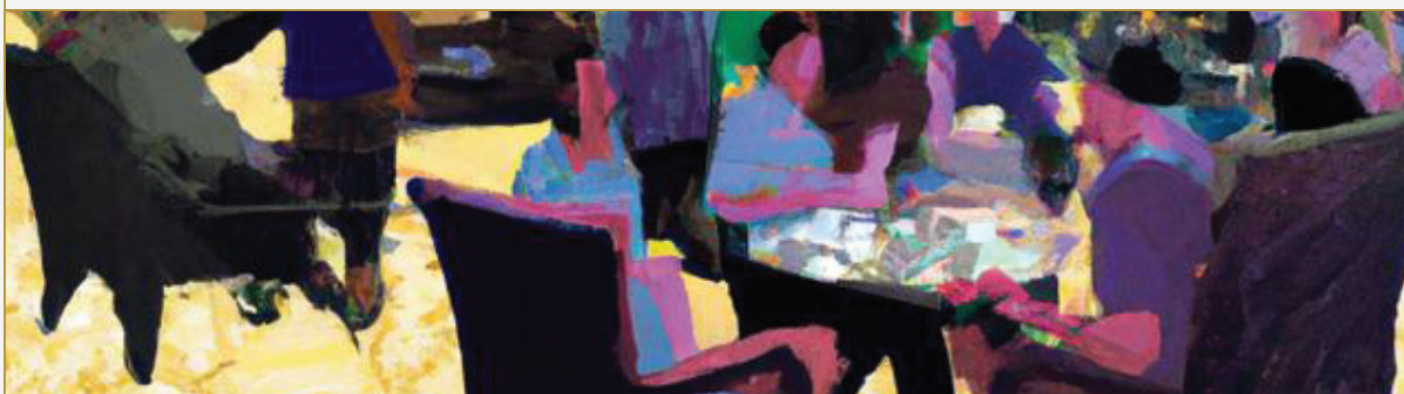




PALMEN

RESTAURANT



Servers fra mandag til fredag
kl 11:00 – 16:30 / 17:00 – 22:00

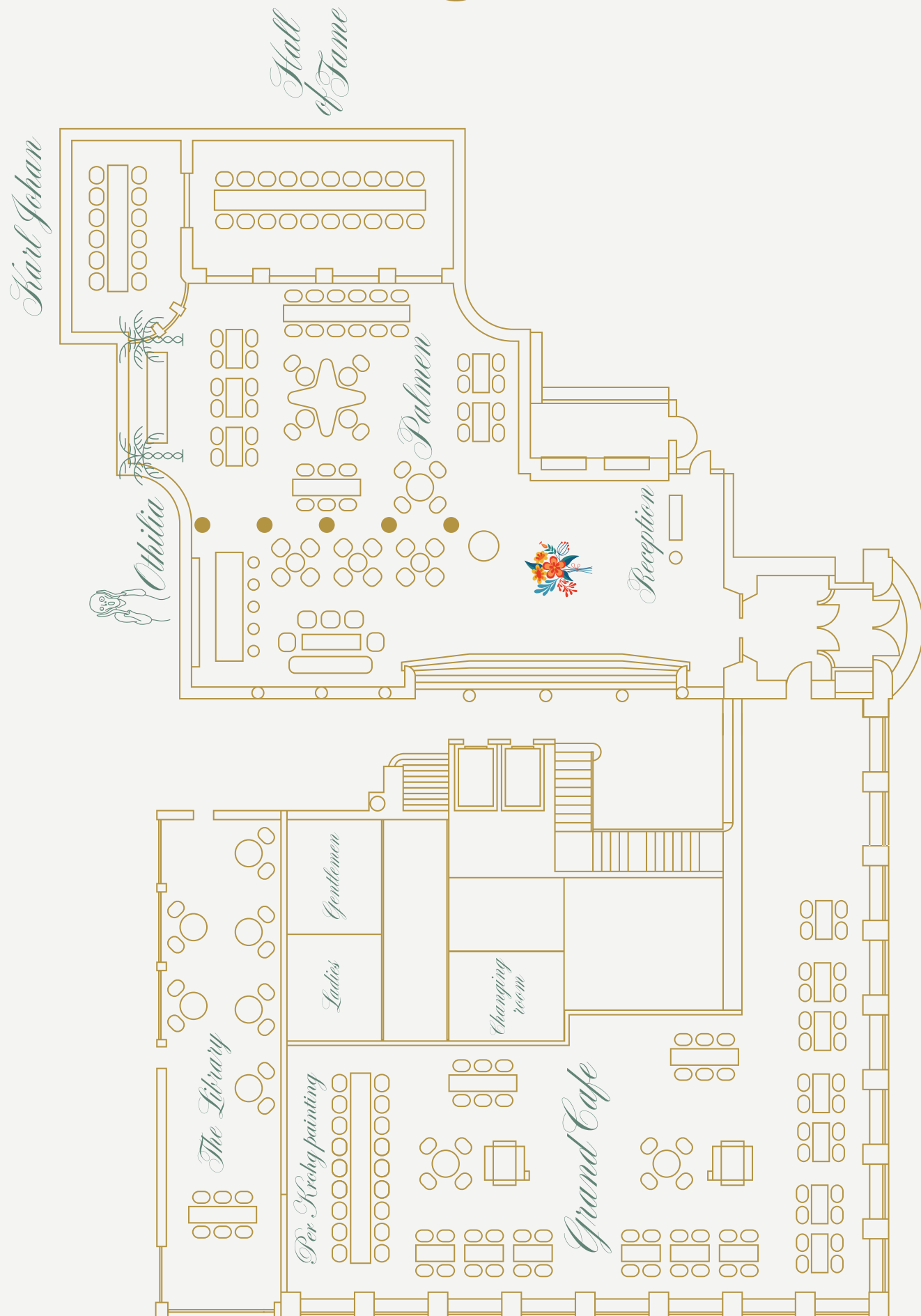
Serveres lørdag
kl 12:00 – 17:00 / 18:00 – 22:00

