



# OTHILIA

LOBBY BAR

## Cocktail menu

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



GRAND  
HOTEL | OSLO



# 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.*



*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.*

*[Handwritten signatures]*

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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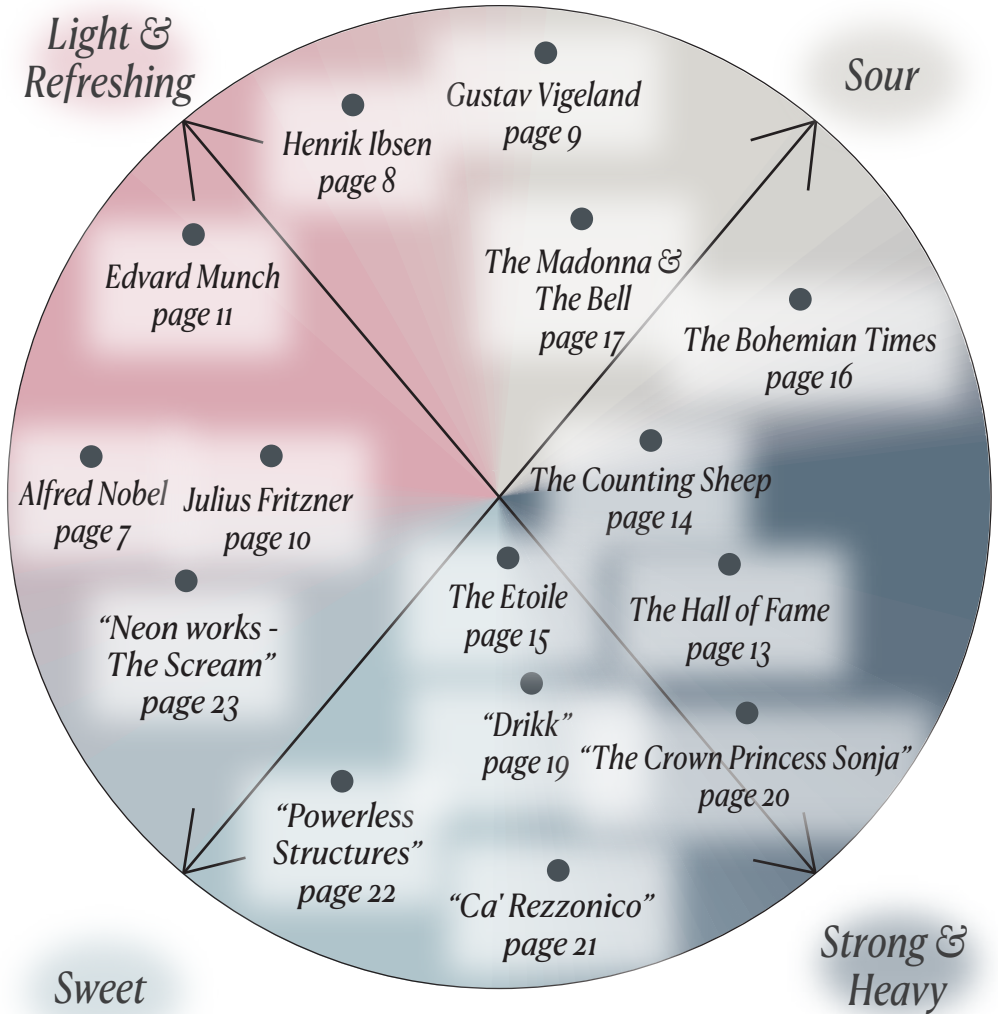
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*All signature cocktails served from 17:00.*





# 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.*



*All signature cocktails served from 17:00.*

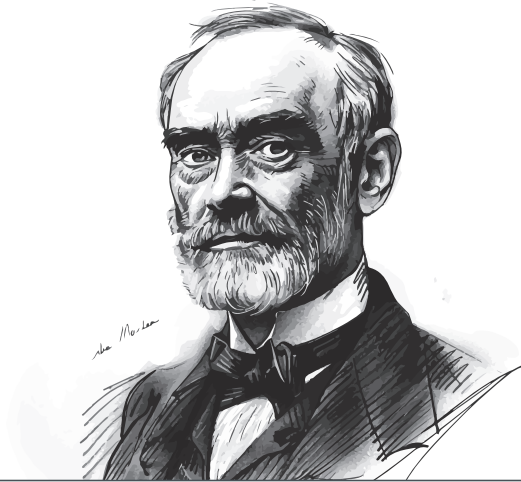


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# Alfred Nobel

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.*

Ketel One 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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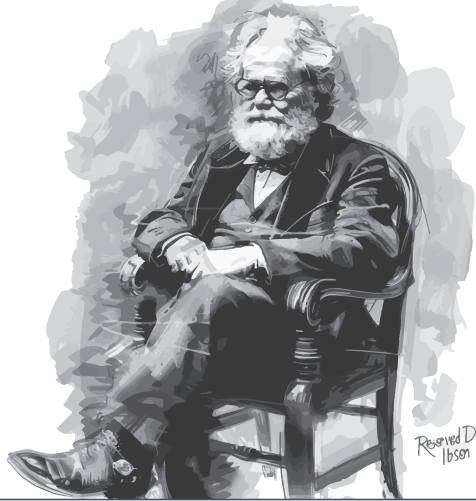
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150 years of Grand Hotel Oslo

