



C A F E ' N O R G E

Café Norge er et sosialt og pulserende møtested for hotellgjester og lokalbefolkningen.

Vår livlige bar tilbyr kjente og gode drinker – med vår egen lille tvist.

It's not just a café. It's THE Café!

Del gjerne din opplevelse og følg oss på Instagram!
[instagram.com/cafenorge_bergen](https://www.instagram.com/cafenorge_bergen)



Scan meg!

MENY

SNACKS

OLIVEN & URTER 75,-

Marinerte grønne oliven med friske urter

POTET & TRØFFEL 60,-

Trøffelchips med gressløkdipp

TYNNBRØD & TRØFFEL 110,-

Lun focaccia med salt, olivenolje og trøffelmajones

CRACKLINGS & RANCH 110,-

Lun, friteret kyllingsvør med dressing tilsmakt med pickels

SMÅ RETTER

KYLLING & KARAMELL 195,-

Friterte biter av kylling med fersk chili, gressløk og karamellsaus med bær salt

Tilvalg: Ris 35,-

*Georg Breuer Spätburgunder Rosé 167,- / 819,-
Gratien & Meyer Crémant 133,- / 780,-*

RISOTTO & GRESSKAR 265,-

Gresskarrisotto tilsmakt med appelsin, servert med friterte gresskarkjerner, syltet gresskar, Parmesan-chips og tempurastekt sopp

*Fontanafredda Roero Arneis 940,-
Black Stallion Chardonnay 1245,-*

COMTÉ & SALSAS 175,-

3 friterte boller av Comté, Provolone og Gruyère fylt med jalapenos, servert med fersk tomatsalsa og toppet med chipotlemajones

*Jean Marc Brocard Cbabilis 189,- / 930,-
Noble Vines Pinot Noir 182,- / 895,-*

OKSE & KARSE 235,-

70g oksetartar blandet med eggeplomme, sennep, løk, kapers og cornichons. Servert med focaccia og toppes med pepperrotmajones, syltet rødløk, eggekrem og karse

*Noble Vines Pinot Noir 182,- / 895,-
Amiot Morey St Denis 2105,-*

SLIDER & BLÅMUGGOST 165,-

Hjemmelaget brisket burger, chipotlemajones, blåmuggost, syltet rødløk og portobello

Tilvalg: Pommes frites eller søtpotet frites 45,-

*Arc du Rbone Cotes du Rbone 146,- / 715,-
Torre Del Falasco Amarone 1345,-*

For allergener, se siste side.

MENY

SALATER

KYLLING & FETA 325,-

Salat med grillet Livèche kylling, romanosalat, saltbakte tomater, fetaostkrem, syltet rødløk, krutonger og Parmesan

Jean Marc Brocard Chablis 189,- / 930,-
Black Stallion Chardonnay 1245,-

PARMASKINKE & BURRATA 335,-

Grønn salat med baricot bønner, avocado, burrata, parmaskinke, ristede hasselnøtter, oliventapenade og provenceurter

Neef Emmich Riesling Trocken 175,- / 860,-
Gratien & Meyer Crémant 133,- / 780,-

CHÈVRE & GRØNNKÅL 275,-

Grønnkålsalat servert med chèvre fra Haukeli, blåbær, ristede valnøtter, solsikkekjerner, linfrø og vinaigrette

Franck Millet Sancerre 212,- / 1045,-
Georg Breuer Riesling Charm 174,- / 855,-

STORE RETTER

PASTA & TRØFFEL 375,-

Pappardelle med skogsopp, trøffelfløteskum, Parmesan-chips og fersk trøffel

Jean Marc Brocard Chablis 189,- / 930,-
Chardonnay Viognier - Les Grès 143,- / 698,-

SPICY HUMMER & LINGUINI 455,-

Linguini med en 1/2 hummer, chili, korianderspirer, vårløk, lime og Parmesan

Hel hummer 890,-

Mud House Sauvignon Blanc 146,- / 715,-
Georg Breuer Terra Montosa 1315,-

BIFF & PORTVIN PER PERS 475,-

Biff av argentinsk «grain fed Angus» indrefilet, servert med fondantpotet, saltbakte beter, syltede beter, romanesco, blomkålpuré og en kraftig portvinsjy

Servertes også som delerett, og da serverer vi med grønn salat og potetpuré gratinert med Parmesan i tillegg

Montecillo Reserva 990,-
Torre Del Falasco Amarone 1345,-

TORSK & TRØFLER 425,-

Bakt torsk med potetpuré, fritert crispy grønnkål, syltet småløk, hvitvinsaus og ferske vintertrøfler

Jean Marc Brocard Chablis 189,- / 930,-
J. M. Brocard Chablis Premier Cru Vaurorent 1560,-

SØTT

PANNACOTTA & MULTER 125,-

Eplepannacotta med marinerte multer, multegelé og sjokolade

PETIT FOURS 125,-

Utvalg av små søtsaker fra Konditoriet. Fin å dele!

