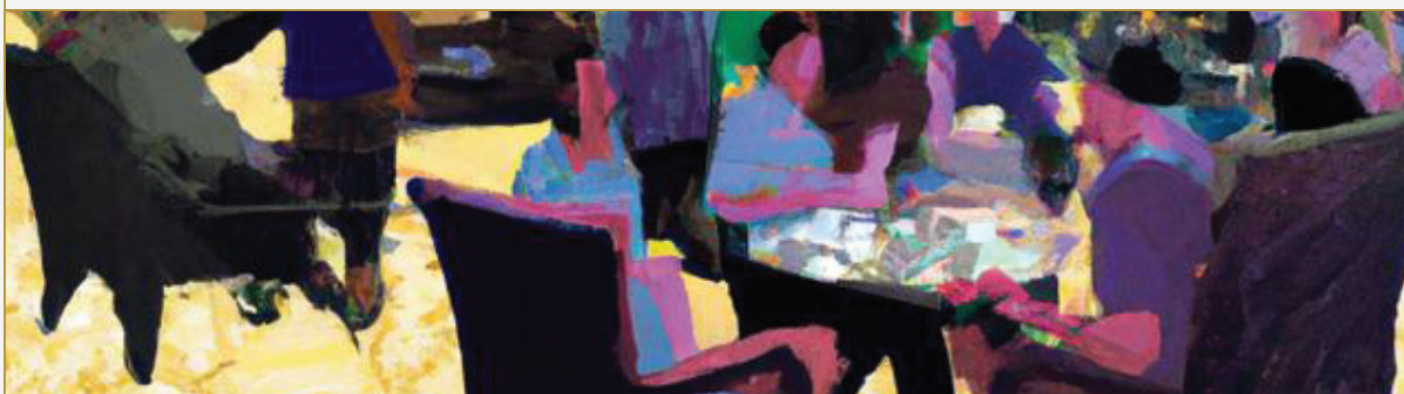




PALMEN

RESTAURANT



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

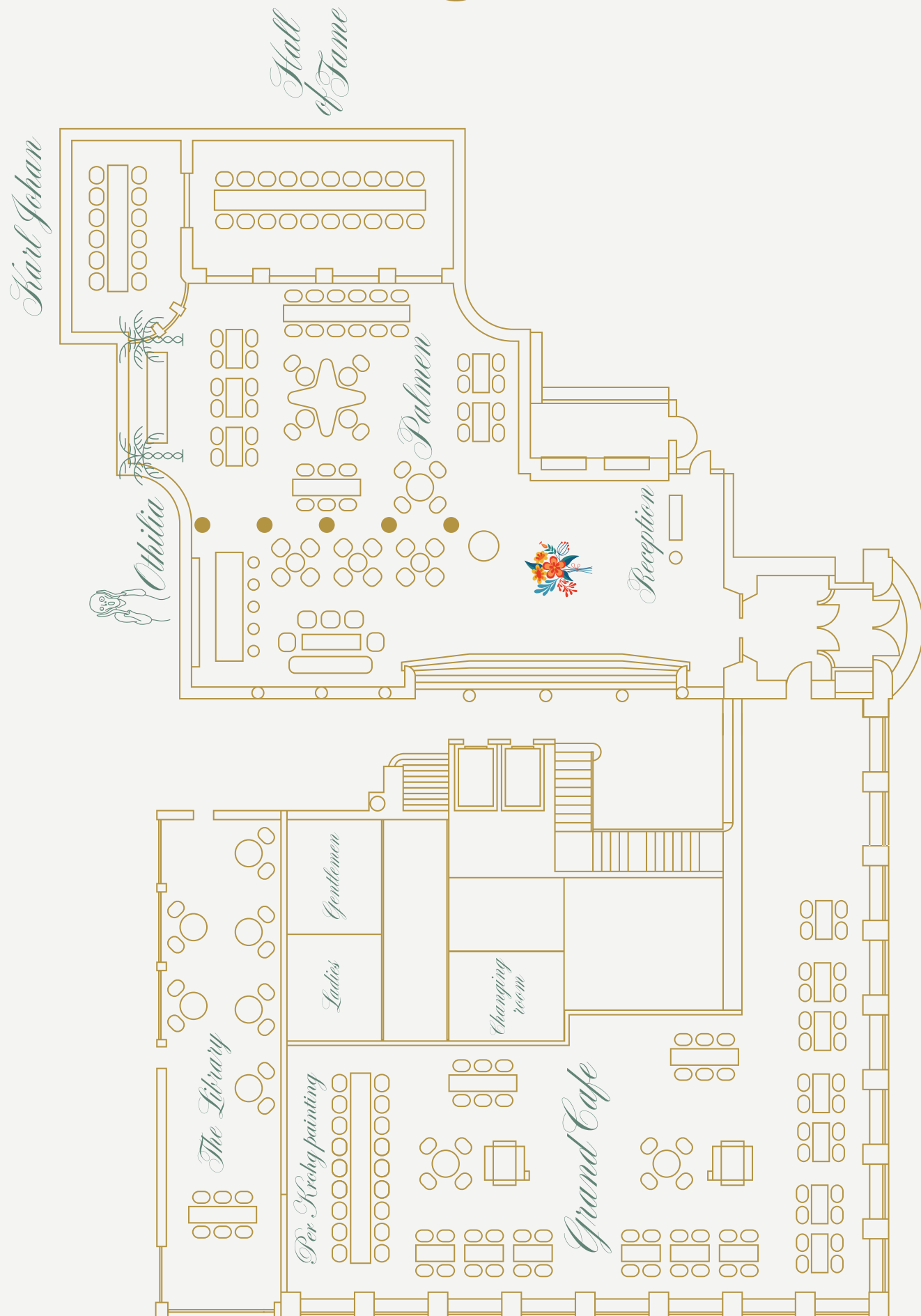
Serveres lørdag
kl 12:00 – 17:00 / 18:00 – 22:00

