

PALMEN

RESTAURANT

Lunsjmeny – Lunch menu

Serveres mellom 11:00 - 17:00
Served between 11:00 - 17:00

Palmens historie

Palmen var opprinnelig stallen til Grands grunnlegger Julius Fritznors hester frem til åpningen av restauranten i 1913. Helt siden åpningen i 1874 har Grand Hotel vært et yndet møtested for bohemer, kunstnere, originaler, reisende fra inn- og utland og Oslos 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 i gjennom årene, den siste renovasjonen var i 2016. Historien lever fortsatt videre i Palmen – et ikon i Norge.

Nyt den vakre kunsten i restauranten, som blant annet omfatter en Murano krystall lysekrone lagd av kunstneren Cerith Wyn Evans, og Vanessa Bairds kunstverk som består av 36 forskjellige malerier hvor du blir dratt inn i en fantasirik verden av eventyr med inspirasjon fra Kristiania Bohemen. Palmen er stedet du virkelig opplever sjarmen og særpreget til Grand Hotel Oslo – et møtested for mennesker.

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SKAGENSMØRBRØD 215,-

SKAGEN SANDWICH 215,-

Håndpillede reker, ørretrogn, dill, sitron, surdeigsbrød

Shrimps, trout roe, dill, lemon, sourdough bread

INNEHOLDER / CONTAINS: SKALLDYR/SHELLFISH, MELK/MILK, SENNEP/MUSTARD,
EGG, HVETE/WHEAT

2020 RIESLING SAUVAGE GEORG BREUER RHEINGAU GERMANY 138,-

CÆSARSALAT 220,-

CAESAR SALAD 220,-

Kyllingbryst, sprø Coppa-skinke, Parmesanost, brødchips,

hjertesalat, Cæsardressing

Chicken breast, crispy Coppa-ham, Parmesan cheese,

bread chips, gem lettuce, Caesar dressing

INNEHOLDER / CONTAINS: MELK/MILK, HVETE/WHEAT, EGG, FISK/FISH,
SENNEP/MUSTARD

2020 CHÂTEAU DE BERNE PROVENCE FRANCE 138,-

SILDETALLERKEN 225,-

HERRING 225,-

3 typer med sild serveres med pumpernikkelbrød, rødløk, kokt

egg & spirer

3 types of herring served with pumpernickel bread, red onion, boiled

egg & sprouts

INNEHOLDER / CONTAINS: MELK/MILK, RUG/RYE, SULFITT/SULFITES,
SENNEP/MUSTARD, HVETE/WHEAT, HAVRE/OAT, EGG, FISK/FISH

2020 RIESLING SAUVAGE GEORG BREUER RHEINGAU GERMANY 138,-

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LUNT RIBBESMØRBRØD 210,-

PORK BELLY SANDWICH 210,-

Serveres på ristet surdeigsbrød med syltet rødkål, kremost
med dadler & vintersalat

*Served on toasted sourdough bread with pickled red cabbage, cream
cheese with dates & winter salad*

INNEHOLDER / CONTAINS: MELK/MILK, RUG/RYE, SULFITT/SULFITES,
SENNEP/MUSTARD, HVETE/WHEAT

2019 LANGHE ROSSO PIRIN BORGOGNO PIEMONTE ITALY 138,-

2017 CÔTES DE BEAUNE VILLAGE BOUCHARD PERE FILS BURGUNDY FRANCE 176,-

LETTGRILLET TORSK 315,-

LIGHTLY GRILLED COD 315,-

Røkt sellerikrem, sitronkrutonger, eple & avruga kaviar,
smørsaus med syltede kantareller

*Smoked celery cream, lemon croutons, apple & avruga caviar, butter
sauce with pickled chanterelles*

INNEHOLDER / CONTAINS: MELK/MILK, FISK/FISH, HVETE/WHEAT,
SULFITT/SULFITES

2019 PINOT BLANC KRITT MARC KREYDENWEISS ALSACE FRANCE ORGANIC 134,-

2017 CHASSAGNE MONTRACHET BOUCHARD & FILS BURGUNDY FRANCE 262,-

PALMENBURGER 225,-

PALMEN BURGER 225,-

Burger av storfe, løkkompott, trøffelmajones, grillet tomat,
ost, bacon, pommes frites (*kan serveres som vegetar*)

*Beef burger, onion compote, truffle mayonnaise, grilled tomato,
cheese, French fries, bacon (can be served as a vegetarian option)*

INNEHOLDER / CONTAINS: HVETE/WHEAT, EGG, SULFITT/SULFITES, MELK/MILK

2019 ZINFANDEL OLD VINE THREE FINGER JACK CALIFORNIA USA 156,-

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INDREFILET AV OKSE 315,-

BEEF TENDERLOIN 315,-

Mandelpotetkrem, chutney av dehydrerte tomater, rødvinsjy
Almond potato cream, chutney of dehydrated tomatoes, red wine jus