PISTASJ & VANILJEIS 125,-

Nystekt havrecookie med hvit sjokolade og pistasj-ganache. Serveres med vaniljeis

AFFOGATO 95,-

Myk vaniljeis «druket» i en shot med espresso

For allergener, se siste side.

ALLERGENER

SNACKS

OLIVEN & URTER

INNEHOLDER: INGEN ALLERGENER

POTET & TRØFFEL

INNEHOLDER: MELK

TYNNBRØD & TRØFFEL

INNEHOLDER: HVETE, EGG, SENNEP, SULFITTER
KAN LAGES GLUTENFRITT

CRACKLINGS & RANCH

INNEHOLDER: HVETE, EGG, MELK, SENNEP,
SULFITTER

SMÅ RETTER

KYLLING & KARAMELL

INNEHOLDER: HVETE, EGG, MELK
KAN LAGES GLUTENFRITT OG LAKTOSEFRITT

RISOTTO & GRESSKAR

INNEHOLDER: MELK, SULFITTER, SENNEP, EGG,
HVETE, SELLERI

COMTE & SALSA

INNEHOLDER: MELK, HVETE, EGG, SENNEP,
SULFITTER

OKSE & KARSE

INNEHOLDER: EGG, HVETE, SENNEP, SULFITTER
KAN LAGES GLUTENFRITT

SLIDER & BLÅMUGGOST

INNEHOLDER: MELK, HVETE, SENNEP,
SULFITTER, EGG
KAN LAGES GLUTENFRITT OG LAKTOSEFRITT

SALATER

KYLLING & FETA

INNEHOLDER: HVETE, MELK
KAN LAGES GLUTENFRITT

PARMASKINKE & BURRATA

INNEHOLDER: MELK, HASSELNØTTER

CHÈVRE & GRØNNKÅL

INNEHOLDER: MELK, VALNØTTER

STORE RETTER

PASTA & TRØFFEL

EGG, HVETE, MELK, SULFITTER
KAN LAGES GLUTENFRITT

SPICY HUMMER & LINGUINI

INNEHOLDER: SKALLDYR, MELK, EGG, HVETE,
SULFITTER (KAN INNEHOLDE SPOR AV NØTTER,
PEANØTTER, SESAM, SOYA)
KAN LAGES GLUTENFRITT OG LAKTOSEFRITT

BIFF & PORTVIN

INNEHOLDER: MELK, SULFITTER, SELLERI,
SENNEP

TORSK & TRØFLER

INNEHOLDER: FISK, MELK, SULFITTER, SELLERI

SØTT

PANNACOTTA & MULTER

INNEHOLDER: MELK, HVETE, SOYA

PISTASJ & VANILJEIS

INNEHOLDER: MELK, HVETE, HAVRE, SOYA,
PISTASJ

AFFOGATO

INNEHOLDER: MELK

PETIT FOURS

INNEHOLDER: KAN VARIERE, SPØR DIN
SERVITØR

MENU

SNACKS

OLIVES & HERBS 75,-

Marinated green olives with fresh herbs

TRUFFLE CRISPS 60,-

Truffle crisps with chive dip

FLATBREAD & TRUFFLE 110,-

Warm focaccia with salt, olive oil and truffle mayonnaise

CRACKLINGS & RANCH 110,-

Fried chicken skin served with ranch dressing

SMALL DISHES

CHICKEN & CARAMEL 195,-

Fried chicken with fresh chili, chives and salted caramel sauce

Add rice 35,-

*Georg Breuer Spätburgunder Rosé 167,- / 819,-
Gratien & Meyer Crémant 133,- / 780,-*

RISOTTO & PUMPKIN 265,-

Pumpkin risotto seasoned with orange, served with fried pumpkin seeds, pickled pumpkin, Parmesan chips and tempura mushroom

*Fontanafredda Roero Arneis 940,-
Black Stallion Chardonnay 1245,-*

COMTÉ & SALSA 175,-

3 fried Comté, Provolone and Gruyère poppers filled with jalapeños, served with fresh tomato salsa and topped with chipotle mayonnaise

*Jean Marc Brocard Chablis 189,- / 930,-
Noble Vines Pinot Noir 182,- / 895,-*

BEEF & CRESS 235,-

*70g beef tartar mixed with egg yolk, mustard, onion, capers and cornichon. Topped with horseradish mayonnaise, pickled red onion and cress.
Served with focaccia*

*Noble Vines Pinot Noir 182,- / 895,-
Amiot Morey St Denis 2105,-*

SLIDER & BLUE CHEESE 165,-

Homemade brisket burger, chipotle mayonnaise, blue cheese, pickled red onion and portobello mushroom

Add French fries or sweet potato fries 45,-

*Arc du Rbone Cotes du Rbone 146,- / 715,-
Torre Del Falasco Amarone 1345,-*

For allergens, see last page.

