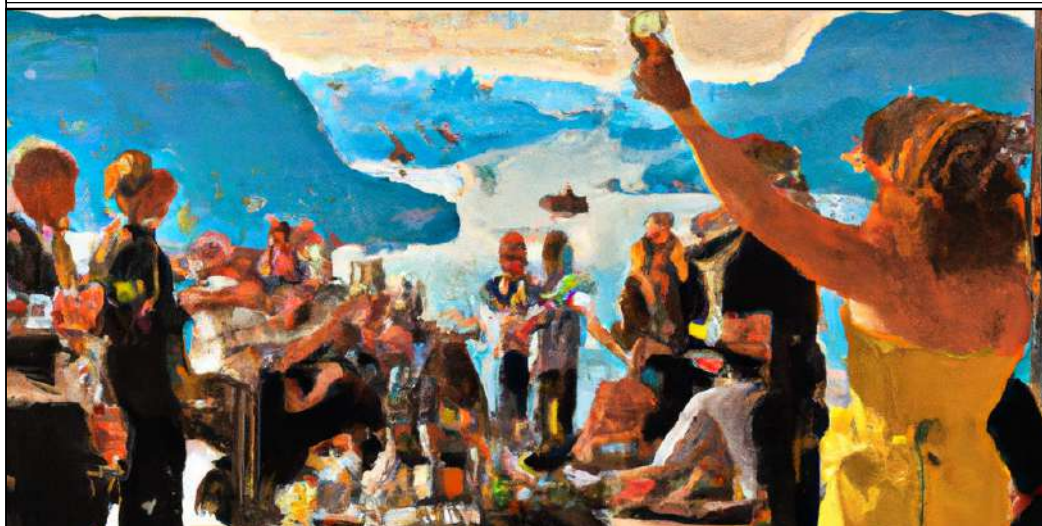
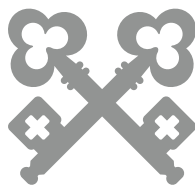




EIGHT

ROOFTOP BAR





Welcome to our rooftop bar Eight at The Grand Hotel.

The perfect meeting place for our hotel guests as well as locals looking for a place to meet good friends, family or colleagues. Eight Rooftop Bar has a modern and great atmosphere, and is known for its terrace with fantastic views of the city.

We hope you will have a great time, enjoy the views and our signature cocktail creations.

GRAND
HOTEL | OSLO

EIGHT

ROOFTOP BAR

The Cocktail Concierge

The inspiration behind this menu is coming from a concierge giving recommendations focused on the best of the best from Norway. We picked not only some of the well-known, but also some hidden gems of Norway and showcased them in our own interpretation through the cocktails. The cocktails we serve are designed in a way to resemble the surroundings when you visit a place or a taste that you could experience. Therefore, our recommendations are wide, including different categories within Norway.

We hope you will find your favourite and enjoy your time in our rooftop bar!

All cocktails 195,-

THE GRAND FJELLBEKK

Drinks recommendations

Fjellbekk is a go-to longdrink for locals. Mostly because it has fresh taste and local ingredients. A classic Fjellbekk is definitely recommended for tasting the local spirit - Aquavit, in a pleasant way. Our interpretation has an authentic DNA, but also, we added some exotic flavours to give it an adventurous twist.

