



PALMEN

RESTAURANT

Mandag til Fredag 11:00 – 16:30 & 17:00 – 22:00
Lørdager 12:00 – 16:30 & 18:00 – 22:00
Søndager 12:00 – 18:00

*Monday to Friday 11:00 – 16:30 & 17:00 – 22:00
Saturday 12:00 – 16:30 & 18:00 – 22:00
Sunday 12:00 – 18:00*

PALMEN

RESTAURANT

Palmens historie - Palmen history

Palmen var opprinnelig stallen til Grands grunnlegger Julius Fritzners hester frem til åpningen av restauranten i 1913. Helt siden åpningen i 1874 har Grand Hotel vært et yndet møtested for bohemer, kunstnere, originaler og reisende fra inn- og utland samt 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 blant annet Kristiania Bohemen.

Palmen er stedet du virkelig opplever sjarmen og særpreget til Grand Hotel Oslo – et møtested for mennesker.

Palmen Restaurant 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 has been a favorite meeting place for bohemians, artists, originals and travelers from home and abroad and 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 air restaurant without the glass roof. Palmen has been through many changes over the years, the last renovation was in 2016. The story still lives on in Palmen - an icon in Norway.

Enjoy the beautiful art in the restaurant which includes a Murano crystal chandelier made by artist Cerith Wyn Evans and Vanessa Baird's artwork consisting of 36 different paintings where you are drawn into an imaginative world of adventures with inspiration from, among other things, Kristiania Bohemen. Palmen is the place where you really experience the charm and character of Grand Hotel Oslo - a meeting place for people.

Afternoon Tea serveres lørdager og søndager

NB! Minimum 2 personer

Bordreservasjon

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

Afternoon Tea kr 495,- per person

Afternoon Tea is served Saturdays and Sundays

NB. Minimum of 2 people

Table reservations

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

Afternoon Tea 495NOK per person

PALMEN

RESTAURANT

DRIKKE – BEVERAGE

Kanne med kaffe *Pot of coffee* 68,- per person
Espressobasert kaffe *Espresso based coffee* from 50,-
Kanne med te fra Palais Des Thés *Pot of tea from Palais Des Thés* 79,- per person

MUSSERENDE VIN SPARKLING WINE

NV Bollinger Special Cuvee Brut Champagne France 1169,- / 199,-
NV Crémant de Alsace Marc Kreydenweiss Alsace France 869,- / 177,-
NV Prosecco Brut Mionetto Veneto Italy 675,- / 116,-

ROSEVIN ROSE WINE

2021 Château de Berne Inspiration Provence France 153,- / 742,-

HVITVIN WHITE WINE

2021 Sauvignon Blanc Porcupine Ridge Boekhouts kloof Western Cape South Africa 625,- / 129,-
2020 Riesling Sauvage Trocken Georg Breuer Germany 709,- / 145,-
2020 Chablis Brocard Burgundy France 809,- / 165,-
2021 Pinot Grigio Valpantena Torre del Falasco Veneto Italy 122,- / 595,-
2018 Beaune du Château Blanc Premier Cru Domaine Bouchard Burgundy France 266,- / 1315,-

RØDVIN RED WINE

2020 Cabernet Sauvignon Robertson South Africa 625,- / 129,-
2019 Barbera d'Alba Borgogno Piemonte Italy 780,- / 160,-
2019 Mercurey Burgundy France 890,- / 182,-
2017 Amarone Valpantena Torre del Falasco Veneto Italy 235,- / 1155,-

ØL BEER

Ringnes fatøl lager (b) 40cl 105,-
Carlsberg Pilsner lager (b) 33cl 105,-
Peroni lager (b) 33cl 120,-

ALKOHOLFRIIT ØL NON ALCOHOLIC BEER & ALKOHOLFRI VIN NON ALCOHOLIC WINE

Peroni Libera 0,0%, lager (b) 33cl 75,-
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 85,-
Coca Cola - Coca Cola Zero – Sprite - Fanta 33cl 68,-
Hardanger Eplemost 75cl / Glass 182,- / 70,-

