



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 & JALAPEÑOS 95,-

*Frityr grønne oliven servert med jalapeño kremost.*

FOCACCIA & RAMSLØK 95,-

*Lun focaccia med ramsløk smør og aioli.*

CHILINØTTER & HONNING 85,-

*Ristet cashewnøtter med honning og krydder.*

RØYKELAKS & KRUSTADER 95,-

*Røykelaks tartar med krustader, appelsin og bonning kremost, pepperot, dill og sort rogn.*

PARMASKINKE & BLINIS 95,-

*Parmaskinke med jalapeño kremost, smørbakt blinis, bonning glassert valnøtt og ertespirer.*

## SMÅ RETTER

BIFFTARTAR & KANTARELLER 255,-

*Bifftartar av 120g storfe indrefilet, konfitert eggeplomme, syltet kantarell, urteolje, tuille, hvitløkmajones og hvitløksskarse.*

*Kan lages glutenfritt.*

*Legg til focaccia for 45,-*

*Noble Vines Pinot Noir 187,- / 920,-  
Morey-Saint-Denis 1er cru les blancbards 2105,-*

SLIDER & COLESLAW 185,-

*Hjemmelaget brisquet burger med røyk cheddar, coleslaw av rødkål, gulrot, jalapenos og grønne epler, romano og rødvinssj.*

*Legg til normal- eller søtpotetfries for 45,-*

*Robertson Cabernet Sauvignon 142,- / 695,-  
Torre Del Falasco Amarone 1360,-*

STEAMBUN MED KYLLING & KARAMELL 185,-

*Steambun med frityrstekt kyllingbryst, chili aioli, syltet agurk, salatmiks, chili, karamelsaus og korianderspirer.*

*Legg til normal- eller søtpotetfries for 45,-*

*Campo Viejo Crianza 142,- / 695,-  
Georg Breuer Spätburgunder 1125,-*

LAKSETATAKI & APPELSINPONZU 235,-

*Laksetataki, appelsinponzu, puffet ris, ingefæraioli, chili, sesam, korianderspirer.*

*Legg til focaccia for 45,-*

*Georg Breuer Charm Riesling 178,- / 875,-  
Whistler Back to Basics 995,-*

BLÅSKJELL & RØD TOMAT KARRI 225,-

*Blåskjell med rød tomat karri saus, bonning bakt ananas, fersk tomat, basilikum, rødløk og lime.*

*Servertes med ris.*

*Legg til focaccia for 45,-*

*Georg Breuer Charm Riesling 178,- / 875,-  
Artisans Skypbos Assyrtiko 1260,-*

RØDBETE CARPACCIO & APPELSIN 195,-

*Tynne skiver saltbakt rødbeter med appelsinfilet, ruccola, appelsin og bonning kremost, chiliflak, sprø kapers, olivenolje og ristet pinjekjerne.*

*Mud House Sauvignon Blanc 149,- / 730,-  
Domaine Roger Pabiot Pouilly-Fume 1280,-  
Coteau des Girarmes 21*

*For allergener, se siste side.*

# MENY

## SALATER

### BIFF & GRILL ROMANO 355,-

Varmende urte marinert biff med grillet romano, rucicola, tomat, syltet rødløk, parmesan, pinjekjerne, sprø focaccia med urte olje og sitron balsamic vinaigrette.

Legg til focaccia for 45,-

Trénel Beaujolais Cuvée Rochebonne 150,- / 735,-  
Pierre Boisson Monthelelie 1765,-

### KYLLING SATAY SALAT 345,-

Karri marinert kyllingbryst, salatmiks, peanøtt og karri saus, ristet cashewnøtter, gulrot, korianderspirer, chili, sylteagurk og rødløk.

Legg til focaccia for 45,-

Georg Breuer Charm Riesling 178,- / 875,-  
Georg Breuer Riesling Terra Montosa 1315,-

### VEGAN SATAY SALAT 295,-

Frityrstekt tofu, salat miks, peanøtt og karri saus, ristet cashew nøtter, gulrot, chili, sylteagurk og rødløk.