Serveres søndag
kl 12:00 – 17:00

Served from Monday to Friday
11:00 – 16:30 / 17:00 – 22:00

Served Saturday
12:00 – 17:00 / 18:00 – 22:00

Served Sunday
12:00 – 17:00



PALMEN

RESTAURANT

Palmens historie / Palmen history

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 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.

Bordreservasjon

Se ledige tider og book din Afternoon Tea på
www.grand.no

Afternoon Tea kr 665,- per person

Afternoon Tea is served Saturdays and Sundays.
NB! Minimum of 2 persons for table reservations.

Table reservations

See available times and book your Afternoon Tea at
www.grand.no

Afternoon Tea NOK 665 per person



PALMEN

RESTAURANT

Drikke / Beverage

Musserende / Sparkling

Musserende / Sparkling		Glass	Bottle
Bollinger Special Cuvee Champagne France	NV	219,-	1295,-
Ayala Rose majeur Champagne France	NV	236,-	1595,-
Crémant de Bourgogne Brut Leonce Bocquet France	NV	144,-	845,-
Prosecco Brut Mionetto Veneto Italy	NV	128,-	745,-

Rosévin / Rosé Wine

Rosévin / Rosé Wine		Glass	Bottle
Château de Berne Inspiration Provence France	2024	190,-	935,-

Hvitvin / White Wine

Hvitvin / White Wine		Glass	Bottle
Sauvignon Blanc Porcupine Boekhoutskloof South Africa	2024	148,-	725,-
Riesling Charm Georg Breuer Rheingau Germany	2024	174,-	855,-
Chablis Domaine Brocard Burgundy France	2024	189,-	950,-
Pinot Grigio Elena Walch Alto Adige Italy	2024	198,-	975,-
Chardonnay Black Stallion Napa Valley USA	2022	252,-	1245,-
Chassagne Montrachet Andre Goichot Burgundy France	2023	510,-	2555,-
Meursault Village Andre Goichot Burgundy France	2022	582,-	2895,-

Rødvin / Red Wine

Rødvin / Red Wine		Glass	Bottle
Cabernet Sauvignon Robertson Breede River Valley South Africa	2025	158,-	675,-
Zinfandel Three Finger Jack Lodi USA	2022	179,-	880,-
Barbera d'Alba Paolo Scavino Italy	2023	253,-	1250,-
Pinot Noir Château du Cray Andre Goichot	2022	222,-	1095,-
Chateau Brun Saint Emilion Grand Cru Bordeaux	2019	253,-	1250,-
Gevrey Chambertin Andre Goichot Burgundy France	2021	599,-	1980,-
Chambolle Musigny Andre Goichot Burgundy France	2021	461,-	2290,-

