



C A F É ' 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 twist.

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 115,-

Dampede edamamebønner med olivenolje, Maldon-salt og chiliflak.

KAVIAR & BLINIS 855,-

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

Bollinger Spécial Cuvée 236,-

HUMMERSALAT & TOAST 135,-

Toast med salat av hummer, kreps, reker, eple, pepperrot og sjalottløk, løyrom og dill.

Ayala Brut Majeur 194,-

ØRRETROGN & BLINIS 125,-

Smørbakt blinis med ørretrogn, sprø sjalottløk, sitroncrème fraîche og gressløk.

Bollinger Spécial Cuvée 236,-

BIFFTARTAR & POMMES ANNA 165,-

Biftartar med sprø pommes Anna, syltede sennepsfrø, sjalottløk, sennep, kapers, cornichons, olivenolje, bearnaisemajones og hvitløksskarse.

Noble Vines 667 Pinot Noir 187,-

GRAVLAKS & CHIPS 165,-

Rødbetgravet laks med dillpotetchips, feldsalat, limesyltet agurk, dill, syltede sennepsfrø, sennepsskum og pepperrotkremost.

Georg Breuer Charm Riesling 178,-

SPEKEMAT & OSTER 445,-

Trøffelsalami, parmaskinke, napolisalami, brie, Selbu Blå, Valdresost, salte kjeks, valnøtter, oliven, chiligelé, bær og urter. Fin å dele!

*Trénel Beaujolais cuvée rochebonne 150,- / 735,-
Henners Classic Brut 1385,-*

FOCACCIA ROMANA & TRØFFEL 145,-

Lun focaccia Romana servert med trøffelolje, parmasan, Maldon-salt og persille.

Franck Millet Sancerre 226,-

SALATER

KONGEREKER & THAISALAT 375,-

Grillede kongereker med papaya, hjertesalat, tomat, gulrot, ristede peanøtter, chilimiks, ertespirer, koriander-risships og thai dressing av fiskesaus, lime, tamarindsaft og sukker. (Sterk)

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

KYLLING & HOT HONEY 365,-

Fritert kyllingbryst med hot boney, hjertesalat, rødkål, limesyltet agurk, rødløk, ristede cashewnøtter, eple, chili, koriander, surdeigships, lime- og sennepsdressing.

*Les Gres Chardonnay/Vioignier 147,- / 720,-
Fontanafredda Langhe Chardonnay Ampelio 1175,-*

PARMASKINKE & BRIE 355,-

Rødvinsmarinert pære med sprø parmaskinke, grillet brie, salatmiks, reddik, granateple, ristede valnøtter, fiken med honning og rødvinsvinaigrette.

*Trénel Beaujolais Cuvée Rochebonne 150,- / 735,-
Bouchard Père & Fils Gevrey-Chambertin 1439,-*

PÆRE & BRIE 295,-

Rødvinsmarinert pære med grillet brie, salatmiks, reddik, granateple, ristede valnøtter, fiken med honning- og rødvinsvinaigrette.

*Trénel Beaujolais Cuvée Rochebonne 150,- / 735,-
Bouchard Père & Fils Gevrey-Chambertin 1439,-*

For allergener, se siste side.

MENY

SMÅ RETTER

SLIDER & COLESLAW 195,-

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

Legg til pommes frites 55,-

Robertson Cabernet Sauvignon 142,- / 695,-
Banfi Chianti Classico 845,-

TOM KHA GAI & NUDLER 335,-

Tom kha gai med nudler, grillet kyllingbryst, tempuraøsterssopp, rødløk, gulrot, chiliolje, koriander, lime, kyllingolje, kyllingcrumble og kokt egg.

Georg Breuer Charm Riesling 178,- / 875,-
Weingut Markus Huber, Metamorphosis Natural Wine 1465,-

MARGBEIN & SURDEIG 165,-

Bakt margbein med urteolje, grillet båndlaget surdeigsbrød, persille- og kaperssalat, kantarell- og cognacsmør, cornichons og rødbetsyltet søtløk.

Bollinger Special Cuvée 236,- / 1395,-
Rathfinny Blanc de Blancs 1295,-

GRAVLAKS & BUN'N'ROLL 195,-

Bun'n'Roll med rødbetgravet laks, feldsalat, bonning, limesyltet agurk, syltede sennepsfrø, dill, pepperrotkremost og sennepsskum.

