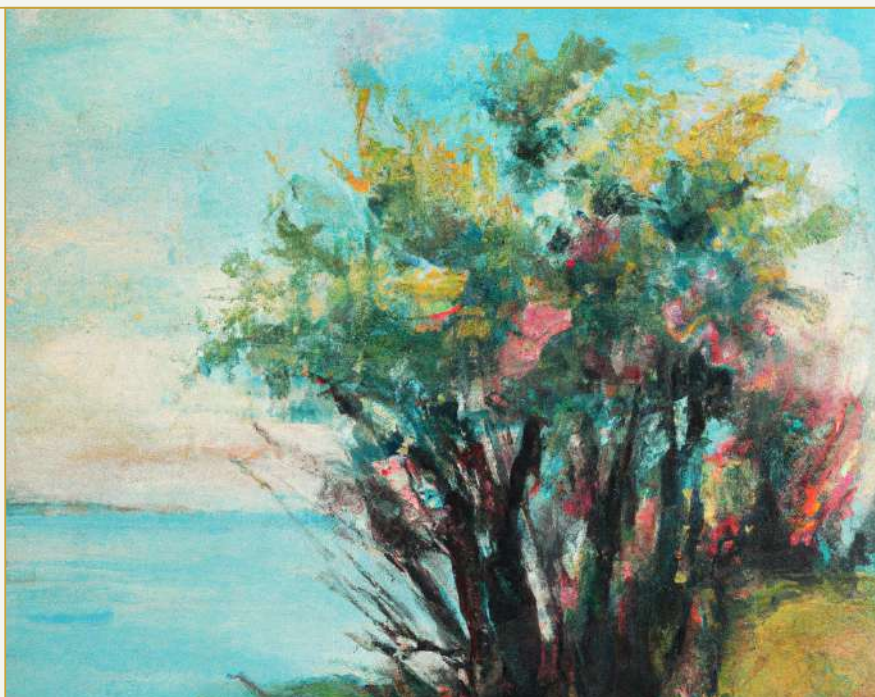
Springtime Soiree har en sofistikert og blomsteraktig bukett av smaker, med friskheten fra lime og den milde bitterheten fra selleri. Rabarbraen tilfører en deilig syrlighet som harmonerer med gin og sherry.

Springtime Soiree boasts a sophisticated and floral bouquet of flavors, accented by the freshness of lime and the gentle bitterness of celery. The rhubarb brings a delightful tartness that harmonizes with the gin and sherry.

- Hendrick's Gin
- Tio Pepe Fino Sherry
- Lime Cordial
- Rabarbra
- Selleribitter

- Hendrick's Gin
- Tio Pepe Fino Sherry
- Lime Cordial
- Rhubarb
- Celery Bitters

Sulfites, Celery / Sulfit, Selleri





Sesongens GLOBETROTTER

Cocktailmeny

SEASONAL GLOBETROTTER MENU

Sommer / Summer ITALIENSK SOLNEDGANG / ITALIAN SUNSET

Drøm deg bort til en vakker terrasse i Italia, hvor du nyter en nydelig solnedgang med vår italienske Solnedgang cocktail. Den friske og bitre drinken fanger essensen av en solnedgang ved Middelhavet. Kombinasjonen av Camparis bitre toner, modne jordbær, fylde fra Carpano Classico Vermouth, sødmen fra White Creme de Cacao og sprudlende Prosecco skaper en forfriskende sommerflukt.

Transport yourself to a charming Italian terrace with the Italian Sunset cocktail. This vibrant and bittersweet drink captures the essence of a summer sunset by the Mediterranean Sea. The combination of Campari's bitter notes, ripe strawberries, the richness of Carpano Classico Vermouth, the sweetness of White Creme de Cacao, and the effervescence of Prosecco creates a captivating summer escape.

Smaksbeskrivelse / Flavor Description:

Italiensk Solnedgang fanger essensen av smakene fra Italia, med den modne sødmen fra jordbær og rikheten fra vermouth og kakaolikør. Tilsetningen av Prosecco gir en sprudlende og forfriskende karakter, som minner om sommerfeiring.

Italian Sunset embodies the bold and bittersweet flavors of Italy, with the ripe sweetness of strawberries and the richness of vermouth and cacao. The addition of Prosecco adds a sparkling and refreshing element, reminiscent of summer celebrations.

- Campari
- Jordbær
- Carpano Classico Vermouth
- White Creme de Cacao
- Prosecco Mionetto

- Campari
- Strawberry
- Carpano Classico Vermouth
- White Creme de Cacao
- Prosecco Mionetto

Sulfites, Sulfit



Signature Cocktail



Sesongens GLOBETROTTER

Cocktailmeny

SEASONAL GLOBETROTTER MENU

Høst / Autumn EPLEHØST / APPLE HARVEST

La deg forføre av den nostalgiske duften fra en eplehage med vår Eplehøst cocktail. Den saftige og krydrede drinken feirer den generøse innhøstingen. Kombinasjonen av Calvados Pere Magloire VSOP eplebrennevin, sødmen fra is-eplecider, salt karamell og syrligheten fra Verjus skaper en høstlig smaksopplevelse.

Indulge in the nostalgic essence of an autumn orchard with the Apple Harvest cocktail. This luscious and spiced drink celebrates the bountiful harvest season. The combination of Calvados Pere Magloire VSOP's apple brandy, the sweetness of Ice Apple Sider, the indulgent notes of salted caramel, and the tartness of Verjus creates an autumnal symphony.

Smaksbeskrivelse / Flavor Description:

Eplehøst bringer frem de varme og behagelige smaken av modne epler, fremhevet av hint av saltet karamell for en ekstra touch av nytelse. Bruken av verjus tilfører en subtil syrlighet som balanserer den generelle sødmen i cocktailen.