Legg til focaccia for 45,-

Georg Breuer Charm Riesling 178,- / 875,-  
Georg Breuer Riesling Terra Montosa 1315,-

## STORE RETTER

### SPICY HUMMER & LINGUINI 495,-

Linguini med ½ hummer, Café Norge spicy linguini saus, korianderspirer, vårløk, lime og parmesan.

Les Gres Chardonnay-Vioignier 147,- / 720,-  
André Goichot Chassagne-Montrachet 2580,-

### RIGATONI & SITRON PERSILLE PESTO 385,-

Rigatoni med sitron, pistasj og persille pesto, burrata, persille chips, baby romano salat med lett sitronvinaigrette og sprø kapers.

Torre Del Falasco Pinot Grigio 140,- / 685,-  
Bodegas Granbazán Etiqueta Verde 1075,-

### TORSK & GULROT 465,-

Cbiliole bakt torsk med gulrot og ingefær puré, sitrusbakt potet, bonning glasert sjalotløk, grønnkål chips, korianderspirer og nøttesmør med sjalotløk og lime.

Georg Breuer Charm Riesling 178,- / 875,-  
Boekenbouts kloof Semillon 2275,-

### BIFF & KIRSEBÆR 495,-

Biff av argentinsk "grain fed Angus" indrefilet, potet-puré, sellerirotpuré, minigulrot, marinerte kirsebær og rødvinssjy.

Fontanafredda Barolo 278,- / 1375,-  
Beaurenard Cbâteauneuf-du-Pape 2020 1775,-

For allergener, se siste side.

# MENY

## SØTT

SJOKOLADE & HASSELNØTT 135,-

*Sjokolade- og hasselnøttmousse med svarte sesamfrø, sjokoladeknekk og karamellisert hvit sjokolade.*

RØDE BÆR & PISTASJ 135,-

*Røde bær og pistasj med tesortbet av "4 Røde Frukter" og kir royal-buljong.*

TIRAKULE & MASCARPONNE 135,-

*Tiramisukuler servert med mascarponeskum og kaffeis.*

PETIT FOURS 125,-

*Utvalg av små søtsaker fra Konditoriet. Fin å dele!*

## BARNEMENY

BARNEBURGER 165,-

*Hjemmelaget brisket-miniburger med cheddar og ketchup, servert med pommes frites eller søtpotetfries.*

SPRØ KYLLING & FRIES 165,-

*Fryrstekt kyllingbryst servert med aioli eller ketchup og pommes frites eller søtpotetfries.*

PASTA & TOMATSAUS 145,-

*Rigatoni med tomat saus og parmesan.*

PASTA & NØTTESMØR 145,-

*Rigatoni med nøttesmør, lime og parmesan.*

*For allergener, se siste side.*

# ALLERGENER

## SNACKS

### OLIVEN & JALAPEÑOS

INNEHOLDER: MELK, EGG

### FOCACCIA & RAMSLØK

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

### CHILINØTTER & HONNING

INNEHOLDER: NØTTER

### RØYKELAKS & KRUSTADER

INNEHOLDER: EGG, HVETE, MELK, FISK

### PARMASKINKE & BLINIS

INNEHOLDER: MELK, NØTTER, HVETE, EGG

## SMÅ RETTER

### BIFFTARTAR & KANTARELLER

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

### SLIDER & COLESLAW

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

### STEAMBUN MED KYLLING & KARAMELL

INNEHOLDER: MELK, HVETE, EGG, SENNEP

### LAKSETATAKI & APPELSINPONZU

INNEHOLDER: FISK, EGG, SOYA, SENNEP,  
SULFITTER, SESAM

### BLÅSKJELL & RØD TOMAT KARRI

INNEHOLDER: BLØTDYR

### RØDBETE CARPACCIO & APPELSIN

INNEHOLDER: MELK

## SALAT

### BIFF & GRILL ROMANO

INNEHOLDER: SULFITTER, MELK, GLUTEN  
KAN LAGES HVITLØK- OG GLUTENFRITT

### KYLLING SATAY SALAT

INNEHOLDER: NØTTER

### VEGETARSALAT MED BØNNER OG OLIVEN

INNEHOLDER: NØTTER, SOYA

## STORE RETTER

### SPICY HUMMER & LINGUINI

INNEHOLDER: SKALLDYR, MELK, HVETE,  
SULFITTER  
KAN INNEHOLDE SPOR AV NØTTER,  
PEANØTTER, SESAM, SOYA, SENNEP  
KAN LAGES GLUTEN OG LAKTOSEFRITT