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		Glass	Bottle
Bollinger Special Cuvee - Champagne, France	NV	219,-	1295,-
Ayala Rose majeur - Champagne, France	NV	256,-	1395,-
Crémant de Bourgogne Brut Leonce Bocquet - Burgund, France	NV	144,-	845,-
Prosecco Brut Mionetto - Veneto, Italy	NV	128,-	745,-

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

Hvitvin / White Wine		Glass	Bottle
Sauvignon Blanc Porcupine Boekenhoutskloof - 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,-	2535,-
Meursault Village Andre Goichot - Burgundy, France	2022	582,-	2895,-

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 - Piemonte, Italy	2023	253,-	1250,-
Pinot Noir Château du Cray Andre Goichot - Burgundy, France	2022	222,-	1095,-
Chateau Brun Saint Emilion Grand Cru - Bordeaux, France	2019	253,-	1250,-
Gevrey Chambertin Andre Goichot - Burgundy, France	2021	399,-	1980,-
Chambolle Musigny Andre Goichot - Burgundy, France	2021	461,-	2290,-

Inneholder/Contains: Sulfitter/Sulfities



PALMEN

RESTAURANT

Drikke / Beverage

Øl/ Beer	
Ringnes fatøl, lager, 40 cl	125,-
Peroni, lager, 33 cl	129,-

Inneholder/Contains: Hvete/Wheat

Alkoholfrie alternativ / Non-Alcoholic alternative	Glass	Bottle
Musserende Miris Blend Blanc de Blancs	102,-	495,-
Musserende Miris Blend 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 coffe	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		
Lunsjmeny / Lunch Menu		
Serveres mandag–fredag 11.00–16.30 / lørdag–søndag 12.00–17.00 <i>Served Monday–Friday 11:00–16:30 / Saturday–Sunday 12:00–17:00</i>		
2 retters lunsjmeny 525,- Velg mellom kjøtt eller fisk til hovedrett 2 course lunch menu 525,- <i>Choose between meat or fish for main course</i>		
Hovedretter / Main Courses		
Pannestekt kveite Panfried halibut Pannestekt kveite med byggotto, Hokkaido, sjalottløk og dill. <i>Panfried halibut with risotto of buckwheat, Hokkaido, shallots and dill.</i> <i>Innholder/contains: melk/milk, hvete/wheat (gluten) fisk/fish</i> Eller / Or Coq au vin Coq au vin Livèche kyllinglår, selleri, poteter, rosenkål og sitrontimian. <i>Livèche chickenleg, celery, potatoes, Brussel sprouts and lemon thyme.</i> <i>Innholder/contains: melk/milk, selleri/celery, sennep/mustard, sulfitter/sulfites</i>		
Dessert		
Dagens dessert fra Grands konditori Today's dessert from Grand pastry kitchen 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		
Lunsjmeny / Lunch Menu		
Serveres mandag–fredag 11.00–16.30 / lørdag–søndag 12.00–17.00 <i>Served Monday–Friday 11:00–16:30 / Saturday–Sunday 12:00–17:00</i>		
Grand klassikere / Grand Classics		
Toast Skagen Toast Skagen Ristet surdeigsbrød fra Asker Bakeri, håndpillede reker, majones og ørretrogn. <i>Toasted sourdough bread from Asker Bakeri, hand-peeked shrimp, mayonnaise and trout roe.</i> <i>Innholder/contains: melk/milk, skalldyr/shellfish, hvete/wheat (gluten), fisk/fish, egg</i> Cæsarsalat Caesar salad Romanasalat fra Elstøen Røyse, grillet Livèche kyllingbryst, Holtefjell XO ost, urtekrutonger og eldhus røkt bacon. <i>Romano salad from Elstøen Røyse, grilled Livèche chicken breast, Holtefjell XO cheese, herb croutons and eldhus smoked bacon.</i> <i>Innholder/contains: melk/milk, hvete/wheat (gluten), egg, fisk/fish, sennep/mustard</i>		
Grand tartar Grand steak tartare Tartar av okse, eggeplomme, kapers, sennepsmajones, ørretrogn og ristet surdeigsbrød. <i>Beef tartare with cured egg yolk, capers, mustard mayonnaise, trout roe and toasted sourdough bread.</i> <i>Innholder/contains: melk/milk, hvete/wheat (gluten), egg, sulfitter/sulfites, sennep/mustard, mandler/almonds, fisk/fish</i> Grand Burger Grand burger Smashburger, Fana-ost, kullsurdeigsbrød, gressløkemulsjon, syltet agurk og pommes frites. <i>Smash burger, Fana cheese, charcoal sourdough bun, chive emulsion, pickled cucumber and French fries.</i> <i>Innholder/contains: hvete/wheat (gluten), melk/milk, egg, sulfitter/sulfites, sennep/mustard</i> (Kan serveres som vegetar / <i>Can be served as a vegetarian option</i>)		
Kalix Løyrom Kalix bleak roe 30 g løyrom, Rørosrømme, dilleemulsjon, sitron, rødløk og blinis. <i>30 g bleak roe, Røros sour cream, dill emulsion, lemon, red onion and blinis.</i> <i>Innholder/contains: fisk/fish, melk/milk, hvete/wheat (gluten), sulfitter/sulfites, sennep/mustard</i> 539,-		
GRAND HOTEL OSLO		PALMEN