# 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.*

Tanqueray TEN 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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# Gustav Vigeland

## Norwegian Sculptor



ABV: 9%

Cocktail style: Gin Fizz

*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.*

Roku Gin  
Lingonberry  
Aperol  
Pink Grapefruit  
Citrus



Vegan

Allergens: None

Fruity

Fizzy

Aromatic

210,-

Available as non-alcoholic version 135,-

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# 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.*

Brugal 1888 Rum  
Tio Pepe Fino Sherry  
Mango Falernum  
Citrus



Vegan

Allergens: Sulfates, Nuts

Tropical

Nutty

Rich

210,-

Available as non-alcoholic version 135,-

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150 years of Grand Hotel Oslo

# Edvard Munch

Norwegian Painter



ABV: 7%

Cocktail style: Whisky 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.*

WhistlePig 10y.o. Rye Whiskey  
Salted Caramel  
Banana  
Rooibos



Vegan

Allergens: Sulfates

Sweet

Woody

Earthy

210,-

Available as non-alcoholic version 155,-

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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 150 years 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.*



*All signature cocktails served from 17:00.*



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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.*

Naked Malt Blended Scotch Whisky  
Cloudberry & Raspberry  
Hay  
Citrus  
Vegan Foamer



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.*

Monkey Shoulder Blended Scotch Whisky  
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.*

Don Julio Blanco Tequila  
Passion Fruit  
Lime  
Jalapeño  
Agave



Vegan

Allergens: Sulfates

Bold

Refreshing

Spicy

210,-

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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.*



*All signature cocktails served from 17:00.*



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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.*

Macallan 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

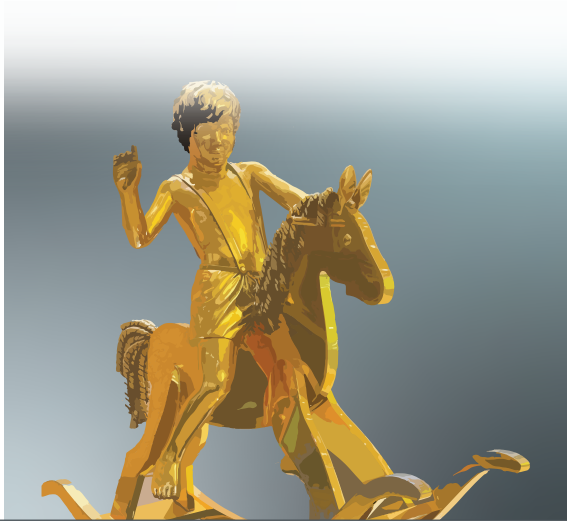
Aromatic

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

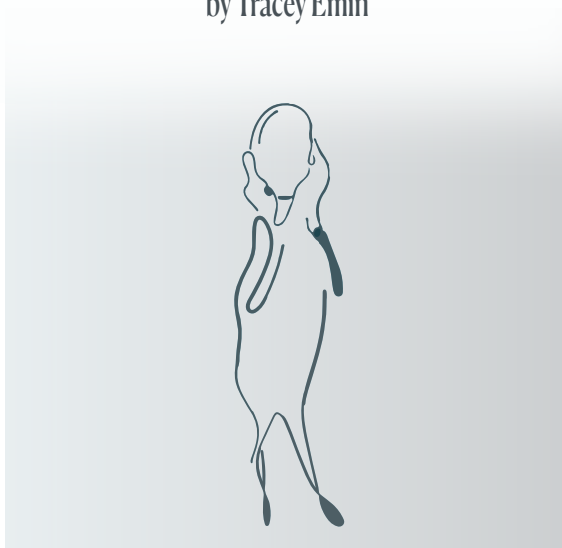
Rich

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.*

Singleton 12 Scotch Whisky  
Maple  
Pineapple  
BBQ  
Angostura Bitter



Allergens: Sulfates, Lactose

Tropical

Silky

Aromatic

210,-

# The Grand Classics

## Selection of classic cocktails with a twist

*All classic cocktails 210,-*

### Old Fashioned

Buffalo Trace Bourbon, Sugar, Bitters

*Allergens: Sulfites*

### Espresso Martini

Koskenkorva Vodka, Tonka Bean, Vanilla, Espresso Coffee

*Allergens: Sulfites, Nuts*

### Army & Navy

Beefeater Gin, Lemon, Orgeat, Bitters

*Allergens: Sulfites, Nuts*

### Jungle Bird

Plantation XO, Cachaca, Campari, Pineapple, Lime

*Allergens: Sulfites*

### Aquavit Gimlet

Gammel Opland, Seasonal Cordial

*Allergens: Sulfites*

### Bloody Mary

Ketel One, Celery & Horseradish Spice Mix, Tomato

*Allergens: Sulfites, Celery, Fish*

### El Diablo

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

*Allergens: Sulfites*

### French 125

Braastad VSOP, Lemon, Sugar, Ruinart Brut Champagne

*Allergens: Sulfites*

# Wine list

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

## White Wine

		Glass	Bottle
Sauvignon Blanc Porcupine <i>South Africa</i>	2023	142,-	695,-
Riesling Charm George Breuer <i>Germany</i>	2022	166,-	815,-
Pinot Grigio Elena Walch <i>Alto Adige, Italy</i>	2023	184,-	905,-
Chablis Domaine Brocard <i>Burgundy, France</i>	2022	180,-	885,-
Chardonnay Black Stallion <i>Napa Valley, USA</i>	2020	232,-	1145,-

