



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

LA BELLA & MALDON 95,-

Grønne La Bella-oliven servert med olivenolje og Maldon-salt.

CHILINØTTER & HONNING 85,-

Ristet cashewnøtter med honning og krydder.

EDAMAME & CHILI 85,-

Dampede edamamebønner med olivenolje, Maldon-salt og chiliflak.

KAVIAR & BLINIS 855,-

12 blinis med sjalottløk, crème fraîche, sitron, eggebvite, eggeplomme og gressløk, servert med en bel boks kaviar (30 g). Ideell for deling.

Bollinger Spécial Cuvée 236,-

FOCACCIA & RAMSLØKSSMØR 95,-

Lun focaccia servert med ramsløkssmør og aioli.

Franck Millet Sancerre 226,-

ØSTERS & THAI-VINAIGRETTE 95,- PER STK

Ferske østers toppet med sjalottløk, ørretrogn, korianderspirer og en frisk thai-vinaigrette med fiskesaus, lime, agurk, grønt eple, grønn chili, hvitløk og koriander.

Ayala Brut Majeur NV 194,-

FRIES & SØMMERTRØFFEL 205,-

Sprø fries med parmesan, fersk sommertrøffel og trøffelmajones.

J.M. Brocard Cbabilis 195,-

PARMASKINKE & FILOKRUSTADER 95,-

Sprø filokrustader fylt med parmaskinke, bringebær, Selbu blåmuggost og balsamicosirup.

Noble Vines 667 Pinot Noir 187,-

SALATER

KYLLING SATAY SALAT 345,-

Karrimarinert kyllingbryst, salatmiks, peanøtt- og karrisaus, ristede cashewnøtter, gulrot, chili, korianderspirer og rødløk.

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

VEGAN SATAY SALAT 295,-

Frityrstekt tofu, salatmiks, peanøtt- og karrisaus, chili, ristede cashewnøtter, gulrot, sylteagurk og rødløk.

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

PARMASKINKE & BLÅMUGGOST 335,-

Parmaskinke med salatmiks, marinerte epler, friske bringebær, blåmuggost, ristede valnøtter og balsamicosirup.

*Georg Breuer Charm Riesling 178,- / 875,-
Elena Walch Gewürztraminer Vigna kastelaz 940,-*

BRINGEBÆR & BLÅMUGGOST 295,-

Salatmiks med marinerte epler, friske bringebær, blåmuggost, ristede valnøtter og balsamicosirup.

*Georg Breuer Charm Riesling 178,- / 875,-
Elena Walch Gewürztraminer Vigna kastelaz 940,-*

BIFF & GRILLET ROMANO 355,-

Urtemarinert biff servert med grillet romano-salat, ruccola, tomat, syltet rødløk, parmesan, ristede pinjekjerner og sprø skiver focaccia med urteolje. Toppet med en frisk sitron- og balsamicovinaigrette.

*Trénel Beaujolais Cuvée Rochebonne 150,- / 735,-
Chateau Brun Saint-Emilion Grand Cru 1295,-*

For allergener, se siste side.

MENY

SMÅ RETTER

SLIDER & COLESLAW 185,-

Hjemmelaget brisket burger med røykt cheddar, coleslaw av rødkål, gulrot og grønne epler, jalapeños, romanosalat og rødvinssjy.

Legg til pommes frites 45,-

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

STEAMBUN MED KYLLING & SALT KARAMELL 185,-

Steambun med frityrstekt kyllingbryst, chili-aioli, syltet agurk, salatmik, chili, karamellsaus og korianderspirer.
Legg til pommes frites 45,-

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

LAKS & AVOKADO 255,-

Sushiris med rå laks, grillet avokado, mango, gulrot, syltet rødløk, wakamesalat, edamamebønner, nori, chili, teriyaki-glaze, ørretrogn og ponzusaus.

Torre del falasco Pinot Grigio 140,- / 685,-
Domane Wachau Riesling Amphora 1312,-

TUNFISK & PONZU 235,-

Lettrillet tunfisk tataki med sesam, mangosalsa, Café Norges chili-aioli og ponzusaus.

Mud House Sauvignon Blanc 149,- / 730,-
Ökonomierat Rebholz Kastanienbusch Riesling GG 2015 1345,-

STORE RETTER

SPICY HUMMER & LINGUINI 495,-

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

For en bel hummer 980,-

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

HOT LINGUINI 295,-

Linguini med Café Norges spicy linguinisaus, toppet med korianderspirer, vårløk, lime og parmesan.

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

IBERICO & GNOCCHI 465,-

Grillet Iberico Aguja servert med ristede gnocchi, spinat, aromasopp, sjalottløk, konfiterte tomater, parmesanchips og en hvitvin- og parmesanssaus.