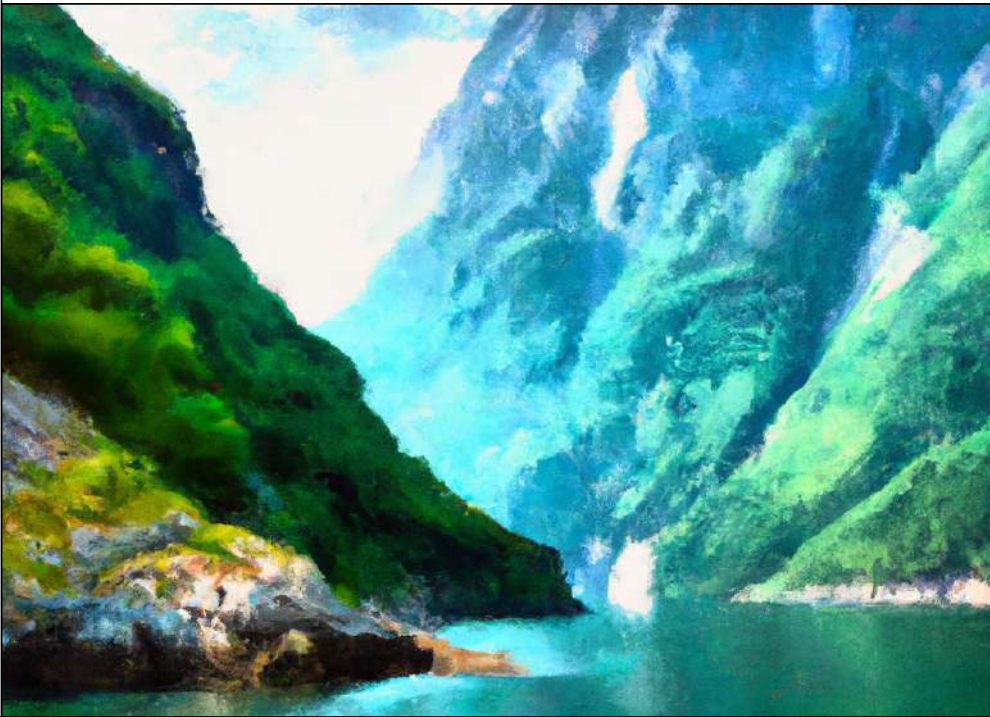
Allergies: None

- Bombay Premier Cru Gin
- Lysholm No.52 Aquavit
- Passion Fruit
- Verjus
- White Cacao
- Chilli glaze

Fizzy
Tropical
Spiced



Signature Cocktail



FREIA

Food recommendations

Freia is a Norwegian chocolate sweets manufacturing company. Locally nominated as the best chocolate in the world. The company is famous for Freia Melkesjokolade (featuring the tagline, "A little piece of Norway." and Kvikk Lunsj, as well as for other candy and dessert products. Norwegians love to bring Kvikk Lunsj for a hiking trip along with a coffee and an orange. Combining these ingredients, we recreated a version of a classic cocktail "White Russian".

Allergies: Lactose, Egg

- Grey Goose Vodka
- Cold Brew Coffee
- Kahlua
- Orange chocolate foam

Sweet
Full-bodied
Creamy



Signature Cocktail



LOFOTEN

Trip recommendations

Lofoten is Norway's natural dramatic theatre. From its sheer scale, you will get chills and the beauty of it will inspire you. Local hospitality will make you feel like home. And, if lucky, Aurora will light the sky in the night. All these parts of the Lofoten experience we translated into cocktail ingredients.

Allergies: Lactose

- Bacardi Gran Reserva Diez Rum
- Cocchi Americano
- Peppermint
- Pineapple
- Whey

Lingering
Frosty
Deep



Signature Cocktail



RÖYKSOPP

Contemporary music recommendation

Music is an important companion, especially while travelling through Norway. While being a great electronic band on its own, Royksopp naturally becomes a soundtrack for the journey. Cloudberry in the drink is inspired by their hometown Tromsø, where the berry could be found.

Allergies: Sulfites

- Patron Silver Tequila
- Cointreau
- Cloudberry
- Tio Pepe Fino Sherry
- Verjus

Tart
Wild
Exotic



Signature Cocktail



THE VIGELANDS PARK

Cultural monument

Gustav Vigeland used to be a regular guest at the Grand Hotel. The Vigelands Park in Oslo is his lifetime work and is the world's largest sculpture park made by a single artist. Beside being one of the most important sculptors from Norway, he is also known for the design of the Nobel Peace Prize Medal.

Allergies: Sulfites

- WhistlePig Rye 10 Years Old
- Pedro Ximenez Sherry
- Maple
- Figs
- Angostura Bitters

Rich
Nutty
Dark Fruit



Signature Cocktail



THE 17TH MAY

National holidays

Constitution Day is the national day of Norway, celebrated on the 17th May. The Constitution of Norway was signed at Eidsvoll on 17th May 1814 and declared Norway to be an independent kingdom. The celebrations usually start with a champagne breakfast. Our serve will remind of this nationwide celebration with a champagne style cocktail.

