



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

GRATINERT GRUYÈRE 125,-

Lun Gruyère og ristet brød med urtesmør

FOCACCIA & OLIVEN 110,-

Marinerte oliven, aioli og lun focaccia

BLINIS & RØKTE REKER 75,-

Smørstekte blinis med røkte reker, pepperrotmajones og karse

BUFFALO WINGS & BLÅMUGGOST 135,-

Sprøstekte kyllingvinger, blåmuggostdipp og stangselleri

SMÅ RETTER

KYLLING & KARAMELL 225,-

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

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

LAKSETARTAR & BUTTERMILK 185,-

Chili- og citrusmarinert laksetartar, buttermilk-saus, dillolje, reddik, dillmajones, kapers og coral tuile

*Mud House Sauvignon Blanc 146,- / 715,-
Neef Emmich Riesling Trocken 175,- / 860,-*

SLIDER & BLÅMUGGOST 165,-

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

Tilvalg: Pommes frites eller søtpotet frites 45,-

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

NYSTEKT VAFFEL & POSJERT EGG 195,-

Belgisk bærevaffel med posjert egg, avokado, grillet bacon og smørsaus

*Neef Emmich Riesling Trocken 175,- / 860,-
Moët Brut Chandon Impérial 203,- / 1195,-*

For allergener, se siste side.

MENY

SALATER

KYLLING & FETA 325,-

Salat med grillet Livècbehylling, romanosalat, saltbakte tomater, fetaostkrem, syltet rødløk, krutonger og parmesan

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

PARMASKINKE & BURRATA 335,-

Grønn salat med rucicola, avokado, burrata, parmaskinke, ristede basselnøtter, oliventapenade og provenceurter

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

BIFF & GUACAMOLE 335,-

Salat med marinert biff, hvitløksdressing, tomat, agurk, syltet rødløk, guacamole, jalapeño og parmesan

*Noble Vines Pinot Noir 182,- / 895,-
Château de Berne Rosé 190,- / 935,-*

"CANDY BETER" & HALLOUMI 285,-

Salat med kandiserte rødbeter, stekt halloumi, ristede mandler, mynte, marinert rødløk, eplevinaigrette og sitronzest

*Jean Marc Brocard Cbablis 189,- / 930,-
Gratien & Meyer Crémant 133,- / 780,-*

PASTA

PASTA & TRØFFEL 375,-

Pappardelle med kremet skogsoppsaus, trøffelfløteskum, parmesanchips og sort trøffel

*Jean Marc Brocard Cbablis 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,-*

STROZZAPRETI & MOZZARELLA 315,-

Tomat & hvitløksaus, basilikum og chiliflak

*Torre del Falasco Pinot Grigio 139,- / 678,-
Mud House Sauvignon Blanc 146,- / 715,-*

STORE RETTER

BIFF & PORTVIN 475,-

Biff av argentinsk «grain fed Angus» indrefilet, servert med potetpuré, karamellisert løkmarmelade, brokkoli, syltet shimejisopp og en kraftig portvinsjy

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

RØKT HYSE & SMØRSAUS 395,-

Røkt hysefilet servert med potetpuré, blomkålbuketter, minigulrot, eplecutney, brent vårløk og smørsaus

*Jean Marc Brocard Cbablis 189,- / 930,-
J. M. Brocard Cbablis Premier Cru Valovent 1560,-*

SØTT

PETIT FOURS 125,-

Utvalg av små søtsaker fra Konditoriet. Fin å dele!

TIRAMISU & KAFFEGELÉ 125,-

Klassisk tiramisu servert med kaffegelé

PISTASJ & VANILJEIS 125,-

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

SOFTIS & KARAMELLSAUS 125,-

Servert med karamelliserte basselnøtter, kjeks og sjokoladejord

For allergener, se siste side.