### RIGATONI & SITRON PERSILLE PESTO

INNEHOLDER: MELK, HVETE, EGG, NØTTER  
KAN LAGES GLUTENFRITT

### TORSK & GULROT

INNEHOLDER: FISK, MELK, SOYA, HVETE  
KAN LAGES SOYA, HVITLØK OG GLUTENFRITT

### BIFF & KIRSEBÆR

INNEHOLDER: MELK, SELLERI, SULFITTER

## BARNEMENY

### BARNEBURGER

INNEHOLDER: MELK, HVETE  
KAN LAGES GLUTENFRITT

### SPRØ KYLLING & FRIES

INNEHOLDER: HVETE, EGG

### PASTA & TOMATSAUS

INNEHOLDER: HVETE, MELK  
KAN LAGES GLUTEN- OG LAKTOSEFRITT

### PASTA & NØTTESMØR

INNEHOLDER: HVETE, MELK  
KAN LAGES GLUTENFRITT

## SØTT

### SJOKOLADE & HASSELNØTT

INNEHOLDER: EGG, MELK, SOYA, HASSELNØTT,  
SESAMFRØ OG HVETE  
KAN LAGES GLUTENFRITT

### RØDE BÆR & PISTASJ

INNEHOLDER: MELK, EGG, HVETE, PISTASJ,  
SOYA

### TIRAKULE & MASCARPONNE

INNEHOLDER: EGG, MELK, HVETE, INNEHOLDER  
OGSÅ ALKOHOL  
KAN LAGES UTEN ALKOHOL

### PETIT FOURS

INNEHOLDER: KAN VARIERE, SPØR DIN  
SERVITØR

# MENU

## SNACKS

OLIVES & JALAPEÑOS 95,-

*Deep-fried green olives served with jalapeño cream cheese.*

FOCACCIA & WILD GARLIC 95,-

*Warm focaccia served with wild garlic butter and aioli.*

CHILI NUTS & HONEY 85,-

*Roasted cashew nuts with honey and spices.*

SMOKED SALMON & CROUSTADES 95,-

*Smoked salmon tartare served with croustades, orange and honey cream cheese, horseradish, dill and black roe.*

PARMA HAM & BLINIS 95,-

*Parma ham with jalapeño cream cheese, butter-fried blinis, honey-glazed walnuts and pea shoots.*

## SMALL DISHES

BEEF TARTARE & CHANTERELLES 255,-

*120g of beef tartare with confit egg yolk, pickled chanterelles, herb oil, tuile, garlic mayonnaise and garlic cress. Add focaccia – 45 NOK*

*Noble Vines Pinot Noir 187,- / 920,-  
Morey-Saint-Denis 1er Cru Les Blanchards 2105,-*

SLIDER & COLESLAW 185,-

*Homemade brisket burger with smoked cheddar, red cabbage, carrot, jalapeños and apple coleslaw, lettuce and red wine jus.*

*Add normal or sweet potato fries – 45 NOK*

*Robertson Cabernet Sauvignon 142,- / 695,-  
Torre del Falasco Amarone 1360,-*

STEAMED BUN WITH CHICKEN & CARAMEL 185,-

*Steamed bun with crispy fried chicken breast, chili aioli, pickled cucumber, mixed salad, chili, caramel sauce and coriander cress.*

*Add normal or sweet potato fries – 45 NOK*

*Campo Viejo Crianza 142,- / 695,-  
Georg Breuer Spätburgunder 1125,-*

SALMON TATAKI & ORANGE PONZU 235,-

*Salmon tataki, orange ponzu, puffed rice, ginger aioli, chili, sesame, coriander sprouts.*

