

THE TOP

— TERRACE —

AFTERNOON TEA

Afternoon tea is a beloved tradition that's all about slowing down and enjoying the moment. At The Top Terrace, Oslo Plaza, we honour this classic concept while giving it our own Nordic twist.



Expect carefully crafted savoury bites, freshly baked treats, and sweet creations inspired by local flavours, seasonal ingredients, and Scandinavian craftsmanship. It all started back in 19th-century England as a simple, lovely way to take a break in the day. A chance to enjoy tea, tasty bites, and good company.

Today, we've brought that same spirit to Oslo, with a modern Nordic interpretation you can enjoy every Saturday and Sunday from 12:00–17:00.

Take in the view, slow down and savour the moment.

AFTERNOON TEA

MENU

645,- PER PERSON

SAVOURY DELIGHTS

HOMEMADE SMOKED PASTRAMI

Brioche, fermented cabbage & honey mustard dressing
(Mustard, wheat, egg, sulphites, milk)

SALMON TARTARE WAFFLE

Junior with cheese, nyr & Kalix løjrom
(Fish, wheat, milk)

CHANTERELLE MUSHROOM

Sourdough, black truffle & Hotel Fjell XO cream
(Wheat, milk, sulphites)

SMOKED LOBSTER TAIL

Tarragon emulsion & brioche bun
(Shellfish, wheat, egg, milk, mustard)

SCONES

WALNUT & BLUE CHEESE SCONE

(Milk, nuts, wheat, egg)

PLUM & CARDAMOM SCONE

(Milk, egg, wheat)

Served with jam, cultured butter & whipped Røros rømme



AFTERNOON TEA

MENU

SWEETS

LINGONBERRY PROFITEROLE

Browncheese crémeux, poached pear & lingonberry gel
(Milk, egg, wheat)

BROWN BUTTER & SEA BUCKTHORN

Brown butter sponge, hazelnut, sea buckthorn namelaka,
coffee mousse & cognac
(Milk, wheat, nuts, egg)

RYE & GOOSEBERRY TART

Gooseberries, elderflower & vanilla crème pâtissière
(Wheat, milk, egg)

BLUEBERRY & LEMON VERBENA

Cinnamon, Røros rømme & almond praline tuile
(Wheat, milk, egg, nuts)



AFTERNOON TEA

CHOOSE YOUR FAVORITE TEA FROM
OUR SELECTION

TEA

THÉ DES LORDS

Earl Grey - Black tea and bergamot

THÉ DU LOUVRE

Courtyard tea

ECOLOGICAL DETOX BRAZILIAN

Green tea, mate, acai, guarana and acerola

DETOX SCANDINAVIAN

Birch, sea buckthorn, cranberry and bilberry infusion

FRUIT GARDEN

Grapefruit and lemon peel

TROPICAL GARDEN

Exotic fruits



AFTERNOON TEA

DRINK MENU

BUBBLES

MARQUES CAVA 175/850,-

Mimosa package; 1 bottle of Cava + 50cl freshly pressed orange juice

AYALA CHAMPAGNE 195/1300,-

BOLLINGER 230/1500,-

DRINKS

THE TOP ICE TEA 195,-

Hendricks cabaret, Peach liqueur, Chamomile tea, Lemon

MIMOSA 185,-

Freshly pressed orange juice with cava

ESPRESSO MARTINI 195,-

Vodka, kahlua, syrup, espresso



AFTERNOON TEA

DRINK MENU

NON ALCOHOLIC

SPARKLING TEA BLUE 99/450,-

Jasmin white tea

SPARKLING TEA LIGHT GREEN 99/450,-

Lively and elegant with notes of citrus

SPARKLING TEA LIGHT RED 99/450,-

Sparkling Rose

ORANGE JUICE 69,-

Freshly pressed 50cl

Please see our Top Terrace menu for other options

