



# EIGHT

ROOFTOP BAR

**Cocktail menu**

*The Pillars of Grand Hotel Oslo  
– Celebrating 150 years  
of feeling Grand*



**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.*



Zorad Kivenc



Signed:  
Bar Team  
Grand Hotel Oslo



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*This cocktail menu is a celebration of 150 years of history of Grand Hotel Oslo.*

*In these 150 years, many wonderful events happened and a countless amount of guests have visited and stayed at the Grand Hotel Oslo since its opening on the 15th August 1874.*

*We have prepared a cocktail menu to represent some of the most iconic people, moments and artists, which have contributed to shape Grand Hotel Oslo into the way we know it today.*

*Even though, our cocktail list is limited to represent some of them, we believe that everyone of our guests deserves to feel Grand!*

*Let's toast and celebrate to the next 150 years of "Feeling Grand" with this cocktail menu.*

Signed:  
Bar Team  
Grand Hotel Oslo



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*This celebrational cocktail menu is presented in three categories, three pillars which we have chosen to represent Grand Hotel Oslo's 150 years of history.*

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(available as non-alcoholic)

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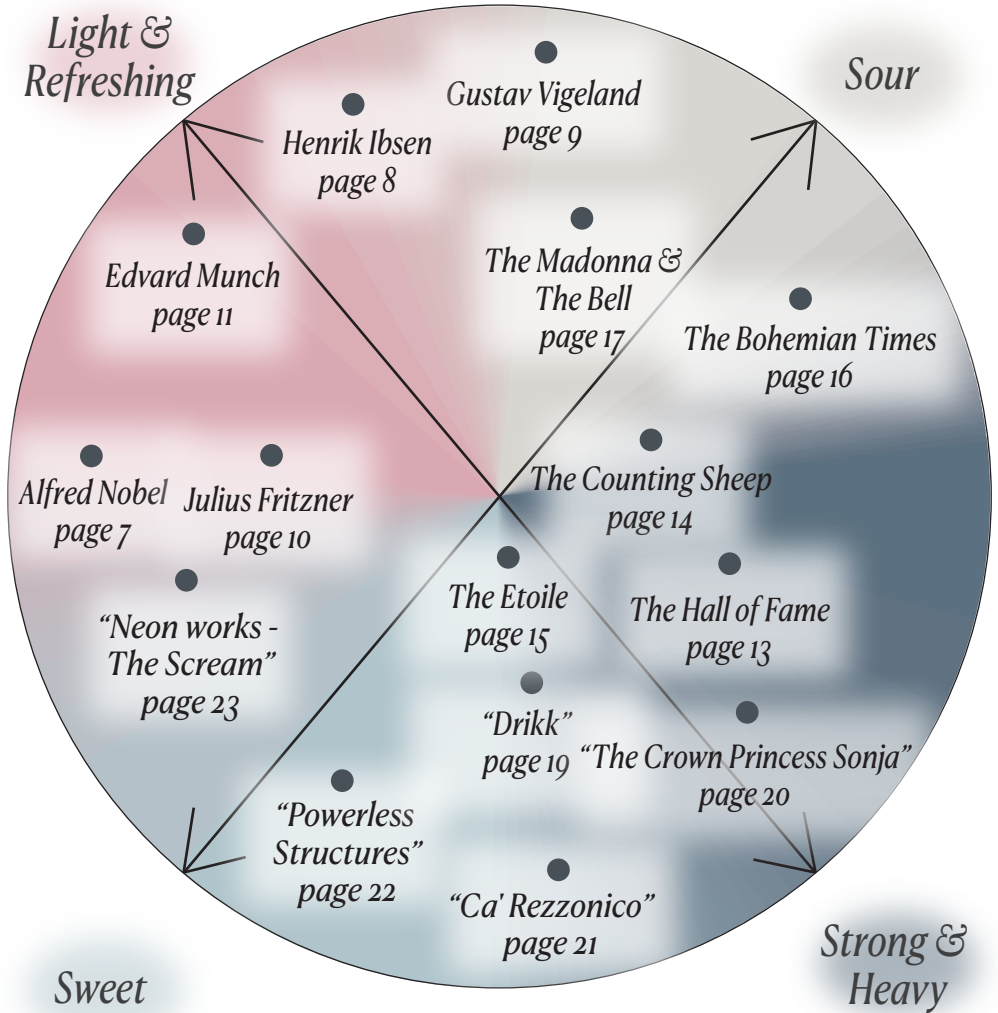


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# FLAVOUR MAP



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## Light & Refreshing Cocktails

