

Caféen

dessert
drinker
kaffe

caféens classics

negroni campari, bareksten double gin, martini rosso	179,00
pornstar martini vanilla vodka, passion fruit, lemon, sugar, prosecco allergener: E	179,00
limoncello spritz limoncello, prosecco, farris	169,00
aperol spritz aperol, prosecco, farris	169,00
old fashion elijah carig bourbon whiskey, bitters, sugar	179,00
espresso martini vodka, coffee liqueur, sugar syrup, espresso	179,00
blåbær dry martini bareksten botanical gin, blåbær likør	179,00
dry martini bareksten gin, martini extra dry, lemon zest	179,00
amretto sour amaretto, lemon juice, sugar syrup, allergener: E	179,00

gin & tonics

bitihorn bareksten double gin, blåbær likør, fever tree mediterranean tonic, rabarbra, blåbær, tyttebær	179,00
pink grape elskerpink gin, grapefruit grapefruit tonic, rosemarin	179,00
portofino portofino dry gin, bareksten sugarfree tonic, lemon zest	179,00
indian spiced ophir gin, ingefær, giffard ginger liqueur, gingerbeer	179,00
pål´s double gin bareksten double gin, fever tree tonic, lemon zest	179,00
sloe gin barekstensloe gin, eplejuice, gingerbeer, eple	179,00
hendricks garden hendricks gin, agurk, chilli pepper, premium tonic	179,00
seviella gt seviella gin, giffard mandarine likør fever tree mediterranean tonic	179,00

fatøl

	121,00
frydelund 0,4	107,00
frydelund 0,33	136,00
frydelund juicy ipa 0,4	119,00
frydelund juicy ipa 0,33	116,00
ringnes 0,4	105,00
ringnes 0,33	135,00
poretti 0,4	109,00
poretti 0,33	136,00
brooklyn stonewall 0,4	117,00
brooklyn stonewall 0,33	154,00
1664 blanc 0,5	105,00
1664 blanc 0,25	

flaskeøl

carlsberg pilsner	119,00
ringnes lite	123,00
corona extra	123,00
grimbergen blonde	135,00
paulaner hefe	148,00
paulaner dunkel	154,00
brooklyn lager	131,00
brooklyn IPA	135,00
Coors	109,00

alkoholfri øl

carlsberg non	84,00
1664 blanc	84,00
brooklyn hoppy lager	85,00

sider & rusbrus

crowmoor dry apple	135,00
crabbies	122,00
sommersby pære	128,00

vin på glass

musserande

prosecco vignana	133,00
cava jaume serra brut	133,00

rosevin

domaine bois de la neuve	133,00
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hvitvin

john josh chardonnay	129,00
my go to loire	133,00
anselmi san vincenzo	143,00
j moreau & flis chablis	153,00
riesling leitz trocken	138,00

rødvin

rosso di toscana	129,00
chakna atorrante malbec	133,00
salvalai valpolicella classicodoc	143,00
olivier ravoire côtes du rhône	152,00

mineralvann

pepsi, pepsi max, 7up free, solo,	
eplemost, farris naturell,	59,00
luscombe sicillian limonade,	73,00
luscombe raspberry crush	73,00

dessert

sjokoladefondant krokanisfrakulinaris, salt karamell allergener: M, E, H, SPOR AV N	149,00
pavlova marengs, norske jordbær, vaniljeis, creme anglaise allergener:E,M,S, H	159,00
petit four konfektfrasjokoladenoter i vang allergener:M,E,S,G,SC,SPORAVALLEN,P & SES	169,00
is og sorbet, finnes også allergener:M, E, MA, S, SPOR AV N OG P	99,00
trolig norges beste irish coffee allergener:M	169,00
svart kaffe	41,00
kakao	60,00
espresso	46,00
dobbel	52,00
caffè macchiato	50,00
dobbel	56,00
cappuccino	54,00
dobbel	60,00
caffè latte	54,00
dobbel	60,00
caffè mocha	58,00
dobbel	64,00
americano	50,00
dobbel	56,00
caffè cortado	50,00
dobbel	56,00

F=fisk, E=Egg, M=Melk, H=Hvete, S=Sulfitt, MA=mandler, R=Rug, HA=havre B=Bygg,
SP=Spor av nøtter, SC=Soya, HAS=Hasselnøtt

caféens cocktails

mimoza kit orange juice, prosecco	749,00
cafeens spritz nuet, musserende limonade	179,00
cherry tai rum, triple sec, angostura bitter, cherry soda	179,00
ginger fizz gin, pærepuré, ginger syrup, lime, farris	179,00
caféens gimlet elsker pink gin, lime juice, mango syrup	179,00
the exotic tequila, mezcal, mngo syrup, passion fruit puree, lime, pineapple lemonade allergener: E	179,00
caféens margarita coconut tequila, cointreau,lime	179,00
mocktails virgin pink grape virgin pornstar martini	119,00

bistro - dinner - sharing

toast skagen 269,00
shrimp, crayfish, gremolata, sourdough bread
(e, sh, w, s, mu, m, r, b, w)

moules frites 299,00
white wine, heavy cream, tomato, aioli, fries
(mo, m, f, e, mu, s, ce)

mountain trout 399,00
mangosalsa, mashed potatoes, gremolata
(f, m, s)

chicken milanese 359,00
romano, mustard dressing, parmesan, fries
(f, w, e, m, s, cel)

steak & fries 499,00
250 gr norwegian entrecote, herb butter,
pimentos, bearnaise, fries
(m, s, mu, e)

cafeen's fish soup (min. 2 persons)

creamy fish soup, salmon, scallops,
mountain trout, scampi, vegetables,
garlic bread
(m, sh, mo, f, cel, s, w)