*Add focaccia – 45 NOK*

*Georg Breuer Charm Riesling 178,- / 875,-  
W'histler Back to Basics 995,-*

MUSSELS & RED TOMATO CURRY 225,-

*Mussels served with red tomato curry sauce, honey-roasted pineapple, fresh tomatoes, basil, red onion and rice.*

*Add focaccia – 45 NOK*

*Georg Breuer Charm Riesling 178,- / 875,-  
Artisans Skypbos Assyrtiko 1260,-*

BEETROOT CARPACCIO & ORANGE 195,-

*Thinly sliced salt-baked beetroot with orange filet, arugula, orange and honey cream cheese, chili flakes, crispy capers, olive oil and toasted pine nuts.*

*Mud House Sauvignon Blanc 149,- / 730,-  
Domaine Roger Pabiot Pouilly-Fumé 1280,-  
Coteau des Girarmes 21*

*For allergens, see last page.*

# MENU

## SALADS

BEEF & GRILLED ROMANO 355,-

*Beef marinated with warming herbs, served with grilled Romano beans, arugula, tomatoes, pickled red onion, Parmesan, pine nuts and crispy focaccia with herb oil and lemon balsamic vinaigrette.*

Add focaccia – 45 NOK

Trénel Beaujolais Cuvée Rochebonne 150,- / 735,-  
Pierre Boisson Monthélie 1765,-

CHICKEN SATAY SALAD 345,-

*Curry-marinated chicken breast with mixed salad, peanut curry sauce, roasted cashew nuts, carrot, coriander cress, pickled cucumber, chili and red onion.*

Add focaccia – 45 NOK

Georg Breuer Charm Riesling 178,- / 875,-  
Georg Breuer Riesling Terra Montosa 1315,-

VEGAN SATAY SALAD 295,-

*Crispy fried tofu with mixed salad, peanut curry sauce, roasted cashew nuts, carrot, pickled cucumber, chili and red onion.*

Add focaccia – 45 NOK

Georg Breuer Charm Riesling 178,- / 875,-  
Georg Breuer Riesling Terra Montosa 1315,-

## LARGER DISHES

SPICY LOBSTER & LINGUINI 495,-

*Linguini with ½ lobster, Café Norge spicy linguini sauce, coriander sprouts, spring onion, lime, and parmesan.*

Les Gres Chardonnay-Viognier 147,- / 720,-  
André Goichot Chassagne-Montrachet 2580,-

RIGATONI & LEMON 385,-  
PARSLEY PESTO

*Rigatoni with lemon, pistachio and parsley pesto, burrata, parsley chips, baby Romano salad with a light lemon vinaigrette and crispy capers.*

Torre del Falasco Pinot Grigio 140,- / 685,-  
Bodegas Granbazán Etiqueta Verde 1075,-

COD & CARROT 465,-

*Chili oil-baked cod with carrot and ginger purée, citrus-baked potatoes, honey-glazed shallots, kale chips, coriander cress and brown butter with soy and lime.*

Georg Breuer Charm Riesling 178,- / 875,-  
Boekenboutsbloof Semillon 2275,-

BEEF & CHERRIES 495,-

*Argentinian grain-fed Angus beef tenderloin with potato purée, celeriac purée, baby carrots, marinated cherries and red wine jus.*

Fontanafredda Barolo 278,- / 1375,-  
Beaurenard Cbâteauneuf-du-Pape 2020 1775,-

*For allergens, see last page.*

# MENU

## SWEET

CHOCOLATE & HAZELNUT 135,-

*Chocolate and hazelnut mousse with black sesame seeds, chocolate brittle and caramelized white chocolate.*

RED BERRIES & PISTACHIO 135,-

*Red berries and pistachio with Four Red Fruits Tea sorbet and Kir Royal broth.*

TIRAMISU BITES & MASCARPONE 135,-

*Tiramisu bites served with mascarpone foam and coffee ice cream.*

PETIT FOURS 125,-

*Selection of sweets from our bakery. Perfect for sharing!*

## KIDS MENU

KIDS' BURGER 165,-

*Homemade brisket mini burger with cheddar and ketchup, served with French fries or sweet potato fries.*