# THE GRAND PEOPLE

*The inspiration for the first pillar of this cocktail menu are the people who were great contributors in shaping Grand Hotel Oslo into the way as we know it today. We have selected some of our regular guests, artists and also the founder of the Grand Hotel Oslo himself, Julius Fritzner to represent this category. The cocktails in this category are made in a way to tell their stories and contributions.*

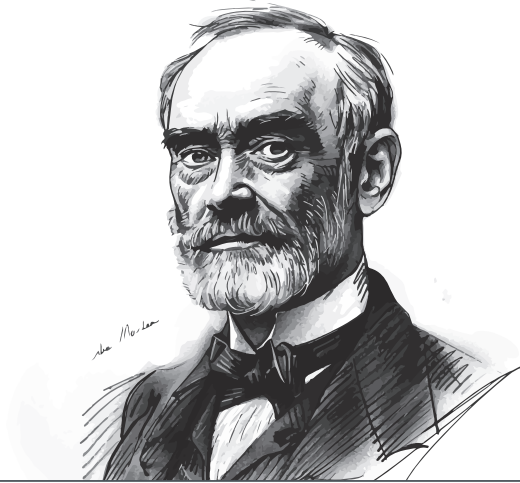


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# Alfred Nobel

Alchemist & Inventor



ABV: 6%

Cocktail style: Vodka Highball

*Alfred Bernhard Nobel was a Swedish chemist, inventor, engineer, and entrepreneur. Famous for creating dynamite and passing his wealth to the Nobel Prize fund after his death. Throughout his life, Nobel made numerous scientific advancements and held total of 355 patents. Alfred Nobel was a regular guest at Grand Hotel Oslo and we are proud to be able to host the Nobel Prize Banquet with the Peace Prize winners and Norwegian Royalties every year.*

Grey Goose Vodka  
Strawberry  
Vanilla  
Cream Soda  
Oabika



Allergens: Sulfates  
(Garnish: Lactose, Gluten, Egg)

Creamy      Bubbly      Nostalgic

210,-

Available as non-alcoholic version 135,-

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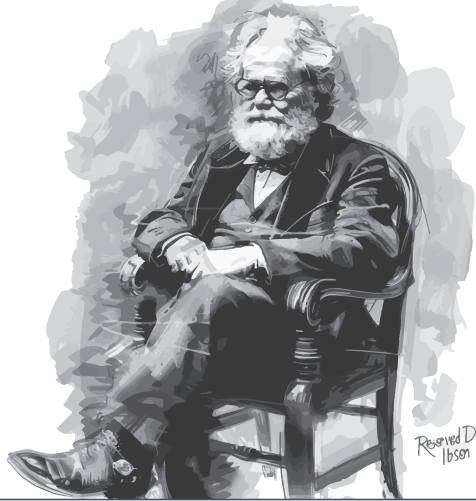
07/32

EIGHT  
BOTTLES PER BAR

150 years of Grand Hotel Oslo

# Henrik Ibsen

Norwegian playwright and theatre director



ABV: 7%

Cocktail style: Gin Spritz

*Henrik Ibsen, Norway's most famous author, helped immortalize the Grand Hotel with his daily visits. He walked the same route every day, stopping at the Grand Café, where a table was reserved for him with a "Reserved Dr. Ibsen" note. He could be seen there from 13:20 to 14:00 and 18:00 to 19:30, and sometimes lunched at Palmen Restaurant in the summer.*

Bombay Sapphire Premier Cru Gin  
Green Apple  
Pear  
Cinnamon  
Yerba Mate  
Lemon Balm



Vegan

Allergens: Sulfates

Zesty

Fresh

Floral

210,-

Available as non-alcoholic version 135,-

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EIGHT  
BOTTLES PER BOX

150 years of Grand Hotel Oslo

# Gustav Vigeland

## Norwegian Sculptor



ABV: 9%

Cocktail style: Paloma

*Gustav Vigeland, born Adolf Gustav Thorsen, was a renowned Norwegian sculptor. Noted for his creative imagination and productivity, he is best known for the Vigeland installation in Frogner Park, Oslo, and he also designed the Nobel Peace Prize medal. We are proud to say that he was a regular guest at Grand Café.*

Patron Silver Tequila  
Lingonberry  
Aperol  
Pink Grapefruit  
Citrus



Vegan

Allergens: None

Fruity

Fizzy

Aromatic

210,-

Available as non-alcoholic version 135,-

GRAND  
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EIGHT  
BLOTTORSEN

150 years of Grand Hotel Oslo

# Julius Fritzner

## Founder of Grand Hotel Oslo



ABV: 16,8%

Cocktail style: Tiki

*Julius Christopher Fritzner was a Norwegian pastry chef, restaurateur and hotelier. Originally, running tea rooms and cafés before opening Grand Hotel Oslo on Karl Johans Gate in 1874. Initially mocked for opening a hotel outside the city center where guests were unlikely to stay, Julius Christopher Fritzner proved to be a visionary. As Oslo expanded, the Grand Hotel, once considered an outlier, became Oslo's very heart. Thanks to this gentleman, we are able to be here today.*