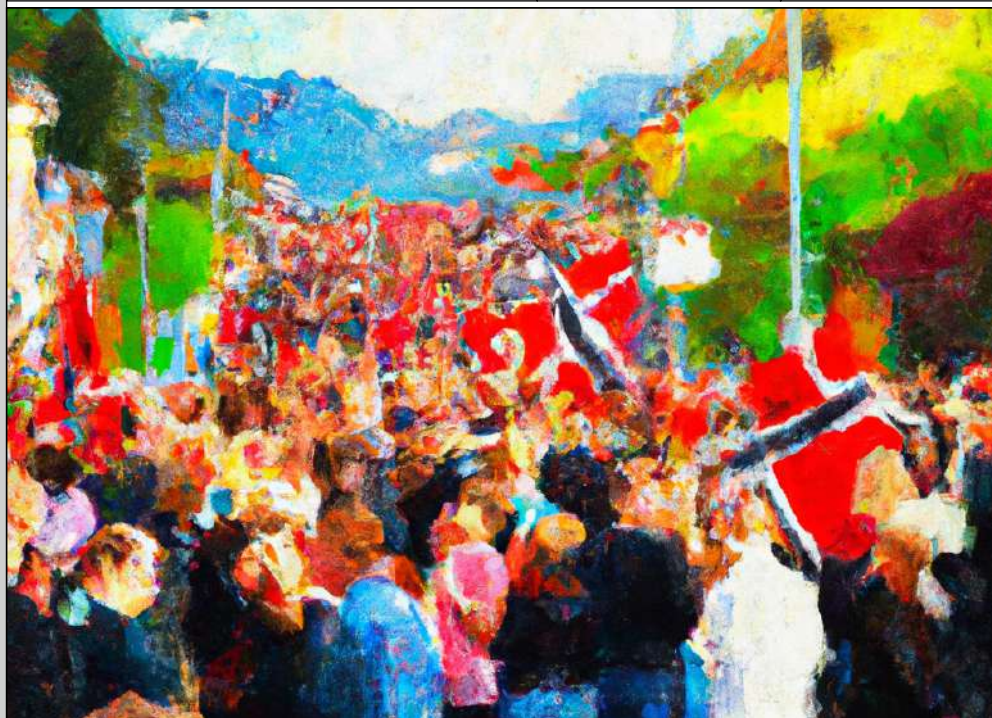
Allergies: Sulfites

- Hendrick's Gin
- Strawberry
- Szechuan
- Bergamot & Rose
- Bollinger Champagne

Fresh
Festive
Mineral



Signature Cocktail



THE WAFFLE CAKE

Food recommendations

In Norway, it's always waffle-time. In fact, we love waffles so much that we even serve them in the shape of a heart. Try it as a sweet treat or a cutting-edge Michelin dish. The first recognized recipe for waffles in Norway appeared in the early 18th century. These days, probably the most common serve of a Norwegian waffle is with Raspberry Jam and a slice of Brown Cheese. A lot of flavours are involved, but the result is extremely smooth and silky.

Allergies: Lactose, Egg

- Jameson Black Barrel Whisky
- Brown Butter
- Cardamom
- Citrus
- Raspberry foam

Rich
Silky
Buttery



Signature Cocktail



THE HIKE

Hiking recommendations

Allemannsretten is the basis for outdoor life in Norway, and is used as a collective term for the rights for free use of nature. The freedom to roam, or "everyman's right" grants access to certain public and privately owned land, lakes, rivers and mountains for recreation, foraging and hiking. While hiking, it is nice to make a stop, pick some blueberries and drink a warming blackcurrant tea.

Allergies: Sulfites

- Beefeater Gin
- Lillet Blanc
- Oolong
- Blueberry
- Blackcurrant

Herbal
Aromatic
Light



Signature Cocktail



THE VIKINGS

History

Over the course of around 250 years, seafaring Norsemen left their homes to pursue riches abroad. The era has become legendary and left a lasting legacy on the world. A great place to visit and see the Viking culture and lifestyle in Oslo, is the Historical Museum in Bydøy. Widely consumed beverage during the times of vikings was Mead, which is made from fermented honey. Our cocktail takes inspiration from this beverage.

Allergies: Honey

- Monkey Shoulder Blended Scotch
- Honey
- Ginger
- Meadowsweet
- Lapsang Souchong

Earthy
Spiced
Smoky



Signature Cocktail



THE GRAND CHAMPAGNE COCKTAIL

History

Tourists from all over the world associate Grand Hotel to the Nobel Peace Prize Award. Grand Hotel is proudly hosting the winner of the Peace Prize which first was handed out in 1901. The tradition of hosting the winner at Grand Hotel also involves several rituals. One of them is that the award-winner receives ovations from the thousands that have gathered outside the hotel to salute the peacemaker. The official Nobel Banquet Dinner is hosted at Speilen, Royals and other state officials gather for celebration.

