

Sofias

Café & Bar

OPENING HOURS:

All days from 12 am - 10 pm



PRECAUTIONS TO AVOID INFECTION:

- ✓ Please wash and disinfect your hands before and after you dine.
- ✓ If you don't have a tissue, cough or sneeze into your elbow.
- ✓ You can find disinfectant both inside and outside the restaurant and also in the restrooms.
- ✓ Please keep 1 meter distance.
- ✓ Please show consideration for others.

MENU - Sofias classic dishes

APPETIZERS/SNACKS

Ciabatta with aioli 59,-

Allergies: gluten (wheat), egg

Gratinated nachos with dip 69,-

Served with sour cream and salsa

Allergies: milk

SANDWICHES

All sandwiches are served on a homemade ciabatta with fresh salad, cucumber, tomato, red onions, tomato vinaigrette, pesto and balsamic.

Gratinated chèvre 189,-

With french salami and honey roasted nuts

Allergies: gluten (wheat), milk, nuts (cashew, pinenuts, hazelnut, almonds, walnut), sulphit

Brie and bacon 189,-

With honey roasted nuts

Allergies: gluten (wheat), milk, nuts (cashew, pinenuts, hazelnut, almonds, walnut), sulphit

Marinated shrimps 189,-

Shrimp and crayfish tails in mayonnaise and sour cream

Allergies: gluten (wheat), milk, shellfish, nuts (cashew, pinenuts), sulphit

Club sandwich 205,-

Chicken fillet, bacon, tomato vinaigrette, sour cream, pesto, balsamic and potato wedges with sweet chili

Allergies: gluten (wheat), milk, nuts (cashew, pinenuts), sulphit

VEGETARIAN

Risotto 225,-

Served with peas, truffle oil and parsnip chips

Allergies: sulphit

SALAD

Chicken salad 199,-

Chicken fillet, bacon, homemade aioli, salad, cucumber, tomato, red onions, croutons, parmesan cheese, balsamic and roasted pine nuts

Allergies: gluten (wheat), egg, milk, nuts (cashew, pinenuts), sulphit

Salad with Bardølas smoked salmon 175,-

Bardølas own smoked salmon, salad, cucumber, red onions, cherry tomatoes and mustard vinaigrette

Allergies: sulphit, fish, egg and mustard.

BIG APPETIZERS

Today's pasta 189,-

Served with bread

Allergies: gluten (wheat), ask your waitor

Sofias homemade soup 189,-

Served with bread

Allergies: gluten (wheat), ask your waitor

FROM THE GRILL

All burgers are servered medium done.

Jims burger 205,-

180g beef, cheese, tomato vinaigrette, sour cream, pesto, balsamic and potato wedges with sweet chili

Allergies: gluten (wheat), milk, nuts (cashew, pinenuts), sulphit

Sofias BBQ burger 225,-

180g beef, cheddar cheese, bacon, homemade bbq sauce, chipotle aioli, coleslaw, red onions, balsamic and potato wedges

Allergies: gluten (wheat), milk, nuts (cashew, pinenuts), sulphit, mustard, soy

Lamb burger 209,-

180g lamb meat, served with fig chutney, local goat cheese from Rueslåtten Ysteri and potato wedges

Allergies: gluten (wheat), milk

MENU

MAIN COURSES

Fried mountain trout 285,-

Servered with potato salad and cherry tomato salsa

Allergies: fish

Grilled beef tenderloin 349,-

Servered with sauteed vegetables, potato puree with ramson onion and red wine gravy

Allergies: sulphit, milk

THREE COURSE MENU

- **Homemade soup – small**
- **Grilled beef tenderloin**
- **Brownie with vanilla ice cream**

495,-

CHILDREN'S MENU

Kids sandwich 65,-

Ciabatta with cheese and ham

Allergies: gluten (wheat), milk

Sausage & fries 89,-

A favorite with the kids

Allergies: milk

Kids burger 99,-

120g beef, grilled ciabatta, cheese, cucumber and fries

Servered well done

Allergies: gluten (wheat), milk

Pasta Bolognese 99,-

Allergies: gluten (wheat)

DESSERT

Brownie 69,-

with vanilla ice cream

Allergies: gluten (wheat), egg, milk

Carrot cake 62,-

Allergies: gluten (wheat), egg, milk

Today's cake 62,-

(See the cake counter)