Franck Millet Sancerre 226,- / 1115,-
Riesling Terra Montosa 1315,-

HUMMERSALAT & BRIOCHE 225,-

Smørstekt brioche med hummersalat av hummer, kreps, reker, epler, pepperrot, crème fraîche, majones og sjalot-tløk, toppet med løyrom og dill.

J.M. Brocard Chablis 195,- / 980,-
Domaine De La Pinte Arbois Chardonnay 1470,-

NAAN & HUMMUS 165,-

Lunt naanbrød med limehummus, ristede hasselnøtter, kikerter, syltede Red Sweet Pepper Drops, koriander og korianderolje.

Mud House Sauvignon Blanc 149,- / 730,-
Bodegas Granbazán Etiqueta Verde 1075,-

STEAMBUN MED KYLLING & SALT KARAMELL 195,-

Steambun med frityrstekt kyllingbryst, chili-aioli, syltet agurk, salatmiks, chili, karamellsaus og korianderspirer. Legg til pommes frites 55,-

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

For allergener, se siste side.

MENY

STORE RETTER

SPICY HUMMER & LINGUINI 515,-

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

For en bel hummer 980,-

Kan lages vegetar 315,-

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

André Goichot Chassagne-Montrachet 2580,-

ANDEBRYST & POMMES ANNA 495,-

Andebryst med pommes Anna, rødbetsyltet søtløk, pastinakkpuré, smørstekte kantareller, syltede sennepsfrø, gressløk, kjørvæl, og eple- og løksjy.

Noble vines 667 Pinot Noir 187,- / 920,-

Domais Pierre Amiot & 2105,-

Fils Morey-Saint-Denis Premier Cru "Les Blanchards"

OKSEKJAKE & RØDVIN 465,-

Braisert oksekjake med potetpuré, rødvin og kirsebærssjy, rødbetsyltet søtløk, pastinakkchips, smørstekt sopp og løk, gressløkolje og gressløk.

Fontanafredda Barolo 278,- / 1375,-

Roda Reserva 1395,-

LAKS & SAUCE VIERGE 445,-

Bakt laks med urtecrumble, hvitløksbakte poteter og sauce vierge av olivenolje, kapers, cornichons, tomatvann, fersk tomat, granateple, appelsin, sjalottløk, dill, persille, ansjos og sitron.

J.M. Brocard Chablis 195,- / 980,-

Boekenboutsbloof Semillon 2275,-

KVEITE & MISO 485,-

Bakt misomarinert kveite med smørstekt sbimejisopp, nori, dasbikremsaus, potetpuré, korianderolje, korianderspirer og syltet reddik.

Georg Breuer Charm Riesling 178,- / 875,-

Reyneke Chenin Blanc 1240,-

KANTARELL & PAPPARDELLE 415,-

Pappardelle med kantarell- og cognacsaus, ristede kantareller, persille, sitron, sitronskall, parmesan, ristede basselnøtter, basselnøttolje og konfittert eggeplomme.

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

Black Stallion Chardonnay 1395,-

TILBEHØR

Ekstra sulten? Alle retter kan kombineres med følgende tilbehør.

POMMES FRITES 55,-

SØTPOTETFRITES 55,-

POTET 55,-

SIDESALAT 55,-

RIS 55,-

VALGFRI SAUS / DRESSING 55,-

Chili-aioli, aioli, kantarellsmør eller salt karamellsaus

For allergener, se siste side.

MENY

SØTT

GRESSKAR, SJOKOLADE & YOGHURT 135,-

Gresskarkake, ristede gresskarkjerner, gresskarwonton, sitronkrem, bakt sjokoladekrem og yoghurtis.

BISCOFF & OSTEKAKE 135,-

Bakt Biscoff-ostekake, Biscoff-cumble og Biscoff-iskrem.

ANANAS & BRUNET SMØR 135,-

Bakt ananas, hvit sjokolademousse, consommé av brunet smør, limesorbet og karamellisert hvit sjokolade.

PETIT FOURS 135,-

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. Velg mellom aioli eller ketchup til fries.

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 brunet smør og parmesan.

