



MOCKTAILS

CAFÉ NORGE LEMONADE
Raspberry, lemon, Sprite
100,-

PASSIONFRUIT LEMONADE
Passionfruit, lemon, Sprite
100,-

CRANBERRY DELIGHT
Cranberry, raspberry, ginger beer
100,-

THE LUNCH MENU

MINERAL WATER

COCA-COLA, COLA ZERO,
SPRITE, FANTA
61,-

HARDANGERGUTANE
APPLE JUICE, 0.33 L
116,-

HARDANGERGUTANE
APPLE JUICE, 0.75 L
193,-

— SNACKS —

OLIVES & HERBS 60,-
Marinated green olives with fresh herbs

TRUFFLE CRISPS 60,-
Truffle crisps with chive dip

COMTE & PARMA HAM 125,-
Parma ham and Comte cheese with a Nyr truffle dip

FOCACCIA & RAMSON 95,-
Warm focaccia with salt, olive oil, aioli and ramson

— SMALL DISHES —

OYSTERS & LEMON 210/400,-
3 or 6 natural oysters with shallots, red wine vinegar and lemon

ASPARAGUS & SALMON 215,-
Boiled asparagus with smoked salmon from Kloster, poached egg, crisp bread crumbs and chive butter

LØYROM & BLINIS 320,-
50 gr Løyrom with blinis, red onion, whipped sour cream and egg yolk. Great for sharing!

BEEF & KRESS 255,-
70 gr beef tartar mixed with egg yolk, mustard, onion and cornichons. Topped with horseradish mayonnaise and cress. Served with fried potatoes and truffle mayo

SLIDER & BLUE CHEESE 155,-
Homemade brisket burger, chipotle mayonnaise, blue cheese, pickled red onion and portobello

Option:
French fries or sweet potato fries 45,-

SELECTED — CHAMPAGNE & WINE —

| | Glass | Bottle |
|------------------------------|-------|--------|
| MOËT & CHANDON IMPÉRIAL | 183,- | 1075,- |
| MOËT & CHANDON ROSÉ IMPÉRIAL | 209,- | 1235,- |
| GRATIEN & MEYER CRÉMANT BRUT | 127,- | 740,- |
| MUD HOUSE SAUVIGNON BLANC | 143,- | 698,- |
| COLOMBELLE ROSÉ | 142,- | 695,- |
| NOBLE VINES 667 PINOT NOIR | 177,- | 869,- |
| MIONETTO SPARKLING 0% | 94,- | 455,- |

Feeling bubbly? Join The Bubble Brunch on Saturdays in Café Norge!

SELECTED — BEER & CIDER —

| | |
|---------------------------|-------|
| BROOKLYN LAGER 0.3L | 112,- |
| 1664 BLANC 0.3L | 123,- |
| FRYDENLUND JUICY IPA 0.3L | 113,- |
| CARLSBERG 0.4L | 112,- |
| SOMERSBY CIDER 0.3BTL | 120,- |
| NON ALCO 1664 BLANC 0.3L | 84,- |

HOT — DRINKS —

| | |
|-----------------------------------|-------------|
| ESPRESSO | 47,- / 52,- |
| AMERICANO | 47,- / 52,- |
| CAFFÉ LATTE, CAPPUCCINO & CORTADO | 52,- / 59,- |
| BLACK COFFEE, COCOA, TEA | 50,- |

— LARGER DISHES —

MUSSELS & WHITE WINE 295,-
Mussels steamed in white wine with garlic, thyme and cream. Served with fries and aioli

LIVÈCHE & BACON 295,-
Chicken salad with bacon, avocado, tomato, onion, Parmesan and croutons

AVOCADO & TOMATO 265,-
Salad with avocado, tomato, onion, Parmesan, spring onion, cucumber and croutons

BEEF & SOY 325,-
Grilled beef salad with soy, cashew, coriander and chili

PRAWNS & CHILI 365,-
Salad with garlic-fried Argentine wild prawns, grilled pineapple, guacamole and chilli

— DESSERTS —

CHEESE & MARMALADE 280,-
Choose from our selection of mature cheeses with homemade apple marmalade, honey-roasted walnuts, focaccia and butter

RHUBARB & WILD STRAWBERRIES 135,-
Tart with pickled rhubarb and vanilla cream, soft strawberry jelly, wild strawberry ice cream and white chocolate

VANILLA & STRAWBERRY 125,-
The perfect twist with stirred strawberries and roasted white chocolate

AFFOGATO 95,-
Soft vanilla ice cream "drowned" in a shot of espresso

ALLERGENS

SNACKS OLIVES & HERBS: SULFITES. TRUFFLE CRISPS: MILK, MUSTARD. COMTE & PARMA HAM: MILK, WHEAT, MUSTARD, EGG. FOCACCIA & RAMSON: WHEAT, MUSTARD, EGG.

SMALL DISHES OYSTERS & LEMON: MOLLUSCS. ASPARAGUS & SALMON: FISH, EGG, WHEAT, MILK. LØYROM & BLINIS: FISH, WHEAT, RYE, EGG, MILK. BEEF & KRESS: EGG, MUSTARD, CELERY. SLIDER & BLUE CHEESE: WHEAT, MILK, MUSTARD, EGG, SULFITES.

LARGER DISHES MUSSELS & WHITE WINE: MOLLUSCS, MILK, EGG, MUSTARD. LIVÈCHE & BACON: WHEAT, MILK. AVOCADO & TOMATO: WHEAT, MILK. BEEF & SOY: CASHEW, SOY, SESAM. PRAWNS & CHILI: SHELLFISH.

DESSERTS CHEESE & MARMALADE: MILK, WALNUTS, WHEAT. RHUBARB & WILD STRAWBERRIES: MILK, EGG, WHEAT. VANILLA & STRAWBERRY: MILK. AFFOGATO: MILK.

MOCKTAILS NO ALLERGENS. **CHAMPAGNE & WINE** SULFITES. **BEER & CIDER** BROOKLYN LAGER: BARLEY. 1664 BLANC: BARLEY, WHEAT. FRYDENLUND JUICY IPA: BARLEY, WHEAT. CARLSBERG: BARLEY. SOMERSBY CIDER: SULFITES. **HOT DRINKS** CAFFÉ LATTE, CAPPUCCINO, CORTADO AND COCOA: MILK.