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

TORSK & GULROT 465,-

Chilioljebakt torsk med gulrot- og ingefærpuré, sitrusbakte poteter, bonningbakt sjalottløk, grønnkålchips, chili, korianderspirer og nøttesmør med soya og lime.

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

ENTRECÔTE & BÉARNAISE 485,-

Grillet entrecôte av okse (200 g) med brokkolini, konfiterte tomater, bonningbakt sjalottløk og béarnaisesaus.

Serveres med pommes frites og sidesalat.

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

TILBEHØR

Ekstra sulten? Alle retter kan kombineres med følgende tilbehør.

POMMES FRITES 45,-

SØTPOTETFRIES 45,-

SIDESALAT 45,-

RIS 45,-

EN HALV AVOKADO 45,-

FOCACCIA 45,-

VALGFRI SAUS / DRESSING 45,-

Bearnaise, chili-aioli, aioli eller salt karamellsaus

For allergener, se siste side.

MENY

SØTT

MANGO, KOKOS & RIS 135,-

Kokosmousse med ris, mangogelé, mangocremaux, frisk mango og sprø puffet ris-feuilletine.

SOFTIS, BÆR & KROKAN 125,-

Luftig softis servert med friske bær og krokant.

RABARBRA & VANILJE 135,-

Posjert rabarbra med mandelfrangipane, vaniljepannacotta, bæresmuler og rabarbrasorbet.

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,-

Frityrstekt kyllingbryst servert med aioli eller ketchup, samt valgfri pommes frites eller søtpotetfries.

PASTA & TOMATSAUS 145,-

Linguini servert med tomat saus og parmesan.

PASTA & PARMASAN 145,-

Linguini servert med nøttesmør og parmesan.

For allergener, se siste side.

ALLERGENER

SNACKS

LA BELLA-OLIVEN

INNEHOLDER: -

CHILINØTTER & HONNING

INNEHOLDER: CASHEWNØTTER

EDAMAME & CHILI

INNEHOLDER: SOYA

ØSTERS & THAI-VINAIGRETTE

INNEHOLDER: FISK, SKALLDYR

FOCACCIA & RAMSLØKSSMØR

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

KAVIAR & BLINIS

INNEHOLDER: MELK, FISK, HVETE, EGG

FRIES & SOMMERTRØFFEL

INNEHOLDER: MELK, EGG

PARMASKINKE & FILOKRUSTADER

INNEHOLDER: MELK, SULFITTER, HVETE, EGG

SMÅ RETTER

SLIDER & COLESLAW

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

STEAMBUN MED KYLLING & SALT KARAMELL

INNEHOLDER: MELK, HVETE, EGG, SENNEP
KAN LAGES VEGETARIANSK

LAKS & AVOKADO

INNEHOLDER: FISK, SOYA, HVETE, SESAM

TUNFISK & PONZU

INNEHOLDER: FISK, SESAM, EGG, SOYA, HVETE

SALAT

KYLLING SATAY-SALAT

INNEHOLDER: PEANØTTER, CASHEWNØTTER

VEGANSK SATAY-SALAT

INNEHOLDER: PEANØTTER, CASHEWNØTTER,
SOYA

PARMASKINKE & BLÅMUGGOST

INNEHOLDER: MELK, SULFITTER, VALNØTTER

BRINGEBÆR & BLÅMUGGOST

INNEHOLDER: MELK, SULFITTER, VALNØTTER

BIFF & GRILLET ROMANO

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

STORE RETTER

SPICY HUMMER & LINGUINI

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

HOT LINGUINI

INNEHOLDER: MELK, HVETE, SULFITTER
KAN INNEHOLDE SPOR AV NØTTER, PEANØT-
TER, SESAM, SENNEP OG SOYA
KAN LAGES GLUTEN OG LAKTOSEFRITT

TORSK & GULROT

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

ENTRECÔTE & BEARNAISE

INNEHOLDER: MELK, SULFITTER, EGG

IBERICO & GNOCCHI

INNEHOLDER: MELK, SULFITTER, HVETE, EGG,
HASSELNØTTER
KAN LAGES LAKTOSE- OG GLUTENFRITT

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 & PARMASAN

INNEHOLDER: HVETE, MELK
KAN LAGES GLUTENFRITT

SØTT

MANGO, KOKOS & RIS

INNEHOLDER: HVETE, EGG, SOYA, MELK, BYGG

SOFTIS, BÆR & KROKAN

INNEHOLDER: MELK, MANDLER

RABARBRA & VANILJE

INNEHOLDER: MELK, EGG, HVETE, MANDLER,
HAVRE

PETIT FOURS

INNEHOLDER: KAN VARIERE, SPØR DIN
SERVITØR

MENU

SNACKS

LA BELLA & MALDON 95,-

Green La Bella olives served with olive oil and Maldon sea salt.

CHILLI NUTS & HONEY 85,-

Roasted cashew nuts with honey and aromatic spices.