For allergener, se siste side.

ALLERGENER

SNACKS

LA BELLA-OLIVEN
INNEHOLDER: –

CHILINØTTER & HONNING
INNEHOLDER: CASHEWVNØTTER

EDAMAME & CHILI
INNEHOLDER: SOYA

FOCACCIA ROMANA & TRØFFEL
INNEHOLDER: HVETE, MELK
KAN INNEHOLDE SPOR AV EGG, MELK, SESAM

KAVIAR & BLINIS
INNEHOLDER: MELK, FISK, HVETE, EGG

BIFFTARTAR & POMMES ANNA
INNEHOLDER: SENNEP, EGG, MELK

GRAVLAKS & CHIPS
INNEHOLDER: MELK, FISK, SENNEP

HUMMERSALAT & TOAST
INNEHOLDER: SKALLDYR, EGG, HVETE, MELK, FISK

ØRRETROGN & BLINIS
INNEHOLDER: FISK, HVETE, EGG, MELK
KAN LAGES GLUTENFRI

SPEKEMAT & OSTER
INNEHOLDER: MELK, HVETE, VALNØTT
KAN LAGES GLUTEN- OG NØTTEFRI

SMÅ RETTER

SLIDER & COLESLAW
INNEHOLDER: MELK, HVETE, SENNEP, SULFITTER,
EGG. KAN LAGES GLUTEN- OG LAKTOSEFRI

STEAMBUN MED KYLLING & SALT KARAMELL
INNEHOLDER: MELK, HVETE, EGG, SENNEP
KAN LAGES VEGETAR

TOM KHA GAI & NUDLER
INNEHOLDER: EGG, HVETE
KAN LAGES VEGETAR, VEGANSK OG
GLUTENFRI

MARGBEIN & SURDEIG
INNEHOLDER: MELK, HVETE, SULFITTER
KAN LAGES GLUTENFRI

GRAVLAKS & BUN'N'ROLL
INNEHOLDER: FISK, SENNEP, HVETE, MELK

HUMMERSALAT & BRIOCHE
INNEHOLDER: SKALLDYR, HVETE, MELK, FISK, EGG
KAN LAGES GLUTENFRI

NAAN & HUMMUS
INNEHOLDER: HASSELNØTT, HVETE, SULFITTER
KAN LAGES NØTTEFRI

SALAT

KONGEREKER & THAISALAT
INNEHOLDER: FISK, SKALLDYR, PEANØTT
KAN LAGES NØTTEFRI

KYLLING & HOT HONEY
INNEHOLDER: SENNEP, CASHEWVNØTT, MELK,
HVETE, EGG.
KAN LAGES NØTTEFRI

PARMASKINKE & BRIE
INNEHOLDER: MELK, SULFITTER, VALNØTT
KAN LAGES NØTTEFRI

PÆRE & BRIE
INNEHOLDER: MELK, SULFITTER, VALNØTT
KAN LAGES NØTTEFRI

STORE RETTER

SPICY HUMMER & LINGUINI
INNEHOLDER: SKALLDYR, MELK, HVETE, SULFITTER
KAN INNEHOLDE SPOR AV NØTTER, PEANØTTER,
SESAM, SOYA, SENNEP
KAN LAGES GLUTEN- OG LAKTOSEFRI

HOT LINGUINI
INNEHOLDER: MELK, HVETE, SULFITTER
KAN INNEHOLDE SPOR AV NØTTER, PEANØTTER,
SESAM, SENNEP OG SOYA
KAN LAGES GLUTEN- OG LAKTOSEFRI