Sundae 54,-

Vanilla ice cream, chocolate sauce and cream

Allergies: egg, milk

COFFEE & TEA

French press coffee

Small 1-2 cups 40,-

Medium 4 cups 95,-

Large 8 cups 175,-

Espresso 34,-

Double Espresso 36,-

Cappuccino 42,-

Caffè Latte 44,-

Small Caffè Latte 38,-

Caffè Mocca 47,-

Macchiato 40,-

Americano 38,-

Cortado 42,-

Iced coffee 47,-

Hot chocolate 39,-

- whipped cream +5,-

- sirop +5,-

Tea 32,-

Chai Latte 44,-

Iced tea 59,-

TAKEAWAY:

Telephone: +47 32 09 45 30 - Email: sofias@bardola.no

DRINKS MENU

MINERALWATER - *Non-alcoholic*

Coca Cola	33cl	49,-
Fanta	33cl	49,-
Sprite	33cl	49,-
Cola Zero	33cl	49,-
Bonaqua	33cl	49,-

Freshly squeezed apple juice from Stavlum Farm	35cl	69,-
Juice box	25cl	25,-

Todays smoothie		
<i>Please ask your waiter</i>		69,-

Milkshake		
<i>Please ask your waiter for flavour</i>		55,-

NON-ALCOHOLIC BEER

Erdinger, Weissbier	33cl	59,-
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BEER

Hansa draft beer	0,4l	89,-
	0,2l	45,-

Heineken	33cl	89,-
Lefte, Brune	6,5 %	98,-
Ginger Joe		89,-

Humlesus IPA	33cl	115,-
<i>Rich hoppy flavour and tropical fruits</i>		

Ardenna Blond, Saison	7,5%	115,-
<i>Belgian season beer, rich in flavour</i>		

Grolsch Pils	33cl	5,0%	89,-
<i>Pure and finely creamed style, touch of light malt and herbs</i>			

Nøisom Black IPA	50cl	6,8%	129,-
<i>Finely balanced between roasted malt, tropical fruit, long bitterness</i>			

Sør <i>Glutenfree</i>	33cl	4,5%	79,-
<i>Touch of light malt, freshly grains and herbs, hint of citrus</i>			

Pilsner Urquell	33cl	4,4%	89,-
<i>Well balanced between bitterness from hoppy and malt</i>			

WINE



WINE MENU

SPARKLING

Glas/Bottle

Cava Berdie Amor 105,-/535,-
Cremant d'Alsace, France 115,-/565,-

CHAMPAGNE

NV Hommage A Francois Hemart 895,-

PROSECCO

Prosecco Allegrini, Italy 575,-

ROSÉ

2017 Sancerre Rose Le Rabault 125,-/575,-
Java Rose 95,-/425,-

WHITE WINE

2017 Java Blanc
Domaine Chiroulet 95,-/415,-
2017 Blanc+ Bouquet D'Alella 125,-/555,-
2018 Chablis Moreau 135,-/655,-
2017 Riesling Trocken
Wittmann Rheinhessen 115,-/535,-

SPAIN

2013 Herdade do Esperão Reserva 535,-
2017 Blanc+ Bouquet D'Alella 555,-

ITALY

2016 Alois Lageder Riff Pinot Grigio 495,-
2015 Soave Classico Ca Visco Coffele 595,-

FRANCE

2017 Java Blanc Dom Chiroulet 425,-
2018 Chablis Louis Moreau 655,-

HALF BOTTLE

2015 Sancerre, Grande R serve 325,-

RED WINE

Glas/Bottle

2017 Java Rouge, Domaine Chiroulet,
Gascogne, France 95,-/425,-

2016 Gegant del vi negre 115,-/495,-
2010 Pruno Villacreces 125,-/595,-

SPAIN

2015 Suertes del Marques 7 fuentes 615,-
2010 Pruno Villacreces 595,-
2016 Gegant del vi Negro 495,-

ITALY

2016 Barbera d'Alba Rosina.
Erbaluna La morra 595,-
2015 Valpolicella Ripasso,
Corte Giara Allegrini 545,-
2015 Chianti Classico Reserva 795,-

HALF BOTTLE

2013 C te du Rh ne, Guigal, France 275,-

All wines contains sulphit