EDAMAME & CHILI 85,-

Steamed edamame beans with olive oil, Maldon sea salt and chilli flakes.

CAVIAR & BLINIS 855,-

12 blinis with shallots, crème fraîche, lemon, egg white, egg yolk, and chives, served with a full tin of caviar (30 g). Perfect for sharing.

Bollinger Spécial Cuvée 236,-

FOCACCIA & WILD GARLIC BUTTER 95,-

Warm focaccia served with wild garlic butter and aioli.

Franck Millet Sancerre 226,-

OYSTERS 95,- PER PIECE
& THAI VINAIGRETTE

Fresh oysters topped with shallots, trout roe, coriander cress and a vibrant Thai vinaigrette with fish sauce, lime, cucumber, green apple, green chilli, garlic and coriander.

Ayala Brut Majeur NV 194,-

TRIES & TRUFFLE 205,-

Crispy fries topped with Parmesan, fresh black truffle and truffle mayonnaise.

J.M. Brocard Chablis 195,-

PARMA HAM & PHYLLO TARTLETS 95,-

Crispy phyllo tartlets filled with Parma ham, raspberries, Selbu Blue cheese and balsamic glaze.

Noble Vines 667 Pinot Noir 187,-

SALADS

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.

*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.

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

PARMA HAM & BLUE CHEESE 335,-

Parma ham served with mixed leaves, marinated apples, fresh raspberries, Selbu Blue cheese, toasted walnuts and balsamic glaze.

*Georg Breuer Charm Riesling 178,- / 875,-
Elena walch Gewürztraminer Vigna kastelaz 940,-*

RASPBERRY & BLUE CHEESE 295,-

Mixed leaves with marinated apples, fresh raspberries, Selbu Blue cheese, toasted walnuts and balsamic glaze.

*Georg Breuer Charm Riesling 178,- / 875,-
Elena walch Gewürztraminer Vigna Kastelaz 940,-*

BEEF & GRILLED ROMANO 355,-

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

*Trénel Beaujolais Cuvée Rochebonne 150,- / 735,-
Chateau Brun Saint-Emilion Grand Cru 1295,-*

For allergens, see last page.

MENU

SMALL DISHES

SLIDER & COLESLAW 185,-

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

Add french fries 45,-

Robertson Cabernet Sauvignon 142,- / 695,-

Torre Del Falasco Amarone 1360,-

STEAMED BUN WITH CHICKEN & SALT CARAMEL 185,-

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

Add french fries 45,-

Georg Breuer Charm Riesling 178,- / 875,-

Artisans Skypbos Assyrtiko 1260,-

SALMON & AVOCADO 255,-

Sushi rice topped with raw salmon, grilled avocado, mango, carrot, pickled red onion, wakame salad, edamame beans, nori, chili, teriyaki glaze, trout roe and ponzu sauce.

Torre Del Falasco Pinot Grigio 140,- / 685,-

Domane Wachau Riesling Amphora 1312,-

TUNA & PONZU 235,-

Seared tuna tataki with sesame seeds, mango salsa, Café Norge chili aioli and ponzu sauce.

Mud House Sauvignon Blanc 149,- / 730,-

Ökonomierat Rebbolz Kastanienbusch Riesling GG 2015 1345,-

LARGER DISHES

SPICY LOBSTER & LINGUINI 495,-

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

For one whole lobster 980,-

Les Gres Chardonnay-Viognier 147,- / 720,-

André Goichot Cbassagne-Montrachet 2580,-

HOT LINGUINI 295,-

Linguine with Café Norge's spicy linguine sauce, coriander cress, spring onion, lime and Parmesan.

Les Gres Chardonnay-Viognier 147,- / 720,-

André Goichot Cbassagne-Montrachet 2580,-

COD & CARROT 465,-

Cod baked in chili oil with carrot and ginger purée, citrus-baked potatoes, boney-glazed shallots, kale chips, coriander cress and brown butter with soy and lime.

Georg Breuer Charm Riesling 178,- / 875,-

Boekenbouts kloof Semillon 2275,-

ENTRECÔTE & BÉARNAISE 485,-

Grilled beef entrecôte (200 g) served with brocolini, confit tomatoes, boney-glazed shallots and béarnaise sauce. Accompanied by French fries and a side salad.

Georg Breuer Charm Riesling 178,- / 875,-

Boekenbouts kloof Semillon 2275,-

IBERICO & GNOCCHI 465,-

Grilled Iberico pork Aguja served with pan-roasted gnocchi, spinach, mushrooms, shallots, confit tomatoes, Parmesan chips, and a white wine and Parmesan sauce.

Fontanafredda Barolo 278,- / 1375,-

Beaurenard Cbâteauneuf-du-Pape 2020 1775,-

SIDES

Feeling extra hungry? All dishes can be combined with the following side dishes.