ANDEBRYST & POMMES ANNA
INNEHOLDER: SULFITTER, MELK, SENNEP

OKSEKJAKE & RØDVIN
INNEHOLDER: MELK, SULFITTER, SELLERI

LAKS & SAUCE VIERGE
INNEHOLDER: FISK, MELK, HVETE
KAN LAGES GLUTEN- OG LAKTOSEFRI

KVEITE & MISO
INNEHOLDER: FISK, MELK, SOYA

KANTARELL & PAPPARDELLE
INNEHOLDER: HVETE, MELK, EGG, HASSELNØTT
KAN LAGES GLUTENFRI

BARNEMENY

BARNEBURGER
INNEHOLDER: MELK, HVETE
KAN LAGES GLUTENFRI

SPRØ KYLLING & FRIES
INNEHOLDER: HVETE, EGG

PASTA & TOMATSAUS
INNEHOLDER: HVETE, MELK
KAN LAGES GLUTEN- OG LAKTOSEFRI

PASTA & PARMASAN
INNEHOLDER: HVETE, MELK
KAN LAGES GLUTENFRI

SØTT

GRESSKAR, SJOKOLADE & YOGHURT
INNEHOLDER: HVETE, EGG, MELK, SOYA

BISCOFF & OSTEKAKE
INNEHOLDER: HVETE, EGG, MELK, SOYA

ANANAS & BRUNET SMØR
INNEHOLDER: MELK, EGG, SOYA

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.

CHILI NUTS & HONEY 85,-

Roasted cashew nuts with honey and aromatic spices.

EDAMAME & CHILI 115,-

Steamed edamame beans with olive oil, Maldon sea salt and chili 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 ROMANA & TRUFFLE 145,-

Warm focaccia Romana with truffle oil, Parmesan, Maldon sea salt and parsley.

Franck Millet Sancerre 226,-

TROUT ROE & BLINIS 125,-

Butter baked blinis with trout roe, crispy shallots, lemon crème fraîche and chives.

Bollinger Spécial Cuvée 236,-

LOBSTER SALAD & TOAST 135,-

Toast with lobster salad made with lobster, crayfish, prawns, apple, horseradish and shallots, topped with vendace roe and dill.

Ayala Brut Majeur 194,-

BEEF TARTARE & POMMES ANNA 165,-

Beef tartare with crispy Pommes Anna, pickled mustard seeds, shallots, mustard, capers, cornichons, olive oil, béarnaise mayonnaise and garlic cress.

Noble Vines 667 Pinot Noir 187,-

GRAVLAX & CHIPS 165,-

Beetroot cured salmon with dill potato chips, lamb's lettuce, lime pickled cucumber, dill, pickled mustard seeds, mustard foam and horseradish cream cheese.

Georg Breuer Charm Riesling 178,-

CHARCUTERIE & CHEESE 445,-

Truffle salami, Parma ham, Napoli salami, Brie, Selbu Blue, Valdres cheese, salt crackers, walnuts, olives, chilli jelly, berries and herbs. Nice to share!

*Trénel Beaujolais cuvée rochebonne 150,- / 735,-
Henners Classic Brut 1385,-*

SALADS

KING PRAWNS & THAI SALAD 375,-

Grilled king prawns with papaya, baby gem lettuce, tomato, carrot, toasted peanuts, chilli mix, pea shoots, coriander rice chips and Thai dressing with fish sauce, lime, tamarind cordial and sugar. (Spicy)

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

CHICKEN & HOT HONEY 365,-

Crispy fried chicken breast with hot honey, baby gem lettuce, red cabbage, apple, lime pickled cucumber, red onion, toasted cashews, chilli, coriander, sourdough chips, and lime-mustard dressing.

*Les Gres Chardonnay/Viognier 147,- / 720,-
Fontanafredda Langhe Chardonnay Ampelio 1175,-*

PARMA HAM & BRIE 355,-

Red wine marinated pear with crispy Parma ham, grilled Brie, mixed leaves, radish, pomegranate, toasted walnuts, figs with honey and red wine vinaigrette..

*Trénel Beaujolais Cuvée Rochebonne 150,- / 735,-
Bouchard Père & Fils Gevrey-Chambertin 1439,-*

PEAR & BRIE 295,-

Red wine marinated pear with grilled Brie, mixed leaves, radish, pomegranate, toasted walnuts, figs with honey and red wine vinaigrette.

*Trénel Beaujolais Cuvée Rochebonne 150,- / 735,-
Bouchard Père & Fils Gevrey-Chambertin 1439,-*

For allergens, see last page.

MENU

SMALL DISHES

SLIDER & COLESLAW 195,-

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

Add french fries 55,-

*Robertson Cabernet Sauvignon 142,- / 695,-
Banfi Cianti Classico 845,-*

STEAMED BUN WITH CHICKEN & SALT CARAMEL 195,-

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

Add french fries 55,-

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

TOM KHA GAI & NOODLES 335,-

Tom kha gai with noodles, grilled chicken breast, lime, tempura oyster mushrooms, red onion, carrot, chili oil, coriander, chicken oil, chicken crumble and boiled egg.

