SNACKS ON ARRIVAL

Entirely optional – but a lovely touch: give the arrival an extra special start with something delicious served to everyone straight away.

Lucques olives 85
(Maybe) the world's best olives from Provence – for 2–3 people

Bleak roe taco 195
2 mini tacos with bleak roe, sour cream, pickled onion & dill oil *H,E,F,M*

Fine de Claire oysters 195
3 oysters with lemon, champagne vinaigrette and jalapeño sauce *BL,X*

Frenchie

CHÂTEAUBRIAND

Or keep it simple – instead of the group menu



Frenchie's signature dish and a French classic – made for sharing.

Whole roasted tenderloin
300 grams of whole roasted beef tenderloin per person, served family-style with chimichurri, tomato salad, crispy fries and classic béarnaise *M,E,X,SE*

885 per person
Served for the entire party

Add dessert +165

GROUP MENU

945 per person
Choose one starter and one main course

Add French cheeses +165 *M,H,R*

STARTERS

Skagen toast
Skagen with 10 g bleak roe, dill, mayonnaise and lemon, served on sourdough bread *E,SK,H,M,F*

or

Tartare "Pelle Janzon"
Pan-fried toast, beef tartare, confit egg yolk and bleak roe *H,F,M*

MAIN COURSES

Pan-fried halibut
Asparagus, pearl potatoes and Sandefjord butter with trout roe *F,M*

or

Chicken from Hovelsrud farm
Organic, deconstructed coq au vin with mashed potatoes, bacon, seasonal vegetables and red wine sauce *M,S,X*

or

Steak frites
Entrecôte, béarnaise, fries and green salad *E,X,SE,M*

CHRISTMAS MAIN COURSE – FROM 12 NOVEMBER

Frenchie Christmas plate
Duck breast, homemade sausage, truffle mash, Brussels sprouts and red wine sauce *SV,M,S,X*

DESSERT

Crème brûlée
Classic crème brûlée *M,E*

BL	MOLLUSCS	M	MILK	SK	SHELLFISH
E	EGG	R	RYE	SO	SOY
F	FISH	S	CELERY	SV	PORK
H	WHEAT	SE	SESAME	X	SULPHITES
				*	Contains alcohol (age limit 20)

VEGETARIAN MENU

795 per person
Starter, main course and dessert

STARTER

Crispy artichoke
Deep-fried artichokes served with béarnaise *H,E,M,X*

MAIN COURSE

Chanterelle pasta
Creamy pasta with pan-fried chanterelles, parmesan and chives *M,H,E,S,X*

DESSERT

Chocolate fondant
Served with cherries and vanilla ice cream *M,E,H,X,SO* *

DRINKS MENU

Classic wine menu
3 glasses of wine with the meal
595

Premium wine menu
Sparkling wine on arrival and 3 glasses of wine with the meal
895

Alcohol-free drinks menu
3 servings with the meal
325

HOW TO BOOK

Classics from the French kitchen, great wines and cocktails in the glass. For us, it is all about social dining and evenings that tend to last a little longer than planned.

For groups of **12 or more**, we ask that the menu is pre-ordered. Each guest chooses one starter and one main course from the group menu or the vegetarian menu.

For groups of **30 or more**, we ask that everyone shares the same starter and main course – so we can serve everyone at the same time.

Send us your menu choices, allergies and final number of guests no later than 7 working days before arrival (14 during the Christmas party season).

ALLERGIES

We do our best to accommodate allergies and other dietary needs – just let us know along with your menu choices. Everything is made from scratch in-house, so dishes may contain traces of all allergens.

TERMS AND CONDITIONS

CANCELLATION

Up to 11 guests: 3 working days before arrival
12 guests or more: 7 working days before arrival
30 guests or more: 14 working days before arrival

During the Christmas party season, the deadline is 14 working days for groups of 12 or more.

LATE CANCELLATION

If you cancel after the deadline, or your party is smaller than booked, we charge NOK 500 per person. For cancellations less than 24 hours before arrival, or if the party does not show up, we charge the full price of the booked menu.

CARD GUARANTEE

For groups of 30 or more, we send a card guarantee link to confirm the booking. Please complete it within three working days of receiving it. **If it is not completed by the deadline, the booking is cancelled automatically and the table is released to other guests.** You will not be charged unless the table is cancelled after the deadline. Card details are handled securely by Stripe and never shared with us.

PAYMENT AND INVOICING

For groups of 8 or more, we ask for a single payment on site. Invoicing can be arranged for larger groups by agreement (minimum NOK 10,000). The invoice agreement, including a credit check, must be approved no later than 7 working days before arrival.

CHAMBRE SÉPARÉE

NOTE: AVAILABLE AT FROGNERPARKEN ONLY

A private room for groups of 20 to 55 guests – separated from the restaurant by a staircase, while keeping the atmosphere and energy of the restaurant below.

CAPACITY

Up to 55 guests. The room has no doors, but is separated from the restaurant by a staircase – giving the feel of a private space.

FACILITIES

Large TV screen – ideal for meetings, presentations or showing photos and videos during the event.

DAYTIME (until 16:00)

Monday to Friday:
Minimum spend NOK 10,000
Saturday to Sunday:
Minimum spend NOK 20,000

EVENING (from 16:00)

Monday to Wednesday:
Minimum spend NOK 20,000
Thursday to Sunday:
Minimum spend NOK 40,000

CONTACT

Feel free to get in touch – we are happy to help.

Frognerparken
frognerparken@frenchie.no
23 65 44 70
Middelthuns gate 17, 0368 Oslo
frenchie.no/frognerparken

Solli plass
solli@frenchie.no
23 65 44 70
Henrik Ibsens gate 100, 0255 Oslo
frenchie.no/solli-plass

Frenchie