PALMEN

RESTAURANT

LUNSMENY – LUNCH MENU

Serveres mellom 11:00 - 16:30

Served between 11:00 - 16:30

PLAT DU JOUR 385,-

PLAT DU JOUR 385,-

Dagens lunsj serveres med San Pellegrino, kaffe/te & en søtsak

Today's lunch served with San Pellegrino, coffee/tea & sweet

Vennligst spør din servitør om dagens plat du jour

Please ask your waiter for today's plat du jour

TOAST SKAGEN 265,-

CRAYFISH TOAST 265,-

Skagensalat med reker, kreps, Røros rømme, sitron & Avruga kaviar

Shellfish salad with shrimps, crayfish, Røros sour cream, lemon & Avruga caviar

INNEHOLDER / CONTAINS:

SKALLDYR/SHELLFISH, MELK/MILK, EGG, HVETE/WHEAT, RUG/RYE, BYGG/BARLEY,
SENNEP/MUSTARD

CÆSARSALAT 255,-

CAESAR SALAD 255,-

Konfitert kyllingbryst, pancetta, Parmesanost, brødcchips, romanosalat & Cæsardressing

Confit of chicken breast, pancetta, Parmesan cheese, bread chips, romanie lettuce

& Caesar dressing

INNEHOLDER / CONTAINS:

MELK/MILK, HVETE/WHEAT, EGG, FISK/FISH, SENNEP/MUSTARD, SULFITT/SULFITES,
BYGG/BARLEY

PASTASALAT MED GRØNN PESTO 240,-

PASTA SALAD WITH GREEN PESTO 240,-

Parmesanost, soltørkede tomater, grillet artisjokk, Kalamata oliven & sitronvinaigrette

Parmesan cheese, sun-dried tomatoes, grilled artichoke, Kalamata olives & lemon vinaigrette

INNEHOLDER / CONTAINS:

MELK/MILK, SULFITT/SULFITES, EGG, HVETE/WHEAT

PALMEN

RESTAURANT

LUNSMENY – LUNCH MENU

Serveres mellom 11:00 - 16:30

Served between 11:00 - 16:30

LØYROM FRA BOTTENVIKEN 460,-

BLEAK ROE FROM BOTTENVIKEN 460,-

30g løyrom serveres med rødløk, sitron, brødchips & Røros rømme

30g bleak roe served with red onions, lemon, bread chips & Røros sour cream

INNEHOLDER / CONTAINS:

MELK/MILK, FISK/FISH, HVETE/WHEAT, EGG

PALMENBURGER 270,-

PALMEN BURGER 270,-

Burger av storfe, syltet agurk, jalapeno majones, sprø pancetta, lagret ost & pommes frites
(kan serveres som vegetar)

Beef burger, pickled cucumber, jalapeno mayonnaise, crispy pancetta, mature cheese & French fries, (can be served as a vegetarian option)

INNEHOLDER / CONTAINS:

HVETE/WHEAT, EGG, SULFITT/SULFITES, MELK/MILK, SENNEP/MUSTARD

OKSETARTAR 285,-

BEEF TARTAR 285,-

Pepperrot, kapers, rødløk, eggeplomme & brød

Horseradish, capers, red onion, egg yolk & bread

INNEHOLDER / CONTAINS:

HVETE/WHEAT, EGG, SULFITT/SULFITES, RUG/RYE, BYGG/BARLEY, SENNEP/MUSTARD

PALMEN

RESTAURANT

SØTT – SWEET

Serveres mellom 11:00 – 16:30

Served between 11:00 - 16:30

3 TYPER PETIT FOURS 90,-

3 TYPES OF PETIT FOUR 90,-

Vennligst spør din servitør om dagens smaker

Please ask your waiter for today's flavors

NAPOLEONKAKE 125,-

NAPOLEON CAKE 125,-

Cubansk rom & vanilje

Cuban rum & vanilla

INNEHOLDER / CONTAINS:

