



C A F E ' N O R G E

Café Norge is a social and vibrant meeting spot for hotel guests and the locals.

Our lively bar offers well known and tasty drinks – with our own special twist.

It's not just a café. It's THE Café!

Share your experience and follow us on Instagram!
[instagram.com/cafenorge_bergen](https://www.instagram.com/cafenorge_bergen)



Scan me!

MENU

SNACKS

LØYROM & WAFFLE	85,-
<i>Løyrom from Bottenviken on a potato waffle with whipped sour cream and pickled onions</i>	
OLIVES & HERBS	60,-
<i>Marinated green olives with fresh herbs</i>	
TRUFFLE CRISPS	60,-
<i>Truffle crisps with chive dip</i>	
OYSTERS & RASPBERRY PER PIECE	70,-
<i>Oysters with raspberry pickled onions and coriander sprouts</i>	
COMTE & PARMA HAM	125,-
<i>Parma ham & Comte cheese with a Nyr truffle dip</i>	
FOCACCIA & RAMSON	95,-
<i>Warm focaccia with salt, olive oil, aioli and ramson</i>	

SMALL DISHES

OYSTERS & LEMON	210/400,-
<i>3 or 6 natural oysters with shallots, red wine vinegar and lemon</i>	
<i>Wine suggestions:</i>	
<i>Moët & Chandon Brut Impérial</i>	183,- / 1075,-
<i>Moët & Chandon Rosé</i>	209,- / 1235,-
LANGOUSTINE & SOY	315,-
<i>Pan fried Langoustine with cucumber, fennel, goma wakame, watercress and ginger flavored soy sauce</i>	
<i>Sancerre Franck Millet</i>	200,- / 985,-
<i>Wäcbau Riesling Amphora</i>	1312,-
TUNA & SESAME	245,-
<i>Crispy fried tuna with sesame, salad with pickled vegetables, wasabi mayonnaise and ponzu sauce</i>	
<i>Jean Marc Brocard</i>	180,- / 885,-
<i>Villa Ponciago Fleurie Hauts du Py</i>	1120,-
ASPARAGUS & SALMON	215,-
<i>Boiled asparagus with smoked salmon from Kloster, poached egg, crisp bread crumbs and chive butter</i>	
<i>Sancerre Franck Millet</i>	200,- / 985,-
<i>Fontanafredda Roero Arneis</i>	865,-
LØYROM & BLINIS	320,-
<i>50 gr Løyrom with blinis, red onion, whipped sour cream and egg yolk. Great for sharing!</i>	
<i>Veuve Clicquot Brut</i>	194,- / 1145,-
<i>Ruinart R Brut</i>	1299,-
BEEF & CRESS	215,-
<i>70 gr beef tartar mixed with egg yolk, mustard, onion and cornichons. Served with focaccia and topped with horseradish mayonnaise and cress</i>	
<i>Noble Vines Pinot Noir</i>	177,- / 869,-
<i>Amiot Morey St Denis</i>	2105,-
SLIDER & BLUE CHEESE	155,-
<i>Homemade brisket burger, chipotle mayonnaise, blue cheese, pickled red onion and portobello</i>	
<i>Option:</i>	
<i>French fries or sweet potato fries</i>	45,-
<i>Arc du Rbone Cotes du Rbone</i>	139,- / 678,-
<i>Torre Del Falasco Amarone</i>	1193,-

For allergens, see last page.

MENU

SALADS & PASTA

SPICY LOBSTER & LINGUINI 425,-

Linguini with lobster, chili, coriander, spring onion, lime and Parmesan

Wine suggestions:

Mud House Sauvignon Blanc 141,- / 698,-

Georg Breuer Terra Montosa 1215,-

LINGUINI & OYSTER MUSHROOMS 245,-

Linguini with coriander, chili, spring onion, lime, tempura fried oyster mushroom and Parmesan

Neef Emmich Riesling Tocken 151,- / 736,-

Au Bon Climat Chardonnay 1295,-

LIVÈCHE & BACON 295,-

Chicken salad with bacon, avocado, tomato, onion, Parmesan and croutons

Jean Marc Brocard Cbabilis 180,- / 885,-

Black Stallion Chardonnay 1145,-

AVOCADO & TOMATO 265,-

Salad with avocado, tomato, onion, Parmesan, spring onion, cucumber and croutons

Jean Marc Brocard Cbabilis 180,- / 885,-

JM Brocard Cbabilis 1er Cru Vaurorent 1495,-

BEEF & SOY 325,-

Grilled beef salad with soy, cashew, coriander and chili

Franck Millet Sancerre 200,- / 985,-

Reyneke Chenin blanc 1110,-

PRAWNS & CHILI 365,-

Salad with garlic-fried Argentine wild prawns, grilled pineapple, guacamole and chili

Mud House Sauvignon Blanc 141,- / 698,-

Georg Breuer Terra Montosa 1215,-

LARGER DISHES

BEEF & MOREL 890,-

350 gr sirloin of "grain fed angus" with grilled broccoli salad, pickled red onion and morel sauce.