Apple Harvest brings forth the warm and comforting flavors of ripe apples, accentuated by hints of salted caramel for a touch of indulgence. The use of Verjus adds a subtle tartness that balances the overall sweetness of the cocktail.

- Calvados Pere Magloire VSOP
- Is-eplecider
- Saltet karamell
- Verjus
- Calvados Pere Magloire VSOP
- Ice Apple Sider - Iscider
- Salted Caramel
- Verjus

Sulfites, Sulfit



Signature Cocktail



Sesongens GLOBETROTTER

Cocktailmeny

SEASONAL GLOBETROTTER MENU

Vinter / Winter NORDISK GLØR / NORTHERN EMBER

Hva er bedre enn å kose seg foran peisen med vår Nordisk Glør cocktail og nyte varmen som brer seg? Drinken har en rik røyksmak som fanger essensen av en vinterkveld langt nord i landet. Kombinasjonen av Drambuie's urtesødme, Noilly Prat Dry Vermouths kompleksitet og røyksmaken fra Ardbeg Ten Peated Whiskey danner en varmende vinteropplevelse.

Embrace the warmth of a cozy fireplace in the far north with the Northern Ember cocktail. This rich and smoky drink captures the essence of a winter evening in the highlands. The combination of Drambuie's herbal sweetness, Noilly Prat Dry Vermouth's complexity, and the peaty notes of Ardbeg Ten Whisky creates an enchanting experience.

Smaksbeskrivelse / Flavor Description:

Nordisk Glør har en harmonisk blanding av urtesødme, tørr og litt bitter karakter, samt en subtil antydning av røyksmak. Sitronskall som garnityr tilfører en forfriskende sitrustwist til den ellers varme og behagelige smaken.

Northern Ember features a harmonious blend of herbal sweetness, a dry and slightly bitter character, and a subtle hint of smokiness. The lemon zest garnish adds a refreshing citrus twist to the otherwise warm and comforting taste.

- Drambuie
- Noilly Prat Dry Vermouth
- Ardbeg Ten Peated Whisky

- Drambuie
- Noilly Prat Dry Vermouth
- Ardbeg Ten Peated Whisky

Sulfites, Sulfit



Signature Cocktail



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-kafe

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

Remy Martin X.O. Opulence Serve _____ 375,-

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

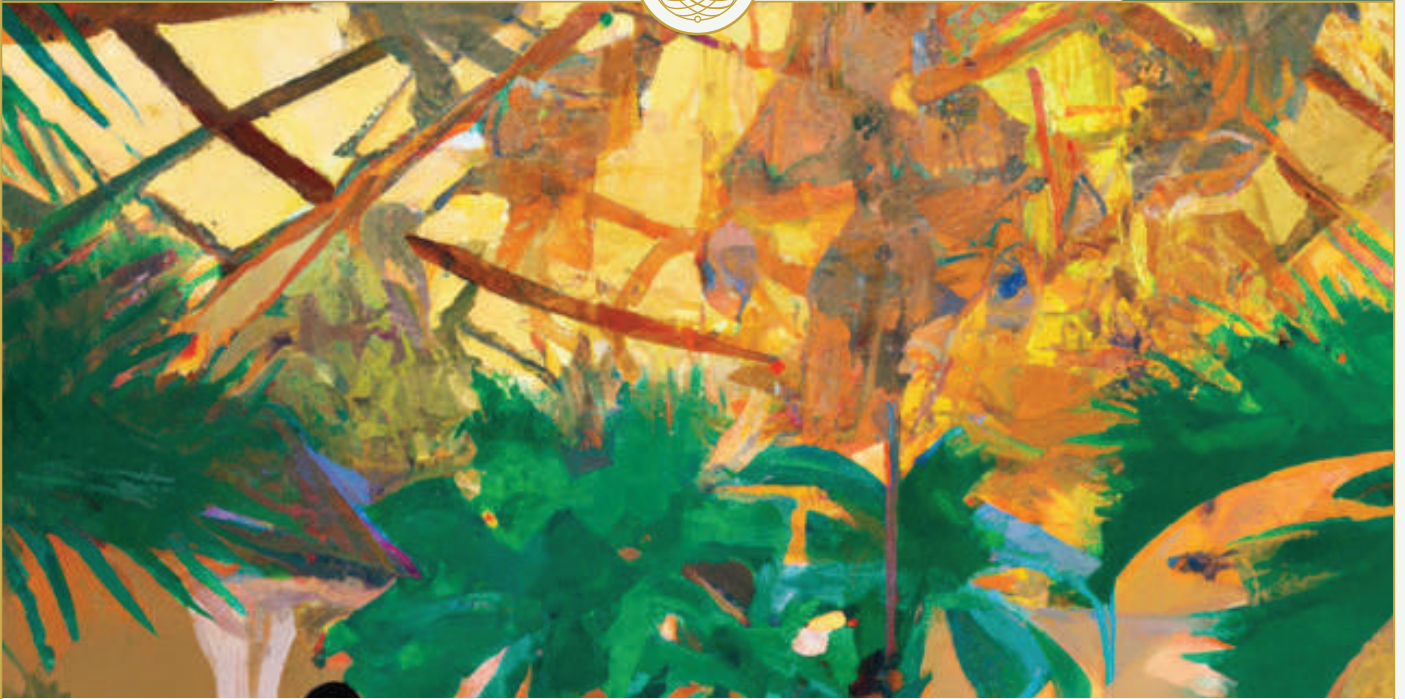
Spirits



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







PALMEN

RESTAURANT