INNEHOLDER / CONTAINS: HVETE/WHEAT, BYGG/BARLEY, SULFITT/SULFITES,
MELK/MILK, SOYA

2012 AVENTINO 200 BARRELS RIBERA DEL DUERO SPAIN 164,-

2019 LE SERRE NUOVE DELL 'ORNELLAIA TUSCANY ITALY 262,-

KREMET FISKESUPPE 225,-

CREAMY FISH SOUP 225,-

Serveres med torsk, laks, reker og friske urter

Cod, salmon, shrimps, fresh herbs

INNEHOLDER / CONTAINS: FISK/FISH, MELK/MILK, SKALLDYR/SHELLFISH,
SULFITT/SULFITES

2019 CHARDONNAY BLACK STALLION NAPA VALLEY USA 202,-

RISOTTO MILANESE 250,-

RISOTTO MILANESE 250,-

Serveres med epler, tomater & crispy brød

Served with apples, tomatoes & crispy bread

INNEHOLDER / CONTAINS: MELK/MILK, HVETE/WHEAT

2019 PINOT BLANC KRITT MARC KREYDENWEISS ALSACE FRANCE ORGANIC 134,-

2017 CÔTES DE BEAUNE VILLAGE BOUCHARD PERE FILS BURGUNDY FRANCE 176,-

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3 TYPER PETIT FOURS 65,-

3 TYPES OF PETIT FOUR 65,-

Vennligst spør din servitør om dagens smaker

Please ask your waiter for today's flavors

NAPOLEONKAKE 110,-

NAPOLEON CAKE 110,-

Cubansk rom, vanilje

Cuban rum, vanilla

INNEHOLDER / CONTAINS: EGG, HVETE/WHEAT, MELK/MILK

SITRONTERTE 145,-

LEMON TART 145,-

Serveres med marengs, julecrumble & mandarin

Served with meringue, Christmas crumble & mandarin

INNEHOLDER / CONTAINS: EGG, MELK/MILK, MANDEL/ALMOND, HVETE/WHEAT

OSTETALLERKEN 235,-

CHEESE PLATE 235,-

Tre typer norske oster, hjemmelaget nøttebrød & dagens
marmelade

*Three types of Norwegian cheese, homemade nut bread & today's
marmalade*

INNEHOLDER / CONTAINS: MELK/MILK, NØTTER/NUTS, EGG, HVETE/WHEAT

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VARM DRIKKE HOT DRINKS

VARM SJOKOLADE MED TRE TYPER AV VALRHONA SJOKOLADE HOT CHOCOLATE	85,-
KANNE MED KAFFE POT OF COFFEE	58,- per person
ESPRESSOBASERT KAFFE ESPRESSO BASED COFFEE	Fra 49,-
KANNE MED TE FRA PALAIS DES THÉS POT OF TEA FROM PALAIS DES THÉS	69,- per person

MUSSERENDE VIN SPARKLING WINE

NV Nicolas Feuillatte Reserve Exclusive Brut Champagne France	1050,- / 179,-
NV Perrier Joüet Grand Brut Champagne France	1255,- / 255,-
NV Crémant de Limoux J. Laurens Les Graiménous France Organic	750,- / 153,-
NV Prosecco DOCG Superiore Valdobbiadene Brut Val D'Oca	835,- / 171,-
NV CAVA Marques de Cáceres Penedes Spain	595,- / 120,-

ROSÉVIN ROSE WINE

2020 Château de Berne Provence France	138,- / 672,-
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HVITVIN WHITE WINE

2020 Sauvignon Blanc Porcupine Boekhoutsloof South Africa	665,- / 129,-
2019 Pinot Blanc Kritt Marc Kreydenweiss Alsace France Organic	650,- / 134,-
2020 Riesling Sauvage Georg Breuer Rheingau Germany	675,- / 138,-
2020 Chablis St. Claire Brocard Burgundy France	795,- / 163,-
2019 Chardonnay Black Stallion Napa Valley USA	995,- / 202,-
2017 Chassagne Montrachet Bouchard & Fils Burgundy France	1195,- / 262,-

RØDVIN RED WINE

2020 Cabernet Sauvignon Robertson South Africa	625,- / 129,-
2019 Langhe Rosso Pirin Borgogno Piemonte Italy	675,- / 138,-
2019 Zinfandel Old Vine Three Finger Jack California USA	760,- / 156,-
2012 Aventino 200 Barrels Ribera del Duero Spain	800,- / 164,-
2017 Côtes de Beaune Village Bouchard Pere & Fils Burgundy France	865,- / 176,-
2019 Le Serre Nuove dell 'Ornellaia Tuscany Italy	1295,- / 262,-

ØL BEER

Ringnes fatøl, lager (b) 40cl	99,-
Brooklyn fatøl, IPA (b) 40cl	116,-
Carlsberg Pilsner, lager (b) 33cl	102,-
Peroni, lager (b) 33cl	110,-
Kronenbourg 1664 Blanc (hvetevete/wheat) 33cl	118,-
Ringnes Juleøl (b) 33cl	102,-
Ringnes Julebakk (b) 33cl	137,-

ALKOHOLFRIE ØL NON ALCOHOLIC BEER & ALKOHOLFRI VIN NON ALCOHOLIC WINE

Peroni Libera 0,0%, lager (b) 33cl	65,-
Klokk&Co FRIPA (b) 33cl	81,-
Musserende/ Sparkling Blanc de Blanc Odd Bird Richard Juhlin France	79,-
Blue Nun White/Red Germany	69,-

MINERALVANN SPARKLING WATER

San Pellegrino Sparkling Water 50cl	79,-
Coca-Cola – Coca-Cola Zero – Sprite – Fanta 33cl	58,-
Merete Hyggen Eplemost Gravenstein 70cl	166,-