CRISPY CHICKEN & FRIES 165,-

*Crispy fried chicken breast served with aioli or ketchup and French fries or sweet potato fries.*

PASTA & TOMATO SAUCE 145,-

*Rigatoni pasta with tomato sauce and Parmesan.*

PASTA & NUT BUTTER 145,-

*Rigatoni pasta with nut butter, lime and Parmesan.*

*For allergens, see last page.*

## ALLERGENS

### SNACKS

**OLIVES & JALAPEÑOS**  
CONTAINS: MILK, EGG

**FOCACCIA & WILD GARLIC**  
CONTAINS: WHEAT, MUSTARD, SULFITES  
MAY CONTAIN TRACES OF EGG, MILK, SESAME

**CHILI NUTS & HONEY**  
CONTAINS: NUTS

**SMOKED SALMON & CROUSTADES**  
CONTAINS: EGG, WHEAT, MILK, FISH

**PARMA HAM & BLINIS**  
CONTAINS: MILK, NUTS, WHEAT, EGG

### SMALL DISHES

**BEEF TARTARE & CHANTERELLES**  
CONTAINS: EGG, MUSTARD, WHEAT, SULFITES  
CAN BE PREPARED GLUTEN-FREE

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

**STEAMED BUN WITH CHICKEN & CARAMEL**  
CONTAINS: MILK, WHEAT, EGG, MUSTARD

**SALMON TATAKI & ORANGE PONZU**  
CONTAINS: FISH, EGG, SOY, MUSTARD, SULFITES, SESAME

**MUSSELS & RED TOMATO CURRY**  
CONTAINS: MOLLUSCS

**BEETROOT CARPACCIO & ORANGE**  
CONTAINS: MILK

### SALADS

**BEEF & GRILLED ROMANO**  
CONTAINS: SULFITES, MILK, GLUTEN  
CAN BE PREPARED GARLIC- AND GLUTEN-FREE

**CHICKEN SATAY SALAD**  
CONTAINS: NUTS

**VEGAN SATAY SALAD**  
CONTAINS: NUTS, SOY

### LARGER DISHES

**SPICY LOBSTER & LINGUINI**  
CONTAINS: SHELLFISH, MILK, WHEAT, SULFITES  
MAY CONTAIN TRACES OF NUTS, PEANUTS, SESAME, SOY, MUSTARD  
CAN BE MADE GLUTEN & LACTOSE FREE

**RIGATONI & LEMON PARSLEY PESTO**  
CONTAINS: MILK, WHEAT, EGG, NUTS  
CAN BE PREPARED GLUTEN-FREE

**COD & CARROT**  
CONTAINS: FISH, MILK, SOY, WHEAT  
CAN BE PREPARED SOY-, GARLIC- AND GLUTEN-FREE

**BEEF & CHERRIES**  
CONTAINS: MILK, CELERY, SULFITES

### KIDS MENU

**KIDS' BURGER**  
CONTAINS: MILK, WHEAT  
CAN BE PREPARED GLUTEN-FREE

**CRISPY CHICKEN & FRIES**  
CONTAINS: WHEAT, EGG

**PASTA & TOMATO SAUCE**  
CONTAINS: WHEAT, MILK  
CAN BE PREPARED GLUTEN- AND LACTOSE-FREE

**PASTA & NUT BUTTER**  
CONTAINS: WHEAT, MILK  
CAN BE PREPARED GLUTEN-FREE

### SWEET

**CHOCOLATE & HAZELNUT**  
CONTAINS: EGG, MILK, SOY, HAZELNUT, SESAME, WHEAT  
CAN BE PREPARED GLUTEN-FREE

**RED BERRIES & PISTACHIO**  
CONTAINS: MILK, EGG, WHEAT, PISTACHIO, SOY

**TIRAMISU BITES & MASCARPONE**  
CONTAINS: EGG, MILK, WHEAT, CONTAINS ALCOHOL  
CAN BE PREPARED WITHOUT ALCOHOL

**PETIT FOURS**  
CONTAINS: MAY VARY, ASK YOUR SERVER