Meny



Menu

PALMEN

RESTAURANT

Lunsjmeny / Lunch Menu

Serveres mandag–fredag 11.00–16.30 / lørdag–søndag 12.00–17.00
Served Monday–Friday 11:00–16:30 / Saturday–Sunday 12:00–17:00

Sesongmeny / Seasonal Menu

Consommé Cèlestine

Consommé Cèlestine

Crêpes, rotgrønnsaker, gressløk og surdeigsbrød
Crêpes, root vegetables, chives and sourdough bread.

Innholder/contains: hvete/wheat (Gluten), melk/milk, selleri/celery

Pannestekt kveite

Panfried halibut

Pannestekt kveite med byggotto, Hokkaido, sjalottløk og dill.
Panfried halibut with risotto of buckwheat, Hokkaido, shallots and dill.

Innholder/contains: melk/milk, hvete/wheat (gluten) fisk/fish

Coq au vin

Coq au vin

Livèche kyllinglår, selleri, poteter, rosenkål og sitrontimian.
Livèche chickenleg, celery, potatoes, Brussel sprouts and lemon thyme.

Innholder/contains: melk/milk, selleri/celery, sennep/mustard, sulfitter/sulfites

GRAND HOTEL OSLO

PALMEN

Meny



Menu

PALMEN

RESTAURANT

Lunsjmeny / Lunch Menu

Serveres mandag–fredag 11.00–16.30 / lørdag–søndag 12.00–17.00
Served Monday–Friday 11:00–16:30 / Saturday–Sunday 12:00–17:00

Dessert

Petit Four

Petit four

Peanøttmakron, lakris og canelé.
Peanut macaron, licorice and canelé.

Innholder/contains: melk/milk, hvete/wheat (gluten), egg, mandler/almonds, peanøtter/peanuts

Napoleonskake

Napoleon cake

Karamellisert butterdeig, vaniljekrem tilsatt rom.
Caramelized puff pastry with rum-infused vanilla cream.

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

Utvalg av norske oster

Selection of Norwegian cheeses

Vellagret Gammel Erik, Snertingdal Blå Viking, Bæråscammen camembert, nøttekjeks, brioche og konserverte norske epler.
Well-aged Gammel Erik, Snertingdal Blå Viking, Bæråscammen camembert, nut biscuit, brioche and preserved Norwegian apple.

Innholder/contains: melk/milk, hvete/wheat (gluten), sulfitter/sulfites, mandler/almonds, hasselnøtter/hazelnuts, egg

GRAND HOTEL OSLO

PALMEN



PALMEN

RESTAURANT

Coctailmeny / Coctail menu

Serveres fra kl. 13.00
Served from 13:00

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

Serveres fra kl. 13.00
Served from 13:00

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