*Georg Breuer Charm Riesling 178,- / 875,-
Weingut Markus Huber, Metamorphosis Natural Wine 1465,-*

BONE MARROW & SOURDOUGH 165,-

Roasted bone marrow with herb oil, grilled artisan sourdough bread, parsley and caper salad, chanterelle and Cognac butter, cornichons and beetroot pickled pearl onions.

*Bollinger Special Cuvée 236,- / 1395,-
Rathfinny Blanc de Blancs 1295,-*

GRAVLAX & BUN'N'ROLL 195,-

Bridor Bun'n'Roll with beetroot cured salmon, lamb's lettuce, honey, lime pickled cucumber, pickled mustard seeds, dill, horseradish cream cheese and mustard foam.

*Franck Millet Sancerre 226,- / 1115,-
Riesling Terra Montana 1315,-*

LOBSTER SALAD & BRIOCHE 225,-

Butter fried brioche with lobster salad made with lobster, crayfish, prawns, apple, horseradish, crème fraîche, mayonnaise and shallots, topped with vendace roe and dill.

*J.M. Brocard Chablis 195,- / 980,-
Domaine De La Pinte Arbois Chardonnay 1470,-*

NAAN & HUMMUS 165,-

Warm naan bread with lime hummus, toasted hazelnuts, chickpeas, pickled Red Sweet Pepper Drops, coriander and coriander oil.

*Mud House Sauvignon Blanc 149,- / 730,-
Bodegas Granbazán Etiqueta Verde 1075,-*

For allergens, see last page.

MENU

LARGER DISHES

SPICY LOBSTER & LINGUINI 515,-

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

For one whole lobster 980,-

Can be made vegetarian 315,-

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

André Goichot Cbassagne-Montrachet 2580,-

DUCK BREAST & POMMES ANNA 495,-

Duck breast with pommes Anna, beetroot pickled pearl onions, parsnip purée, butter fried chanterelles, pickled mustard seeds, chives, chervil, and apple and onion jus.

Noble vines 667 Pinot Noir 187,- / 920,-

Domais Pierre Amiot & 2105,-

Fils Morey-Saint-Denis Premier Cru "Les Blanchards"

BEEF CHEEK & RED WINE 465,-

Braised beef cheek with potato purée, red wine and cherry jus, beetroot pickled pearl onions, parsnip chips, butter fried mushrooms and onions, chive oil and chives.

Fontanafredda Barolo 278,- / 1375,-

Roda Reserva 1395,-

SALMON & SAUCE VIERGE 445,-

Baked salmon with herb crumble, garlic roasted potatoes and sauce vierge with olive oil, capers, cornichons, tomato water, fresh tomato, pomegranate, orange, shallots, dill, parsley, anchovies and lemon.

J.M. Brocard Cbabilis 195,- / 980,-

Boekenboutsloof Semillon 2275,-

HALIBUT & MISO 485,-

Baked miso marinated halibut with butter fried shimeji mushrooms, nori, creamy dashi sauce, potato purée, coriander oil, coriander sprouts and pickled radish.

Georg Breuer Charm Riesling 178,- / 875,-

Reyneke Chenin Blanc 1240,-

CHANTERELLES & PAPPARDELLE 415,-

Pappardelle with chantarelle- and Cognac sauce, toasted chanterelles, parsley, lemon, lemon zest, Parmesan, toasted hazelnuts, hazelnut oil and confit egg yolk.

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

Black Stallion Chardonnay 1395,-

SIDES

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

FRENCH FRIES 55,-

SWEET POTATO FRIES 55,-

POTATO 55,-

SIDE SALAD 55,-

RICE 55,-

SAUCES & DRESSINGS 55,-

Chili-aioli, aioli, chanterelle butter or salted caramel sauce

For allergens, see last page.

MENU

SWEET

PUMPKIN, CHOCOLATE & YOGHURT 135,-

Pumpkin cake, roasted pumpkin seeds, pumpkin wonton, lemon cream, baked chocolate cream and yoghurt ice cream.