FRENCH FRIES 45,-

SWEET POTATO FRIES 45,-

SIDE SALAD 45,-

RICE 45,-

½ AVOCADO 45,-

FOCACCIA 45,-

SAUCES & DRESSINGS 45,-

Béarnaise chili-aioli, aioli or salted caramel sauce

For allergens, see last page.

MENU

SWEET

MANGO, COCONUT & RICE 135,-

Coconut mousse with rice, mango gelée, mango crémeux, fresh mango, and crispy puffed rice feuilletine.

SOFT SERVE ICE CREAM,
BERRIES & BRITTLE 125,-

Whipped soft serve ice cream served with fresh berries and crunchy almond brittle.

RHUBARB & VANILLA 135,-

Poached rhubarb with a almond frangipan, vanilla pannacotta, oatmeal crumble and rhubarb sorbet.

PETIT FOURS 125,-

Selection of sweets from our bakery. Perfect for ssharing!

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 your choice of aioli or ketchup, accompanied by French fries or sweet potato fries.

PASTA & TOMATO SAUCE 145,-

Linguine pasta with tomato sauce and Parmesan.

PASTA & PARMESAN 145,-

Linguine pasta served with brown butter and Parmesan..

For allergens, see last page.

ALLERGENS

SNACKS

LA BELLA OLIVES

CONTAINS: -

CHILI NUTS & HONEY

CONTAINS: CASHEW NUTS

EDAMAME & CHILLI

CONTAINS: SOY

OYSTERS & THAI VINAIGRETTE

CONTAINS: FISH, SHELLFISH

FOCACCIA & WILD GARLIC BUTTER

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

CAVIAR & BLINIS

CONTAINS: MILK, FISH, WHEAT, EGG

FRIES & TRUFFLE

CONTAINS: MILK, EGG

PARMA HAM & PHYLLO TARTLETS

CONTAINS: MILK, SULPHITES, WHEAT, EGG

SMALL DISHES

SLIDER & COLESLAW

CONTAINS: MILK, WHEAT, MUSTARD,
SULFITES, EGG
CAN BE PREPARED GLUTEN- AND
LACTOSE-FREE

**STEAMED BUN WITH CHICKEN
& SALT CARAMEL**

CONTAINS: MILK, WHEAT, EGG, MUSTARD
CAN BE PREPARED VEGETARIAN

SALMON & AVOCADO

CONTAINS: FISH, SOY, WHEAT, SESAME

TUNA & PONZU

CONTAINS: FISH, SESAME, EGG, SOY, WHEAT

SALADS

CHICKEN SATAY SALAD

CONTAINS: PEANUTS, CASHEW NUTS

VEGAN SATAY SALAD

CONTAINS: PEANUTS, CASHEW NUT, SOY

PARMA HAM & BLUE CHEESE

CONTAINS: MILK, SULPHITES, WALNUTS

RASPBERRY & BLUE CHEESE

CONTAINS: MILK, SULPHITES, WALNUTS

BEEF & GRILLED ROMANO

CONTAINS: SULFITES, MILK, GLUTEN
CAN BE PREPARED GLUTEN-FREE AND WITHOUT
GARLIC

LARGER DISHES

SPICY LOBSTER & LINGUINI

CONTAINS: SHELLFISH, MILK, WHEAT, SULFITES
MAY CONTAIN TRACES OF NUTS, PEANUTS,
SESAME, SOY, MUSTARD
CAN BE PREPARED GLUTEN- AND
LACTOSE-FREE

HOT LINGUINE

CONTAINS: MILK, WHEAT, SULFITES
MAY CONTAIN TRACES OF NUTS, PEANUTS,
SESAME, SOY, MUSTARD
CAN BE PREPARED GLUTEN- AND
LACTOSE-FREE

COD & CARROT

CONTAINS: FISH, MILK, SOY, WHEAT
CAN BE PREPARED SOY-, GARLIC- AND
GLUTEN-FREE

ENTRECÔTE & BÉARNAISE

CONTAINS: MILK, SULPHITES, EGG

IBERICO PORK & GNOCCHI

CONTAINS: MILK, SULPHITES, WHEAT, EGG,
HAZELNUTS
CAN BE PREPARED GLUTEN- AND
LACTOSE-FREE

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 & PARMESAN

CONTAINS: WHEAT, MILK
CAN BE PREPARED GLUTEN FREE

SWEET

MANGO, COCONUT & RICE

CONTAINS: WHEAT, EGG, SOY, MILK, BARLEY

SOFT SERVE ICE CREAM, BERRIES & BRITTLE

CONTAINS: MILK, ALMONDS

RHUBARB & VANILLA

CONTAINS: MILK, EGG, WHEAT, ALMOND,
OATS

PETIT FOURS

CONTAINS: MAY VARY, ASK YOUR SERVER