Bacardi Diez Rum  
Tio Pepe Fino Sherry  
Mango Falernum  
Citrus



Vegan

Allergens: Sulfates, Nuts

Tropical

Nutty

Rich

210,-

Available as non-alcoholic version 135,-

GRAND  
HOTEL | OSLO

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EIGHT  
BOTTLES PER BOX

150 years of Grand Hotel Oslo

# Edvard Munch

Norwegian Painter



ABV: 7%

Cocktail style: Whiskey Soda

*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 (pjolters) higher than his own paintings. "The 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 ever became famous.*

Angel's Envy Bourbon Whiskey  
Salted Caramel  
Banana  
Rooibos



Vegan

Allergens: Sulfates

Sweet

Woody

Earthy

210,-

Available as non-alcoholic version 135,-

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EIGHT  
BOTTLES

150 years of Grand Hotel Oslo



## Sweet & Sour Cocktails

# THE GRAND MOMENTS

*The inspiration for the second pillar of this cocktail menu are the moments which happened in the 150years of the history of Grand Hotel Oslo. We have selected some stories related to hard work of some of our departments and also decided to tell the stories of some of our departments, even those which are no longer existing. The cocktails in this category are made in a way to give a tribute those people and departments.*



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# The Hall of Fame

## Tribute to Palmen Restaurant



ABV: 15%

Cocktail style: Sidecar

*Palmen restaurant, welcoming guests since 1913, has been a hub for both locals and visitors, once hosting Kristiania's bohemian crowd. Despite renovations, its historical charm endures, contributing to its iconic status in Oslo. Containing two private dining rooms, Carl Johan & The Hall of Fame, which is adorned with celebrity signatures who dined at Palmen. This cocktail is a tribute to our colleagues in Palmen Restaurant.*

Remy Martin VSOP Cognac  
Cointreau  
Sea Buckthorn  
Winter Apple Cider



Vegan

Allergens: Sulfates

Crisp

Citrusy

Tart

210,-

# The Counting Sheep

## Tribute to Concierge Team



ABV: 14,5%

Cocktail style: Whiskey Sour

*One of our guests expressed interest in bringing a rare Norwegian sheep to their farm in France. The concierge sourced a selection of sheep for the guest to choose from and facilitated their visit to a farm 5 hours from Oslo. The guest found the perfect sheep and the concierge ensured its safe transportation to their rural farm in France. This cocktail is a tribute to our dedicated Concierge Team for their exemplary service to our guests.*

Jameson Black Barrel Irish Whiskey  
Cloudberry & Raspberry  
Hay  
Citrus  
Vegan Foamer



Vegan

Allergens: Sulfates

Tart

Silky

Refreshing

210,-

# The Etoile

## Our Rooftop Heritage



ABV: 18%

Cocktail style: Penicillin

*Overseeing the building of the Norwegian Parliament, The City Hall and The Oslo Fjord. Grand Hotel's Roof Terrace has always been a must visit spot for both locals and tourists. Nowadays, Eight Rooftop Bar, some might remember as The Etoile Bar. Etoile Bar is one of the memories and reminders of how Grand Hotel Oslo has been evolving and this cocktail is a tribute to that.*

WhistlePig 10y.o. Rye Whiskey  
St. Germain  
Lapsang Souchong  
Honey & Ginger  
Elderflower from Skott Gård



Allergens: Sulfates

Smoky

Spiced

Citrusy

210,-

# The Bohemian Times

## Tribute to Grand Café



ABV: 16%

Cocktail style: Tommy's Margarita

*The Kristiania Bohemians were a political and cultural movement in 1880s Kristiania (now Oslo), led by Hans Jæger and included members like Christian Krohg and Oda Krohg. Their naturalist art bridged Naturalism and Neo-Romanticism. They are known for the "Nine Bohemian Commandments," their manifesto, published in 1889. This cocktail is a tribute to Grand Café where all of them have been regular guests.*