BISCOFF & CHEESECAKE 135,-

Baked Biscoff-cheesecake, Biscoff-crumble and Biscoff-ice cream.

PINEAPPLE & BROWN BUTTER 135,-

Baked pineapple, white chocolate mousse, brown butter consommé, lime sorbet and caramelised white chocolate.

PETIT FOURS 135,-

Selection of sweets from our bakery. Perfect for sharing!

KIDS MENU

KIDS BURGER 165,-

Homemade brisket burger with Cheddar and ketchup, served with your choice of French fries or sweet potato fries. Choose between aioli or ketchup for the 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 & CHILI

CONTAINS: SOY

FOCACCIA ROMANA & TRUFFLE

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

CAVIAR & BLINIS

CONTAINS: MILK, FISH, WHEAT, EGG

BEEF TARTARE & POMMES ANNA

CONTAINS: MUSTARD, EGG, MILK

GRAVLAX & CHIPS

CONTAINS: MILK, FISH, MUSTARD

LOBSTER SALAD & TOAST

CONTAINS: SHELLFISH, EGG, WHEAT, MILK, FISH

TROUT ROE & BLINIS

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

CHARCUTERIE & CHEESE

CONTAINS: MILK, WHEAT, WALNUTS
CAN BE MADE GLUTEN- AND NUT-FREE

SMALL DISHES

SLIDER & COLESLAW

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

STEAMED BUN WITH CHICKEN & SALT CARAMEL

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

TOM KHA GAI & NOODLES

CONTAINS: EGG, WHEAT
CAN BE MADE VEGETARIAN, VEGAN- AND GLUTEN-FREE

BONE MARROW & SOURDOUGH

CONTAINS: MILK, WHEAT, SULPHITES
CAN BE MADE GLUTEN-FREE

GRAVLAX & BUN'N'ROLL

CONTAINS: FISH, MUSTARD, WHEAT, MILK

LOBSTER SALAD & BRIOCHE

CONTAINS: SHELLFISH, WHEAT, MILK, FISH, EGG. CAN BE MADE GLUTEN-FREE

NAAN & HUMMUS

CONTAINS: HAZELNUTS, WHEAT, SULPHITES
CAN BE MADE NUT-FREE

SALADS

KING PRAWNS & THAI SALAD

CONTAINS: FISH, SHELLFISH, PEANUTS
CAN BE MADE NUT-FREE

CHICKEN & HOT HONEY

CONTAINS: MUSTARD, CASHEW NUTS, MILK, WHEAT, EGG
CAN BE MADE NUT-FREE

PARMA HAM & BRIE

CONTAINS: MILK, SULPHITES, WALNUTS
CAN BE MADE NUT-FREE

PEAR & BRIE

CONTAINS: MILK, SULPHITES, WALNUTS
CAN BE MADE NUT-FREE

LARGER DISHES

SPICY LOBSTER & LINGUINI

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

DUCK BREAST & POMMES ANNA

CONTAINS: SULPHITES, MILK, MUSTARD

BEEF CHEEK & RED WINE

CONTAINS: MILK, SULPHITES, CELERY

SALMON & SAUCE VIERGE

CONTAINS: FISH, MILK, WHEAT
CAN BE MADE GLUTEN- AND LACTOSE-FREE

HALIBUT & MISO

CONTAINS: FISH, MILK, SOY

CHANTERELLES & PAPPARDELLE

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

KIDS MENU

KIDS BURGER

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

CRISPY CHICKEN & FRIES

CONTAINS: WHEAT, EGG

PASTA & TOMATO SAUCE

CONTAINS: WHEAT, MILK
CAN BE MADE GLUTEN- AND LACTOSE-FREE

PASTA & PARMESAN

CONTAINS: WHEAT, MILK
CAN BE MADE GLUTEN-FREE

SWEET

PUMPKIN, CHOCOLATE & YOGHURT

CONTAINS: WHEAT, EGG, MILK, SOY

BISCOFF & CHEESECAKE

CONTAINS: WHEAT, EGG, MILK, SOY

PINEAPPLE & BROWN BUTTER

CONTAINS: MILK, EGG, SOY

PETIT FOURS

CONTAINS: MAY VARY, ASK YOUR SERVER