Inneholder/Contains: Sulfitter/Sulfities



PALMEN

RESTAURANT

Drikke / Beverage

Ø1 / Beer

Ringnes fatøl, lager, 40 cl	125,-
Peroni, lager, 33 cl	129,-

Innholder/Contains: Hvete/Wheat

Alkoholfrie alternativ / Non-Alcoholic alternative

Alkoholfrie alternativ / Non-Alcoholic alternative	Glass	Bottle
Musserende Miris Blanc de Blancs	102,-	495,-
Musserende Miris Premier Rose		495,-
Miris red wine or white wine	102,-	495,-
Veneto Italy San Pellegrino Sparkling Water, 50 cl	95,-	
Coca Cola / Coca Cola Zero / Sprite / Fanta, 33 cl	69,-	
Ringi Aroma Eplemost, Glass / 75 cl	122,-	205,-

Varm drikke / Hot beverage

Kanne med kaffe / Pot of coffee	71,- per person
Espresso basert kaffe / Espresso based coffee	fra / from 54,- 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

Meny		Menu
 PALMEN RESTAURANT		
Middagsmeny / Dinner menu		
Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00 <i>Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00</i>		
Forrett / Starter		
Andeterrine Duck terrine And, pistasj, sennep, grønn pepper og fiken. <i>Duck, pistachio, mustard, green pepper and figs.</i> <i>Innholder/contains: hvete/wheat (gluten), melk/milk, fisk/fish, egg, pistasj/pistachio (nuts)</i> Pinot Noir Château du Cray Andre Goichot Burgundy France 269,-		
Ristet gresskartartar Roasted pumpkin tartar Gresskar, hasselnøtter, fermentert hvitløk, estragon, løk og rødvin. <i>Pumpkin, hazelnuts, ginger, fermented garlic, tarragon, onion and red wine.</i> <i>Innholder/contains: selleri/celery, egg, nøtter/nuts (hazelnuts)</i> Riesling Charm Georg Breuer Rheingau Germany Pinot Noir Château du Cray Andre Goichot Burgundy France 239,-		
Hjemmebakt brød Homemade bread Palmens eget nybakte brød med smør. <i>Palmen's own freshly baked bread with butter.</i> <i>Innholder/contains: melk/milk, hvete/wheat (gluten), egg</i> 45,-		

Meny		Menu
 PALMEN RESTAURANT		
Middagsmeny / Dinner menu		
Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00 <i>Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00</i>		
Hovedretter / Main courses		
Pannestekt skrei Panfried Arctic cod Pannestekt skrei, brandade, grønne erter, grønne bønner, sitron, ørretrogn og brunet smør. <i>Panfried Arctic cod, brandade, green peas, green beans, lemon, trout roe and browned butter.</i> <i>Innholder/contains: melk/milk, fisk/fish, selleri/celery, sulfitter/sulfites</i> Chablis Domaine Brocard Burgundy France Pinot Noir Château du Cray Andre Goichot Burgundy France 419,-		
Greater Omaha Striploin Greater Omaha Striploin Striploin, beinmarg, grønne bønner med bacon, trippelfriterte pommes frites og Béarnaisesaus. <i>Striploin, bonemarrow, green beans with bacon, triple cooked French fries and sauce Béarnaise.</i> <i>Innholder/contains: melk/milk, seller/celery, sennep/mustard, sulfitter/sulfites</i> Zinfandel Three Finger Jack Lodi California USA Chambolle Musigny Andre Goichot Burgundy France 609,-		
Okseribbe Beef short ribs Greater Omaha okseribbe med poteter, miso, chimichurri og små løk. <i>Greater Omaha shortrib, potatoes, miso, chimichurri and baby onion.</i> <i>Innholder/contains: hvete/wheat (gluten), melk/milk, selleri/celery, sennep/mustard, soya</i> Barbera d’Alba Paolo Scavino Piemonte Italy Chateau Brun Saint Emilion Grand Cru Bordeaux France 469,-		
Brøddumpling Bread dumpling Portobello- og kongeøsterssopp, surdeigsbrød, sennep og bechamel. <i>Portobello- and king oyster mushrooms, sourdough bread, mustard and bechamel.</i> <i>Innholder/contains: melk/milk, soya, seller/celery, sennep/mustard</i> Chardonnay Black Stallion Napa Valley USA Pinot Noir Château du Cray Andre Goichot Burgundy France 329,-		

GRAND HOTEL OSLO

PALMEN

Meny



Menu

PALMEN

RESTAURANT

Middagsmeny / Dinner menu

Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00
Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00

Dessert

Baba au rhum

Ananas og Madagsakar vanilje.
Pineapple and Madagascar vanilla.

Inneholder/contains: melk/milk, hvete/wheat (gluten), egg,

175,-

Vinanbefaling / Wine recommendation

Sauternes Castelnau de Suduiraut Bordeaux France

95,- 6 cl

Pear Hélène

Nica Brown single origin-sjokolade og olivenolje.
Nica brown single origin chocolate and olive oil.