Olmeca Altos Blanco Tequila  
Passion Fruit  
Lime  
Jalapeño  
Agave



Vegan

Allergens: Sulfates

Bold

Refreshing

Spicy

210,-

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EIGHT  
BOTTLES PER BOX

150 years of Grand Hotel Oslo

# “The Madonna & The Bell”

Tribute to our Reception Team



ABV: 19%

Cocktail style: Cosmopolitan

*The famous pop star Madonna stayed at our Grand Penthouse Suite during her concert in Oslo. She asked if the city hall carillon could be turned off because she thought it was too noisy. The city refused. This cocktail is a tribute to our reception team for always going the extra mile and trying to please all requests from our guests, even the ones most peculiar.*

Absolut Elyx Vodka  
Cointreau  
Yuzu  
Sour Cherry from Skott Gård  
Rose Water



Vegan Allergens: Sulfates, Stonefruit

Citrusy

Tart

Refreshing

210,-

## *Spirit-forward Cocktails*

# THE GRAND ARTWORKS

*The inspiration for the third pillar of this cocktail menu are the artists and their artworks who were part of the Grand Hotel Oslo since its opening and even these days, in modern times. We still have exhibitions with artists and also many internationally recognised artists are displaying their artworks here at The Grand Hotel Oslo. The cocktails in this category are made in a way to celebrate all of those artists.*



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# “Drikk”

by Per Lasson Krohg



ABV: 31%

Cocktail style: Godfather

*Per Krohg, a Norwegian painter and son of Christian Krohg, studied under his father at the Academie Colarossi and under Henri Matisse in Paris. Returning to Norway in 1930, he became a professor at the State Art Academy in Oslo. His painting "Drikk," located in the stairway between the 2nd and 3rd floors, depicts bohemian life and features his mother, Oda Krohg, as the main character.*

Singleton 12 Single Malt Whisky  
Coffee  
Cocoa butter  
Apricot & Peach Foam



Vegan

Allergens: Sulfates, Nuts, Stonefruit

Rich

Sweet

Robust

210,-

# “The Crown Princess Sonja”

by Andy Warhol



ABV: 26%

Cocktail style: Aquavit Martini

*The portraits of her Majesty Queen Sonja, who was Crown Princess at the time, are part of the extensive series known as The Celebrity Portraits. Queen Sonja herself has described her meeting with Warhol as a surreal experience. “He was small and thin, and quite pale with an unusual hair style. He received us as if he were a king, and celebrity guests came and went, like a royal court. He was truly a respected man. He was pleasant, but taciturn and reserved, perhaps a little shy.” Located in “Dronningen Salongen”.*

Lysholm No.52 Botanical Aquavit  
Grey Goose Vodka  
Lillet Blanc  
Gooseberry from Skott Gård  
Pickled Gooseberry



Vegan

Allergens: Sulfates

Dry      Crispy      Strong

210,-



# “Ca’Rezzonico”

by Cerith Wyn Evans



ABV: 25%

Cocktail style: Negroni

*Cerith Wyn Evans is a contemporary Welsh artist known for his experimental films and intricate sculptures featuring chandeliers and neon lights. He has rewired the 18th-century Ca’ Rezzonico chandelier by Giuseppe Briati, making it flicker to elegiac music with an added glass chrysanthemum. This creates a poetic reinterpretation of Venice’s melancholic history. Located in Palmen Restaurant.*

Beefeater Gin  
Aperol  
Cherry  
Sweet Vermouth Blend  
Mediterranean Tincture



Vegan

Allergens: Sulfates, Stonefruit

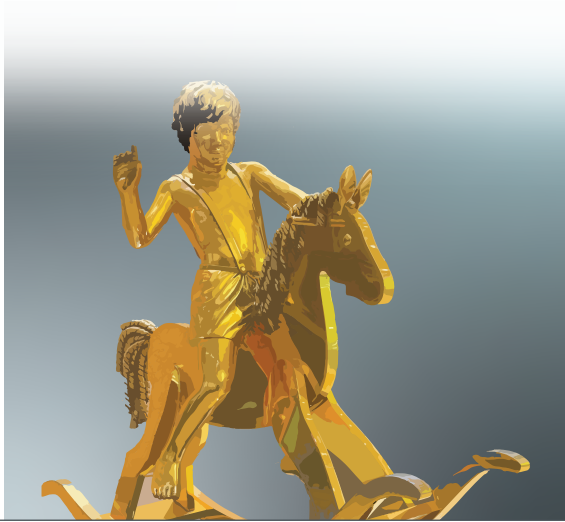
Bitter/Sweet

Aromatic

Savoury

210,-

# “Powerless Structures” by Elmgreen & Dragset



ABV: 27%

Cocktail style: Rum Old Fashioned

*Elmgreen & Dragset, a Scandinavian artist duo, gained international acclaim for their installations focused on institutional criticism, politics, performance, and culture, including their 2012 bronze sculpture "Powerless Structures" on the Fourth Plinth in Trafalgar Square, which celebrates the everyday battles of growing up. A smaller version of this sculpture is displayed in the lobby of the Grand Hotel Oslo.*