Great sharing dish for 2-3 people!

Choose between truffle mash potatoes or French fries

Wine suggestions:

Dell'Ornellaia Le Serre Nuove 1521,-

Cono Sur Cabernet Sauvignon Silencio 2825,-

TURBOT & ASPARAGUS 410,-

Fried turbot with green asparagus, grilled shallots, fried small potatoes and beurre blanc sauce flavored with chives

Jean Marc Brocard Cbabilis 180,- / 885,-

J-N Gagnard Cbassagne-Montrachet 1885,-

IBERICO & GNOCCHI 395,-

Grilled pluma of black-footed Iberian pig wit nut-roasted gnocchi, spinach, king oyster mushrooms and white wine Parmesan sauce

Jean Marc Brocard Cbabilis 180,- / 885,-

J-N Gagnard Cbassagne-Montrachet 1885,-

MUSSELS & WHITE WINE 295,-

Mussels steamed in white wine with garlic, thyme and cream. Served with French fries and aioli

Gratien & Meyer Crémant 127,- / 740,-

Lune à Boire Crémant d'Alsace 980,-

DESSERTS

CHEESE & MARMALADE 280,-

Choose from our selection of mature cheeses with home-made apple marmalade, boney-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.

CHOCOLATE & BOURBON 135,-

Chocolate nemesis with bourbon peanut caramel and vanilla ice cream

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

LOVE 2500,-

A room for 2

For allergens, see last page.

ALLERGENS

SNACKS

LØYROM & WAFFLE

CONTAINS: MILK, WHEAT, FISH, EGG

OLIVEN & URTER

CONTAINS: SULFITES

TRUFFLE CRISPS

CONTAINS: MILK, MUSTARD

OYSTERS & RASPBERRIES

CONTAINS: MOLLUSCS

COMTE & PARMA HAM

CONTAINS: MILK, WHEAT, MUSTARD, EGG

FOCACCIA & RAMSON

CONTAINS: WHEAT, MUSTARD, EGG

SMALL DISHES

OYSTERS & LEMON

CONTAINS: MOLLUSCS

LANGOUSTINE & SOY

CONTAINS: SHELLFISH, SOY, WHEAT, MILK, SESAME

TUNA & SESAME

CONTAINS: FISH, WHEAT, MUSTARD, EGG, SESAME

ASPARAGUS & SALMON

CONTAINS: FISH, EGG, WHEAT, MILK

LØYROM & BLINIS

CONTAINS: FISH, WHEAT, RYE, EGG, MILK

BEEF & CRESS

CONTAINS: EGG, MUSTARD, WHEAT, CELERY

SLIDER & BLUE CHEESE

CONTAINS: WHEAT, MILK, MUSTARD, EGG, SULFITES

SALADS & PASTA

SPICY LOBSTER & LINGUINI

CONTAINS: SHELLFISH, WHEAT, EGG, MILK (MAY CONTAIN TRACES OF NUTS, PEANUTS, SESAME, SOY)

LINGUINI & OYSTER MUSHROOMS

CONTAINS: WHEAT, MILK, EGG, SULFITES (MAY CONTAIN TRACES OF NUTS, PEANUTS, SESAME, SOY)

LIVÈCHE & BACON

CONTAINS: WHEAT, MILK

AVOCADO & TOMATO

CONTAINS: WHEAT, MILK

BEEF & SOY

CONTAINS: CASHEW, SOY, SESAME

PRAWNS & CHILI

CONTAINS: SHELLFISH

LARGER DISHES

BEEF & MOREL

CONTAINS: CELERY, MILK

TURBOT & ASPARAGUS

CONTAINS: FISH, MILK

IBERICO & GNOCCHI

CONTAINS: MILK, EGG, HAZELNUTS, WHEAT

MUSSELS & WHITE WINE

CONTAINS: MOLLUSCS, MILK, EGG, MUSTARD

DESSERTS

CHEESE & MARMALADE

CONTAINS: MILK, WALNUTS, WHEAT

RHUBARB & WILD STRAWBERRIES

CONTAINS: MILK, EGG, WHEAT

CHOCOLATE & BOURBON

CONTAINS: MILK, EGG, PEANUTS

VANILLA & STRAWBERRY

CONTAINS: MILK

AFFOGATO

CONTAINS: MILK