MENU

SALADS

CHICKEN & FETA 325,-

Salad with grilled Livèche chicken, romaine salad, salt baked tomatoes, feta cream cheese, pickled red onion, croutons and Parmesan

*Jean Marc Brocard Chablis 189,- / 930,-
Black Stallion Chardonnay 1245,-*

PARMA HAM & BURRATA 335,-

Green salad with baricot beans, avocado, burrata, parma ham, roasted hazelnuts, olive tapenade and Herbes de Provence

*Neef Emmich Riesling Trocken 175,- / 860,-
Gratien & Meyer Crémant 133,- / 780,-*

CHÈVRE & KALE 275,-

Kale salad served with chèvre from Haukei, blueberries, roasted walnuts, sunflower seeds, linseeds and vinaigrette

*Franck Millet Sancerre 212,- / 1045,-
Georg Breuer Riesling Charm 174,- / 855,-*

LARGER DISHES

PASTA & TRUFFLE 375,-

Pappardelle with forest mushrooms, truffle cream sauce, Parmesan crisps and fresh truffle

*Jean Marc Brocard Chablis 189,- / 930,-
Chardonnay Viognier - Les Grès 143,- / 698,-*

SPICY LOBSTER & LINGUINI 455,-

Linguini with 1/2 lobster, chili, coriander sprouts, spring onion, lime and Parmesan cheese

1 whole lobster 890,-

*Mud House Sauvignon Blanc 146,- / 715,-
Georg Breuer Terra Montosa 1315,-*

BEEF & PORT PER PERS 475,-

Argentinian «grain fed Angus» tenderloin, served with fondant potato, salt baked beetroot, pickled beetroot, romanesco, cauliflower purée and a flavorful port wine sauce

Can be ordered as a sharing dish, in addition served with green salad and potato purée topped with Parmesan cheese

*Montecillo Reserva 990,-
Torre Del Falasco Amarone 1345,-*

COD & TRUFFLES 425,-

Baked cod with potato purée, fried crispy kale, pickled onion, white wine sauce and fresh winter truffles

*Jean Marc Brocard Chablis 189,- / 930,-
J. M. Brocard Chablis Premier Cru Vaulorent 1560,-*

SWEET

PETIT FOURS 125,-

Selection of confections from our bakery. Great for sharing!

PANNACOTTA & CLOUDBERRIES 125,-

Apple pannacotta with marinated cloudbberries, cloudberry jelly and chocolate

PISTACHIO & VANILLA 125,-

Freshly baked oat cookie with white chocolate and pistachio ganache. Served with vanilla ice cream

AFFOGATO 95,-

Soft vanilla ice cream drowned in a shot of espresso

For allergens, see last page.

ALLERGENS

SNACKS

OLIVES & HERBS

CONTAINS: NO ALLERGENS

TRUFFLE CRISPS

CONTAINS: MILK

FLATBREAD & TRUFFLE

CONTAINS: WHEAT, EGG, MUSTARD, SULFITES
CAN BE MADE GLUTEN FREE

CRACKLINGS & RANCH

CONTAINS: WHEAT, EGG, MILK, MUSTARD,
SULFITES

SMALL DISHES

CHICKEN & CARAMEL

CONTAINS: WHEAT, EGG, MILK
CAN BE MADE GLUTEN & LACTOSE FREE

RISOTTO & PUMPKIN

CONTAINS: MILK, SULFITES, MUSTARD, EGG,
WHEAT, CELERY

COMTÉ & SALSA

CONTAINS: MILK, WHEAT, EGG, MUSTARD,
SULFITES

BEEF & CRESS

CONTAINS: EGG, WHEAT, MUSTARD, SULFITES
CAN BE MADE GLUTEN FREE

SLIDER & BLUE CHEESE

CONTAINS: MILK, WHEAT, MUSTARD, SULFITES, EGG
CAN BE MADE GLUTEN & LACTOSE FREE

SALADS

CHICKEN & FETA

CONTAINS: WHEAT, MILK
CAN BE MADE GLUTEN FREE

PARMA HAM & BURRATA

CONTAINS: MILK, HAZELNUTS

CHÈVRE & KALE

CONTAINS: MILK, WALNUTS

LARGER DISHES

PASTA & TRUFFLE

EGG, WHEAT, MILK, SULFITES
CAN BE MADE GLUTEN FREE

SPICY LOBSTER & LINGUINI

CONTAINS: SHELLFISH, MILK, EGG, WHEAT,
SULFITES (MAY CONTAIN TRACES OF NUTS,
PEANUTS, SESAME, SOY)
CAN BE MADE GLUTEN & LACTOSE FREE

BEEF & PORT

CONTAINS: MILK, SULFITES, CELERY, MUSTARD

COD & TRUFFLES

CONTAINS: FISH, MILK, SULFITES, CELERY

SWEET

PANNACOTTA & CLOUDBERRIES

CONTAINS: MILK, WHEAT, SOY

PISTACHIO & VANILLA ICE CREAM

CONTAINS: MILK, WHEAT, OATS, SOY,
PISTACHIO

AFFOGATO

CONTAINS: MILK

PETIT FOURS

CONTAINS: MAY VARY, ASK YOUR WAITER