Eminente Rum  
Red Beetroot  
Sour plum from Skott Gård  
PX Sherry  
Tawny Port



Allergens: Sulfates, Stonefruit

Smooth

Rich

Sweet

210,-

# “Neon works - The Scream”

by Tracey Emin



ABV: 15%

Cocktail style: Old Fashioned

*Tracey Emin is a British artist known for her autobiographical artwork, creating in media including drawing, painting, sculpture, film, photography, neon text, and sewn applique. Influenced by Munch and Schiele, her expressionist works explore personal states and self-representation; she has made two artworks honoring Munch, including a film and neon art. Located in Othilia Lobby Bar.*

Woodford Bourbon Whisky  
Maple  
Pineapple  
BBQ  
Angostura Bitter



Allergens: Sulfates, Lactose

Tropical

Silky

Aromatic

210,-

# The Grand Classics

## Selection of timeless classic cocktails

*All classic cocktails 210,-*

### Old Fashioned

Buffalo Trace Bourbon, Sugar, Bitters

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*Allergens: Sulfites*

### Espresso Martini

Koskenkorva Vodka, Tonka Bean, Vanilla, Espresso Coffee

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*Allergens: Sulfites, Nuts*

### Army & Navy

Beefeater Gin, Lemon, Orgeat, Bitters

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*Allergens: Sulfites, Nuts*

### Jungle Bird

Plantation XO, Cachaça, Campari, Pineapple, Lime

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*Allergens: Sulfites*

### Aquavit Gimlet

Gammel Opland, Seasonal Cordial

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*Allergens: Sulfites*

### Bloody Mary

Ketel One, Celery & Horseradish Spice Mix, Tomato

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*Allergens: Sulfites, Celery, Fish*

### El Diablo

Jose Cuervo Tradicional Silver Tequila, Berries, Lime, Ginger Beer

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*Allergens: Sulfites*

### French 125

Braastad VSOP, Lemon, Sugar, Veuve Clicquot Brut Champagne

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*Allergens: Sulfites*

## Beer & Cider

### Beer

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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	128,-
Kronenbourg 1664 Blanc, Wheat	4,5%	0,33	141,-
Brooklyn East IPA, EIPA	6,9%	0,33	175,-

### Cider

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Sommersby Paere Cider	4,5%	0,33	120,-
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### Non-alcoholic beer

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Carlsberg Alcohol-free	0,5%	0,33	80,-
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# Wine list

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

## White Wine

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		Glass	Bottle
Sauvignon Blanc Porcupine South Africa	2023	142,-	695,-
Chardonnay Black Stallion Napa Valley, USA	2020	252,-	1145,-

## Red Wine

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		Glass	Bottle
Cabernet Sauvignon Robertson South Africa	2023	137,-	670,-
Pinot Noir Château du Cray <small>Andre Goichot</small> Burgundy, France	2021	203,-	998,-

## Rose Wine

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		Glass	Bottle
Chateau de Berne Inspiration Provence, France	2023	181,-	889,-

## Sparkling wines

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

### Champagne

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		Glass	Bottle
Veuve Clicquot Brut	NV	194,-	1145,-
Veuve Clicquot Rosé	NV	256,-	1515,-
Moët Chandon Imperial Brut	NV		1075,-
Ruinart Brut	NV		1299,-
Ruinart Blanc de Blanc	NV		1945,-
Billecart Salmon Reserve Brut	NV		1705,-
Krug Grande Cuvée Brut	NV		5895,-

### Cremant

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Crémant Gratien Meyer Loire, France	NV		740,-
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### Prosecco

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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,-*

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### 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,-*

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### 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,-*

## Mineral water & Snacks

### Mineral Water

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San Pellegrino, Sparkling Water	0,50l	93,-
Coca-Cola, Cola Zero, Sprite, Fanta	0,33l	68,-
Ringi, Eplemost	0,33l	61,-
Ringi, Eplemost	0,75l	193,-
Orange Juice	0,33l	65,-

### Snacks

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#### Saucisson

*Bite-size dry-cured sausages from Loste Tradi - France* 175,-  
*Contains: Milk, traces of Nuts*

#### Grand Nut Mix

*Mixture of nuts with a twist* 78,-  
*Contains: Peanuts, almonds, pecan nuts*

#### Olives with stones

*Seasonal selection* 95,-

#### Frosta Chips

*Salt or Smoked paprika chips* 75,-

# Spirits List



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



# EIGHT

ROOFTOP BAR