ALLERGENER

SNACKS

GRATINERT GRUYÈRE

INNEHOLDER: MELK, HVETE

FOCACCIA & OLIVEN

INNEHOLDER: HVETE, SENNEP, SULFITTER
KAN INNEHOLDE SPOR AV EGG, MELK, SESAM

BLINIS & RØKTE REKER

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

BUFFALO WINGS & BLÅMUGGOST

INNEHOLDER: MELK, FISK, BYGG, SULFITTER

SMÅ RETTER

KYLLING & KARAMELL

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

SLIDER & BLÅMUGGOST

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

LAKSETARTAR & BUTTERMILK

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

NYSTEKT VAFFEL & POSJERT EGG

INNEHOLDER: HVETE, HAVRE, MELK, EGG

SALATER

KYLLING & FETA

INNEHOLDER: HVETE, MELK
KAN LAGES GLUTENFRITT

PARMASKINKE & BURRATA

INNEHOLDER: MELK, HASSELNØTTER, FISK

BIFF & GUACAMOLE

INNEHOLDER: EGG, HVETE, MELK, SOYA, FISK,
BYGG, SULFITTER
KAN LAGES GLUTENFRITT

«CANDY BETER» & HALLOUMI

INNEHOLDER: MELK, MANDEL, SULFITTER

PASTA

PASTA & TRØFFEL

INNEHOLDER: 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

STROZZAPRETI & MOZZARELLA

INNEHOLDER: EGG, HVETE, MELK
KAN LAGES GLUTENFRITT

STORE RETTER

BIFF & PORTVIN

INNEHOLDER: MELK, SULFITTER, SELLERI

RØKT HYSE & SMØRSAUS

INNEHOLDER: FISK, MELK, SULFITTER

SØTT

PETIT FOURS

INNEHOLDER: KAN VARIERE, SPØR DIN
SERVITØR

TIRAMISU & KAFFEGELÉ

INNEHOLDER: MELK, EGG, HVETE, SOYA

PISTASJ & VANILJEIS

INNEHOLDER: MELK, HVETE, HAVRE, SOYA,
PISTASJ, EGG

SOFTIS & KARAMELLSAUS

INNEHOLDER: MELK, HVETE, HASSELNØTTER,
SOYA

MENU

SNACKS

GRATINATED GRUYÈRE 125,-

Warm Gruyère and toasted bread with herb butter

FOCACCIA & OLIVES 110,-

Marinated olives, aioli and warm focaccia

BLINIS & SMOKED PRAWNS 75,-

Butter-fried blinis with smoked prawns, horseradish mayonnaise and watercress

BUFFALO WINGS & BLUE CHEESE 135,-

Crispy fried chicken wings, blue cheese dip and celeriac

SMALL DISHES

CHICKEN & CARAMEL 225,-

Fried chicken with fresh chili, chives and salted caramel sauce

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

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

SALMON TARTARE & BUTTERMILK 185,-

Chili and citrus marinated salmon tartare, buttermilk sauce, dill oil, radish, dill mayonnaise, capers and coral tuile

*Mud House Sauvignon Blanc 146,- / 715,-
Neef Emmich Riesling Trocken 175,- / 860,-*

BELGIAN WAFFLE & POACHED EGG 195,-

Freshly baked Belgian oat waffle with poached egg, avocado, grilled bacon and butter sauce

*Neef Emmich Riesling Trocken 175,- / 860,-
Moët Brut Chandon Impérial 203,- / 1195,-*

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 arugula, avocado, burrata, parma ham, roasted hazelnuts, olive tapenade and Herbes de Provence

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

BEEF & GUACAMOLE 335,-

Salad with marinated beef, garlic dressing, tomato, cucumber, pickled red onion, guacamole, jalapeño and parmesan

Noble Vines Pinot Noir 182,- / 895,-
Château de Berne Rosé 190,- / 935,-

"CANDY BEETS" & HALLOUMI 285,-

Salad with candied beetroot, fried halloumi, toasted almonds, mint, marinated red onion, apple vinaigrette and lemon zest

Jean Marc Brocard Chablis 189,- / 930,-
Gratien & Meyer Crémant 133,- / 780,-

PASTA

PASTA & TRUFFLE 375,-

Pappardelle with creamy forest mushrooms, truffle whipped cream, parmesan chips and black 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,-

STROZZAPRETI & MOZZARELLA 315,-

Tomato & garlic sauce, basil and chili flakes

Torre del Falasco Pinot Grigio 139,- / 678,-
Mud House Sauvignon Blanc 146,- / 715,-

LARGER DISHES

BEEF & PORT 475,-

Argentinian «grain fed Angus» tenderloin, served with potato purée, caramelised onion marmalade, broccoli, pickled shimeji mushrooms and a strong port wine jus

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

HADDOCK & BUTTER SAUCE 395,-

Smoked haddock fillet served with potato purée, cauliflower florets, mini carrot, apple chutney, burnt spring onion and butter sauce

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!

TIRAMISU & COFFEE JELLY 125,-

Classic tiramisu served with coffee jelly

PISTACHIO & VANILLA 125,-

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

SOFT ICE & CARAMEL SAUCE 125,-

Soft ice cream served with caramelised hazelnuts, biscuits and chocolate soil

For allergens, see last page.

ALLERGENS

SNACKS

GRATINATED GRUYÈRE

CONTAINS: MILK, WHEAT

FOCACCIA & OLIVES

CONTAINS: WHEAT, MUSTARD, SULFITES
MAY CONTAIN TRACES OF EGG, MILK, SESAME

BLINIS & SMOKED SHRIMPS

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

BUFFALO WINGS & BLUE CHEESE

CONTAINS: MILK, FISH, BARLEY, SULFITES

SMALL DISHES

CHICKEN & CARAMEL

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

SLIDER & BLUE CHEESE

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

SALMON TARTARE & BUTTERMILK

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

BELGIAN WAFFLE & POACHED EGG

CONTAINS: WHEAT, OAT, MILK, EGG

SALADS

CHICKEN & FETA

CONTAINS: WHEAT, MILK
CAN BE MADE GLUTEN FREE

PARMA HAM & BURRATA

CONTAINS: MILK, HAZELNUTS, FISH

BEEF & GUACAMOLE

CONTAINS: EGG, WHEAT, MILK, SOY, FISH,
BARLEY, SULFITES
CAN BE MADE GLUTEN FREE

«CANDY BEETS» & HALLOUMI

CONTAINS: MILK, ALMOND, SULFITES

PASTA

PASTA & TRUFFLE

CONTAINS: 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

STROZZAPRETI & MOZZARELLA

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

LARGER DISHES

BEEF & PORT

CONTAINS: MILK, SULFITES, CELERY

HADDOCK & BUTTER SAUCE

CONTAINS: FISH, MILK, SULFITES

SWEET

PETIT FOURS

CONTAINS: MAY VARY, ASK YOUR WAITER

TIRAMISU & COFFEE JELLY

CONTAINS: MILK, EGG, WHEAT, SOY

PISTACHIO & VANILLA ICE CREAM

CONTAINS: MILK, WHEAT, OATS, SOY,
PISTACHIO

SOFT ICE & CARAMEL SAUCE

CONTAINS: MILK, WHEAT, HAZELNUTS, SOY