## Red Wine

		Glass	Bottle
Cabernet Sauvignon Robertson <i>South Africa</i>	2023	137,-	670,-
Barbera d'Alba Borgogno <i>Piemonte, Italy</i>	2022	168,-	825,-
Zinfandel Three Finger Jack <i>Lodi, California, USA</i>	2022	176,-	865,-
Pinot Noir Château du Cray Andre Goichot <i>Burgundy, France</i>	2021	203,-	998,-
Amarone Valpantena Torre del Falasco <i>Veneto, Italy</i>	2018	259,-	1278,-

## Rose Wine

		Glass	Bottle
Chateau de Berne Inspiration <i>Provence, France</i>	2023	181,-	889,-

## Sparkling wines

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

### Champagne

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		Glass	Bottle
Ruinart Brut	NV	221,-	1299,-
Veuve Clicquot Rosé	NV	256,-	1515,-
Veuve Clicquot Brut	NV		1145,-
Moët Chandon Imperial Brut	NV		1214,-
Ruinart Blanc de Blanc	NV		1945,-
Veuve Clicquot Ponsardin La Grande Dame	1998		3351,-
Krug Grande Cuvée Brut	NV		5895,-

### Cremant

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		Glass	Bottle
Cremant de Alsace Marc Kreydenweiss <i>France</i>	NV	167,-	980,-

### Prosecco

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		Glass	Bottle
Prosecco Brut Mionetto <i>Veneto, Italy</i>	NV	121,-	705,-

# Food menu

*Served between 17:00-22:00*

## Savoury

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**Smash Slider Burger (2pcs)** 189,-

*Brioche/ Beef Burger/ Holtefjell/ Tomato/ Garlic Aioli*

*Allergens: Sulfites, Gluten, Egg*

**Tartar** 149,-

*Halibut Tartar/ Charcoal Cone/ Ramson Emulsion/ Sundried Tomato*

*Allergens: Fish, Gluten (Wheat), Egg, Sulfites*

**Croquetas** 159,-

*Croquetas/ Chili Emulsion*

*Allergens: Gluten, Egg, Sulfites*

**Focaccia** 189,-

*Sundried Tomates / Buffalo Mozzarella/ Ruccola/ Pesto*

*Allergens: Gluten, Milk, Nuts (Pinenuts)*

**Løyrom fra Bottenviken** 519,-

*30gr Løyrom/ Red Onions/ Lemon/ toasted Bread/ Røros Sour Cream*

*Allergens: Gluten, Fish, Lactose*

**Cheese Plate** 230,-

*Norwegian cheeses with compote and nut bread*

*Allergens: Lactose, Nuts, Gluten, Sulfites*

# Food menu

## Snacks

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- Saucisson** 175,-  
*Bite-size dry-cured sausages from Loste Tradi - France*  
*Contains: Milk, traces of Nuts*
- Grand Nut Mix** 78,-  
*Mixture of nuts with a twist*  
*Contains: Peanuts, almonds, pecan nuts*
- Olives with stones** 95,-  
*Seasonal selection*
- Frosta Chips** 75,-  
*Salt or Smoked paprika chips*

## Sweet

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- Opera Cake** 135,-  
*Classic French cake with Raspberry Ganache, Pistachio and Vanilla*  
*Allergens: Egg, Gluten, Lactose, Nuts*
- Napoleon Cake** 135,-  
*Layered cake with Butter Dough, Whipped Vanilla Cream and Rum*  
*Allergens: Egg, Gluten, Lactose*
- Sweets from the bar** 25,-  
*Homemade truffles, mini Opera cake and chocolate tart*  
*Allergens: Lactose, Gluten, Egg, hazelnuts, almonds*  
*per piece*



# 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 E India Pale Ale, IPA	6,9%	0,33	175,-
Brewdog Punk IPA	5,4%	0,33	165,-

## Cider

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Sommersby Pear 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,-
Kronenbourg 1664 Blanc	0,0%	0,33	84,-

# 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,-

## Hot Drinks

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	Single	Double
Espresso	53,-	59,-
Americano	55,-	61,-
Cortado	75,-	79,-
Caffe Latte	75,-	79,-
Cappuccino	75,-	79,-
Hot Chocolate, Valrhona	89,-	
Pot of black coffee	68,-	
Pot of Tea, Palais des Thes	79,-	

# Spirits List



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



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