Allergies: Sulfites, Almonds

- Remy Martin VSOP Cognac
- Pedro Ximenez sherry
- Plum Stones
- Morello cherry
- Bollinger Champagne

Rich
Nutty
Mineral



Signature Cocktail



THE GRAND CLASSICS

Negroni

Allergies: Sulfites

Beefeater Gin, Cocchi Vermouth di Torino, Campari



Perfect Manhattan

Allergies: Sulfites

Buffalo Trace, Cocchi Vermouth di Torino, Noilly Prat, Maraschino, Angostura bitters



Vieux Carre

Allergies: Sulfites

Woodford Rye, Braastad VSOP, Cocchi Vermouth di Torino, DOM Benedictine, Peychaud's & Angostura bitters



Mai Tai

Allergies: Tree nuts

Bacardi Carta Blanca, Bacardi 8, Cointreau, Citrus, Almond



Sidecar

Allergies: None

Remy Martin VSOP, Cointreau, Pineau, Citrus



Bramble

Allergies: None

Bombay Bramble, Vidda Gin, Citrus



Dark and Stormy




Allergies: None

Bacardi Carta Negra, Citrus, Ginger Beer



THE GRAND MOCKTAILS



Tropical Mule		Allergies: None
Passion Fruit, Verjus, Lemongrass, Ginger Beer		
Strawberry Collins		Allergies: None
Strawberry, Szechuan, Tonic Water		
Mimosa		Allergies: Sulfites
Odd Bird Non-alcoholic sparkling wine, Orange		

All mocktails 110,-

CHAMPAGNES AND SPARKLING

		Glass	Bottle
Prosecco Brut Mionetto Veneto, Italy	NV	120,-	695,-
Bollinger Special Cuvee Brut Champagne France	NV	216,-	1267,-
		Bottle	
Ayala Blanc de Blancs Champagne France	2015		1574,-
Ayala Rose Majeur Champagne France	NV		1214,-
Deutz Brut Classic France	NV		1600,-
Crémant de Alsace Marc Kreydenweiss France	NV		896,-
Billecart-Salmon Reserve Brut France	NV		1705,-
Bollinger La Grande Annee Brut France	2014		2582,-

WINES BY THE GLASS

White Wine

		<i>Glass</i>	<i>Bottle</i>
Sauvignon Blanc Porcupine South Africa	2022	130,-	631,-
Riesling Sauvage George Breuer Germany	2020	155,-	758,-
Chablis Domaine Brocard Burgandy, France	2020	172,-	843,-

WINES BY THE GLASS

Red Wine

Glass Bottle

Cabernet Sauvignon Robertson South Africa	2020	127,-	631,-
Barbera d'Alba Borgogno Piemonte, Italy	2019	158,-	787,-
Mercurey Pierre Ponelle Burgandy, France	2019	181,-	898,-
Amarone Valpantena Torre del Falasco Veneto, Italy	2017		1193,-

Rose Wine

Glass Bottle

Château de Berne Inspiration Provence, France	2021	164,-	800,-
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BEER, CIDER AND NON. ALC

Beer

Ringnes, Lager on tap	4,6%	0,25	71,-
Ringnes, Lager on tap	4,6%	0,40	110,-
Kronenbourg 1664 Blanc, Witbier on tap	4,5%	0,40	137,-
Brooklyn E India Pale Ale, IPA on tap	6,9%	0,40	149,-
Peroni, Lager	4,6%	0,33	122,-
Peroni Gluten Free, Lager	5,1%	0,33	129,-

Cider

Mack Pære Cider	4,5%	0,33	136,-
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Non-acholic beer

Peroni Libera	0,0%	0,33	78,-
Fripa	0,5%	0,33	81,-

MINERAL WATER

Mineral water

San Pellegrino, Sparkling Water	<i>0,50l</i>	85,-
Coca Cola, Cola Zero, Sprite, Fanta	<i>0,33l</i>	68,-
Hardanger Eplemost	<i>0,33l</i>	116,-
Hardanger Eplemost	<i>0,75l</i>	182,-
Orange Juice	<i>0,33l</i>	60,-

SNACKS

Snacks

Grand Snack Mix

Mixture of nuts with a twist
Contains: Peanuts, almonds, pecan nuts

75,-

Olives

Spanish green Manzanilla olives

95,-

Chips

Choose between root vegetables chips or truffle chips

75,-

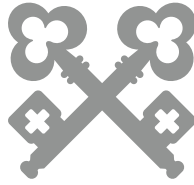
SPIRIT LIST



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







EIGHT

ROOFTOP BAR

Graphic Design and Visuals by:
Louis Everard Graphics | louiseverard.com

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