EGG, HVETE/WHEAT, MELK/MILK

SESONGENS TERTE 155,-

SEASONAL PIE 155,-

Vennligst spør din servitør om sesongens terte

Please ask your waiter for the tart of the season

INNEHOLDER / CONTAINS:

MELK/MILK, MANDEL/ALMOND, EGG, HVETE/WHEAT

OSTETALLERKEN 230,-

CHEESE PLATE 230,-

Thorbjørnrud Brilliant brie, Valdres ost Bufar, Golvertind blåmuggost, nøttebrød & dagens marmelade

Thorbjørnrud Brilliant brie, Valdres cheese Bufar, Golvertind blue cheese, nut bread & today's marmalade

INNEHOLDER / CONTAINS:

MELK/MILK, NØTTER/NUTS, EGG, HVETE/WHEAT

PALMEN

RESTAURANT

PALMEN COCKTAILMENY – PALMEN COCKTAIL MENU

Serveres mellom 17:00 - 22:00

Served between 17:00 - 22:00

MEDITERRANEAN SPRITZ 195,-

Beefeater gin, oliven, rosmarin, sitrus & tonic

Beefeater gin, olive, rosemary, citrus & tonic

Anbefalt til: Pre-rigor laks, løyrom & kremet artisjokksuppe

Recommended food pairing: Pre-rigor salmon, bleak roe & creamy artichoke soup

CHESTNUT OLD FASHIONED 195,-

Bulleit bourbon, Pedro Ximenez sherry, kastanje & oransje bitter

Bulleit bourbon, Pedro Ximenez sherry, chestnut & orange bitter

Anbefalt til: Biff tartar, dåhjort carpaccio, Palmen burger & ytrefilet av okse

Recommended food pairing: Beef tartar, fallow deer carpaccio, Palmen burger & sirloin beef

FORREST BERRY DELIGHT 195,-

Koskenkorva vodka, markjordbær, bringebær, vanilje & kondensert melk

Koskenkorva vodka, wild strawberries, raspberries, vanilla & condensed milk

Anbefalt til: Petit four, sjokolade & jordbærkompott

Recommended food pairing: Petit four, chocolate & strawberry compote

PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00

Served between 17:00 - 22:00

FORRETTER *STARTERS*

LØYROM FRA BOTTENVIKEN 460,-

BLEAK ROE FROM BOTTENVIKEN 460,-

30g løyrom serveres med rødløk, brødcchips & Røros rømme

30g bleak roe served with red onions, bread chips & Røros sour cream

INNEHOLDER / CONTAINS:

MELK/MILK, FISK/FISH, HVETE/WHEAT, EGG

DÅHJORT CARPACCIO 235,-

FALLOW DEER CARPACCIO 235,-

Tyttebærgelé, ristede hasselnøtter, løkpulver & røkt sherry vinagrette

Lingonberry jelly, roasted hazelnuts, onion powder & smoked cherry vinaigrette

INNEHOLDER / CONTAINS:

HASSELNØTTER/HAZELNUTS

KREMET ARTISJOKKSUPPE 220,-

CREAMY ARTICHOKE SOUP 220,-

Fennikel og burratasalat & grønn dillolje

Fennel and burrata salad & grenn dill oil

INNEHOLDER / CONTAINS:

SELLERI/CELERY, MELK/MILK, HVETE/WHEAT

PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00

Served between 17:00 - 22:00

HOVEDRETTER MAIN COURSES

KONFITERT PRE-RIGOR LAKS 395,-

CONFIT OF PRE-RIGOR SALMON 395,-

Røkte erter, bakt blomkål og broccoli, potetpuré & smørsaus med yuzu

Smoked peas, baked cauliflower and broccoli, potato puree & butter sauce with yuzu

INNEHOLDER / CONTAINS:

MELK/MILK, FISK/FISH

YTREFILET AV LIMOUSIN OKSE 440,-

SIRLOIN OF LIMOUSIN BEEF 440,-

Gulrotpuré, hvite bønner med grillet kål, hvitløk – og urtesaus

Carrot puree, white beans with grilled cabbage, garlic and herb sauce

INNEHOLDER / CONTAINS:

MELK/MILK, SULFITT/SULFITE, SELLERI/CELERY

PALMEN

RESTAURANT

MIDDAGSMENY – DINNER MENU

Serveres mellom 17:00 - 22:00

Served between 17:00 - 22:00

HOVEDRETTER MAIN COURSES

BRESSERT PURRELØK HJERTE 295,-

BRAISED LEEK 295,-

Bønnepuré, sprø løk, grillet squash med brent chili & hasselnøttsaus

Bean puree, crispy onion, grilled squash with chili & hazelnut sauce

INNEHOLDER / CONTAINS:

MELK/MILK, HAZELNØTTER/HAZELNUTS

PALMENBURGER 270,-

PALMEN BURGER 270,-

Burger av storfe, syltet agurk, jalapeno majones, sprø pancetta, lagret ost & pommes frites

(kan serveres som vegetar)

Beef burger, pickled cucumber, jalapeno mayonnaise, crispy pancetta, mature cheese &

French fries, (can be served as a vegetarian option)

INNEHOLDER / CONTAINS:

HVETE/WHEAT, EGG, SULFITT/SULFITES, MELK/MILK, SENNEP/MUSTARD

SIDE ORDERS

Grønn salat 79,-

Green salad 79,-

Pommes frites 69,-

French fries 69,-

Ekstra saus 15,-

Extra sauce 15,-

PALMEN

RESTAURANT

SØTT – SWEET

Serveres mellom 17:00 – 22:00

Served between 17:00 - 22:00

3 TYPER PETIT FOURS 95,-

3 TYPES OF PETIT FOUR 95,-

Vennligst spør din servitør om dagens smaker

Please ask your waiter for today's flavors

SJOKOLADE TRIOLOGI 155,-

TRIOLOGY OF CHOCOLATE 155,-

Trilogi av sjokolade med kokossorbet

Trilogy of chocolate with coconut sorbet

INNEHOLDER / CONTAINS:

EGG, HVETE/WHEAT, MELK/MILK, MANDEL/ALMOND

JORDBÆRKOMPOTT 148,-

STRAWBERRY COMPOTE 148,-

Tørket marengs, jordbærgelé, namelaka krem & sitron verbena iskrem

Dried meringue, strawberry jelly, namelaka cream & lemon verbena ice cream

INNEHOLDER / CONTAINS:

EGG, MELK/MILK

OSTETALLERKEN 230,-

CHEESE PLATE 230,-

Thorbjørnrud Brilliant brie, Valdres ost Bufar, Golvertind blåmuggost, nøttebrød & dagens marmelade

Thorbjørnrud Brilliant brie, Valdres cheese Bufar, Golvertind blue cheese, nut bread & today's marmalade

INNEHOLDER / CONTAINS:

MELK/MILK, NØTTER/NUTS, EGG, HVETE/WHE

PALMEN

RESTAURANT

DRIKKE – BEVERAGE

DESSERTVIN PÅ GLASS *DESSERT WINE BY GLASS*

2019 Royal Tokaj Late Harvest Hungary 85,- 6 cl
Furmint Hårselvelu Moscato Giallo

2016 Iscider Brännland Sweden 145,- 6 cl

2014 Nederburg Noble Late Harvest Western Cape South Africa 69,- 6 cl
Chenin Blanc Muscadelle

2009 silvaner Eiswein Anselmann Pfalz Germany 125,- 6 cl
Sämling Bouvier Welschriesling Muskat Ottonel

PORTVIN PÅ GLASS *PORT WINE BY GLASS*

10- Years Old Tawny Grahams Porto Portugal 99,- 6 cl

20- Years Old Tawny Grahams Porto Portugal 135,- 6 cl

2016 LBV Kokopke Port Portugal 85,- 6cl

MADEIRA PÅ GLASS *MADEIRA WINE BY GLASS*

5- Years Old Malmsey Madeira Cossart Gorden 70,- 6 cl