Inneholder/contains: hvete/wheat (gluten), egg, mandler/almonds

185,-

Riesling TBA Rudolf Rabl Niederösterreich Austria

125,- 6 cl

Crème Brûlée

Hermetisert frukt og trippel karamell.
Preserved fruits and 3 times caramel.

Inneholder/contains: melk/milk, hvete/wheat (gluten), egg

185,-

Sauternes Castelnau de Suduiraut Bordeaux France

95,- 6 cl

Ostekake

Cheesecake

Blåbær og hasselnøtter.
Blueberries and hazelnuts.

Inneholder/contains: melk/milk, hvete/wheat (gluten), egg, nøtter/nuts (hazelnuts)

165,-

Tokaj Late Harvest The Royal Tokaji Wine Company Hungary

96,- 6 cl

Meny



Menu

PALMEN

RESTAURANT

Middagsmeny / Dinner menu

Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00
Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00

Dessert

Stracciatella

Honning fra Dronningens hage og bacon.
Honey from The Queens Garden and bacon.

Inneholder/contains: hvete/wheat (gluten), melk/milk, svin/pork

175,-

Tokaj Late Harvest The Royal Tokaji Wine Company Hungary

96,- 6 cl

Petit Four

Peanøtt makron, lakris og canelé.
Peanut macaron, licorice and canelé.

Inneholder/contains: hvete/wheat (gluten), melk/milk, egg, nøtter/nuts (peanuts), mandler/almond

145,-

Moscatel de Setubal Alambre Portugal

76,- 6 cl



GRAND HOTEL OSLO

PALMEN

Meny		Menu
 PALMEN RESTAURANT		
Middagsmeny / Dinner menu Serveres mandag–fredag 17.00–22.00 / lørdag 18.00–22.00 <i>Served Monday–Friday 17:00–22:00 / Saturday 18:00–22:00</i>		
The Grand Indulgence 5 retters middag 1190,-		The Grand Indulgence 5 course dinner 1190,-
Forrett / Starter		
Sjøkreps og brioche Langoustine brioche Sjøkreps, brioche, koriander, skalldyr og gressløk. <i>Langoustine, brioche, coriander, shellfish and chives.</i> <i>Innholder/contains: hvete/wheat (gluten), melk/milk, egg, skalldyr/shellfish</i> Chablis Domaine Brocard Burgundy France 189,- glass Chassagne Montrachet Andre Goichot Burgundy France 510,- glass		
Mellomrett / Middle course		
Andeterrine Duck terrine And, pistasj, sennep, grønn pepper og fiken. <i>Duck, pistachio, mustard, green pepper and figs.</i> <i>Innholder/contains: hvete/wheat (gluten), melk/milk, fisk/fish, egg, pistasj/pistachio (nuts)</i> Vinanbefaling / <i>Wine recomendation</i> Pinot Noir Château du Cray Andre Goichot Burgundy France 222,- glass		
Hvilerett / Palet Cleanser		
Prosecco Prosecco <i>Innholder/contains: melk/milk, sulfitter/sulfites</i>		

Meny		Menu
 		
Hovedrett / Main course		
Okseribbe Beef short ribs Greater Omaha okseribbe med poteter, miso, chimichurri og små løk. <i>Greater Omaha shortrib, potatoes, miso, chimichurri and baby onion.</i> <i>Innholder/contains: hvete/wheat (gluten), melk/milk, selleri/celery, sennep/mustard, soya</i> Vinanbefaling / <i>Wine recomendation</i> Zinfandel Three Finger Jack Lodi California USA 179,- glass Chambolle Musigny Andre Goichot Burgundy France 461,- glass		
Ost / Cheese		
Stracciatella Honning fra Dronningens hage og bacon. <i>Honey from The Queens Garden and bacon.</i> <i>Innholder/contains: hvete/wheat (gluten), melk/milk, svin/pork</i>		
Dessert		
Baba au rhum Ananas og Madagsakar vanilje. <i>Pineapple and Madagascar vanilla.</i> <i>Innholder/contains: melk/milk, hvete/wheat (gluten), egg,</i> Vinanbefaling / <i>Wine recomendation</i> Sauternes Castelnau de Suduiraut Bordeaux France 95,- 6 cl		
GRAND HOTEL OSLO		PALMEN



PALMEN

RESTAURANT

Coctailmeny / Coctail menu

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.

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

Brennevin meny / Spirits menu

Vennligst skann QR-koden for a se var fulle liste over brennevin på nettet.
Please scan QR code to see our full list of spirits online.



Meny



Menu

PALMEN

RESTAURANT