

# MENU

## - CHEF'S RECOMMENDATION -

Chef's selection of the Café's cured meats & cheese

served with homemade bread, flatbread, blackcurrant dip, olives, nuts & dried apricots.

Half board 195,-

Full board 295,-

### Calles Burger 295,-

170g juicy burger made from Norwegian beef served in brioche bread with bacon, cheddar, house dressing, caramelized onions, lettuce, tomato, and homemade pickles.

Served with fries or potato wedges.

Al: gluten (wheat), egg, milk, mustard, sulfites.

**Our recommended drink:**

Beer: Lucky Jack APA/No worries, pale ale 0%

Wine: Mouton Cadet, glass

### Crispy Vegetarian Burger 295,-

Crispy vegetarian Tex-Mex burger made from lentils and vegetables served in brioche bread with cheddar, aioli, lettuce, pickled cucumber, tomato & fries (vegan: bread & cheddar).

Al: gluten (wheat), egg, milk, sulfites.

**Our recommended drink:**

Beer: Brooklyn Stonewall IPA

Wine: Gorro Alvarinho, btl

### Chicken Thai 275,-

Those who know, know. Grilled deboned chicken thighs served in red curry & coconutsauce with rice, lime and a small salad with soy & sesame dressing.

Al: gluten (wheat from soy sauce), soy, sulfites, coriander, sesame.

**Our recommended drink:**

Beer: Lervig Lucky Jack Grapefruit

Wine: Brocard chablis, glass

### Today's Special 195,-

Ask the server

### Pennette Pomodoro 235,-

Pasta served with a rich tomato sauce, sun-dried tomatoes & cherry tomatoes

**Add chicken: + NOK 60**

Al: gluten (wheat), celery, sulfites.

**Our recommended drink:**

Beer: Peroni/Peroni 0%

Wine: Sancerre, Sauvignon blanc, btl

### Mountain Stew 295,-

Homemade stew of deer served with mashed potatoes, fresh salad & lingonberry jam

Al: milk, celery, sulfites.

**Our recommended drink:**

Beer: Lervig Double Dry-Hopped IPA

Wine: Le Pigeonnier, btl

### Asian Chicken Sallad 245,-

Marinated chicken thighs served with a mixed salad with mango, cherry tomatoes, cucumber, coriander, spring onions, corn & soy-sesame dressing.

Al: gluten (wheat from soy sauce), soy, sesame, sulfites, coriander.

**Our recommended drink:**

Beer: Frydenlund Juicy IPA

Wine: Pergolino Bianco, glass

### Grilled pork with BBQ glaze 255,-

Grilled pork neck with BBQ glaze served with potatoes, grilled vegetables & fresh salad.

Al: mustard, celery, sulfites.

**Our recommended drink:**

Beer: Perler for svin IPA/No worries, pale ale 0%

Wine: Crozes- Hermitage, Shiraz, btl

 PSSST!  
CAN BE MADE VEGETARIAN OR VEGAN

# MENU

## - PIZZA -



### **Rosso +**

Tomato sauce & mozzarella.

*Al: gluten (wheat), milk*

**195,-**

### **Pollo**

Sour cream sauce, chicken, red onion, parsley, mozzarella & aioli.

*Al: gluten (wheat), milk, sulfites, egg*

**245,-**



### **Parma**

Tomato sauce, mozzarella, air-dried ham, arugula & Grana Padano.

*Al: gluten (wheat), milk*

**245,-**



### **Tartufo**

Sour cream sauce, mushrooms, arugula, mozzarella, trufflemayonnaise & roasted almonds.

*Al: gluten (wheat), milk, egg, nuts*

**245,-**

### **Salame**

Tomato sauce, spicy salami, pickled red onions, arugula, mozzarella, chili mayonnaise & roasted almonds.

*Al: gluten (wheat), milk, sulfites, egg, nuts*

**245,-**

## - SIDES -

### **Potatoboats**

**45,-**

### **Fries**

**45,-**

### **Bread & aioli**

**65,-**

### **Dips**

**29,-**

*Aioli - Chilli mayonnaise - Truffle mayonnaise*

## - DESSERT -

### **"Broken" cheesecake**

Served with forest berry sauce & mint.

*Al: gluten, egg, milk*

**95,-**

### **Brownie**

Served with vanilla ice cream & berry sauce.

*Al: gluten (wheat), egg, milk*

**95,-**

### **Panna Cotta**

Served with forest berry sauce & crumble.

*Al: gluten, egg, milk*

**95,-**

## - KIDS MENU -

**145,-**

SERVED WITH MIX SODA & ICE CREAM IF THE KIDS FINISH THEIR MEAL!

### **Pizza w/ham**

*Al: gluten (wheat), milk*

### **Burger & fries**

*Al: gluten(wheat), egg, milk*

### **hot dog & fries**

### **Pasta with tomatosauce & ham**

*Al: egg, celery, sulfites,*