399,00
(pr. person)

cafeen's homemade burger

cafeen's cheeseburger 239,00
cheddar, pepperjack, jarlsberg
(w, m, e, s, cel, traces of n)

falafel burger 229,00
spicy hummus, yogurt,
crispy kale, spinach, pomegranate
(m, ses, w, s, traces of n)

add:

fries 49,00
sweet fries 59,00
onion rings 5pcs (w) 59,00
bacon 39,00
aioli (e, mu) 29,00
bearnaise (e, m, s, mu) 39,00

the week pop - up

every week we have fun in the kitchen and
put together a new dish.
see separate menu for this week's pop-up.



visit us on instagram
@cafeen_chambre
and show us what
you enjoy!

tapas - sharing from. 14.00

bread

focaccia & aioli 59,00
(w, e, mu, traces of ses & n)

mozzarella- & garlic bread 189,00
(w, m)

snacks

olives & parmesan 89,00
green olives, 24 mnd. parmesan
(m, s)

valdres brie 119,00
aged brie from Valdres,
sundried tomato, sourdough bread
(m, s)

san daniele cured ham 60gr 149,00
(none)

salame toscano salami 60gr 159,00
(s)

agromar anchovy 199,00
sourdough bread, butter & cornichons
(f, s, m, w, r, o, b)

cheese & solatio 249,00
3 cheeses: valdresbrie, poker,
mature cheddar, solatio tomatoes,
sourdough bread.
(m, s, w)

greens

grilled avocado 149,00
ponzu, sprouts, sesame, chilli
(so, ses, w, s)

burrata rigatoni 229,00
creamy tomato- & vodka sauce,
chilli, basil
(m, s, w, e, cel)

asparagus 229,00
white & green, n'duja, butter sauce,
chives
(m, s)

caviar

løyrom bottenviken 30gr 299,00
(m, f)

caviar rossini oscietra 30gr 999,00
(m, f)

both caviars are served with
røros sour cream, chives, salty chips

sea

fresh oysters 59,00
lemon- & coriander sauce
pcs
(mo, s)

crispy scampi taco 179,00
mango, jalapeno-tartar sauce,
pimentos
(sh, w, e, s, mu, m)

salmon sashimi 189,00
orange, grapefruit, olive oil,
red onion, chilli
(mo, s)

turbot 349,00
grilled on the bone, butter sauce,
chives
(f, m, s)

meat

gyoza 179,00
chicken, teriyaki, sesame,
spring onion, chilli
(ses, so, w)

duck confit -crispy duck- 329,00
hoisin, leak, cucumber, asian "flatbread"
(w, so, ses)

carpaccio pelle janzon 349,00
beef tenderloin, løyrom caviar,
egg yolk, chives, shallots, crispy focaccia
(w, f, e, traces of ses)

fries

fries & aioli 79,00
(e, se, s)

sweet potato fries & aioli 99,00
(e, se, s)

truffel fries 169,00
summer truffle, truffle mayo,
parmesan
(e, se, s, m)

dessert

chocolate fondant 149,00
-krokan- ice cream from Kulinaris,
salty caramel
(m, e, w, a, traces of n)

pavlova 159,00
meringue, norwegian strawberries,
vanilla ice cream, creme anglaise
(e, m, s, w)

petit four 169,00
confectionery from
-Sjokoladenoter in Vang, Valdres-
(m, e, s, h, so, spor av n, p og ses)

ice cream (m, e, traces of n & p)
sorbet (none, traces of n & p)

probably norway's best 169,00
irish coffee
(m)

kids

burger 149,00
plain with fries
(m, h, trace of n)

grilled sausage 139,00
fries
(none)

pancakes 109,00
strawberry jam, sugar
(e, w, m, so)

mussels 199,00
white wine, cream, tomato, aioli, fries
(mo, m, f, e, se, s, cel)

dessert

ice cream 69,00
(m, e, traces of n & p)

sorbet 89,00
(none, traces of n & p)

coffee

black coffee 36,00

cocoa 55,00

espresso 41,00

double 47,00

caffè macchiato 45,00

double 51,00

cappuccino 49,00

double 55,00

caffè latte 49,00

double 55,00

caffè mocha 53,00

double 59,00

americano 45,00

double 51,00

caffè cortado 45,00

double 51,00