

# 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.
- ✓ You can find disinfectant both inside and outside the restaurant and also in the restrooms.
- ✓ If you don't have a tissue, cough or sneeze into your elbow.
- ✓ Please keep 1 meter distance.
- ✓ When visiting Sofias cafe, all guests must register with the app *safespot* downloaded to their phone.
- ✓ 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*

**Sofias homemade soup** 95,-

*Served with grilled ciabatta*

*Allergies: gluten (wheat), ask your waitor*

---

### SANDWICHES

---

*All sandwiches are served on a homemade ciabatta with fresh salad, cucumber, tomato, red onions, tomato vinaigrette, pesto and balsamic. We also have a choice of rye bread or gluten free bread.*

**Gratinated chèvre** 215,-

*With french salami and honey roasted nuts*

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

**Brie and bacon** 219,-

*With honey roasted nuts*

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

**Marinated shrimps** 215,-

*Shrimp and crayfish tails in mayonnaise and sour cream*

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

**Club sandwich** 215,-

*Chicken fillet, bacon, tomato vinaigrette, sour cream, pesto, balsamic and deep fried small potatoes with sweet chili*

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

---

### SALAD

---

**Chicken salad** 215,-

*Chicken fillet, bacon, homemade aioli, lettuce, 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, lettuce, cucumber, red onions, cherry tomatoes and mustard vinaigrette*

*Allergies: sulphit, fish, egg and mustard.*

---

### SOUP

---

**Sofias homemade soup** 189,-

*Served with grilled ciabatta*

*Allergies: gluten (wheat), ask your waitor*

---

### FROM THE GRILL

---

*All burgers are served medium done.*

**Jims burger** 215,-

*180g beef, cheese, tomato vinaigrette, sour cream, pesto, balsamic and deep fried small potatoes with sweet chili*

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

**Sofias BBQ burger** 235,-

*180g beef, cheddar cheese, bacon, homemade bbq sauce, chipotle aioli, coleslaw, red onions, balsamic and deep fried small potatoes*

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

# MENU

## SEASONAL NEWS

---

### APPETIZERS/SNACKS

---

**Smoked salmon roll-ups** 125,-  
*Served with salsa verde and pickled small beets*  
*Allergies: fish, milk, sulphit*

**Fishsoup with cream** 125,-  
*Served with grilled ciabatta*  
*Allergies: fish, milk, gluten (wheat)*

---

### SMALL DISHES

---

**Today's pasta** 189,-  
*Served with grilled ciabatta*  
*Allergies: gluten (wheat), ask your waiter*

**Fishsoup with cream** 210,-  
*Served with grilled ciabatta*  
*Allergies: fish, milk, gluten (wheat)*

---

### FROM THE GRILL

---

*The burger is served medium done.*

**Lamb burger** 209,-  
*180g lamb meat, served with local cheese from Rueslåtten Ysteri, onion marmalade, balsamic, sour cream and deep fried small potatoes*  
*Allergies: gluten (wheat), milk, sulphit*

---

### MAIN COURSES

---

**Halibut fillet** 325,-  
*Served with shellfish, broth of saffron, root vegetables and small potatoes*  
*Allergies: fish, celery, sulphit, shellfish*

**Osso bucco** 325,-  
*Served with potato purée, root vegetables and tomato sauce*  
*Allergies: sulphit, celery, milk*

**Smoked deer** 359,-  
*Served with sautéed lentils, chanterelles, seasonal vegetables and blackberry gravy*  
*Allergies: sulphit, celery*

**Grilled beef tenderloin** 349,-  
*Served with red wine sauce, hash brown and seasonal vegetables*  
*Allergies: sulphit, celery*

---

### VEGETARIAN

---

**White bean burger** 215,-  
*Served with cucumber, lettuce, pesto, balsamic, sour cream, tomato vinaigrette, small potatoes and cherry tomato salsa*  
*Allergies: gluten (wheat), sulphit, nuts (pinenuts)*

**Pumpkin risotto** 225,-  
*Served with parsnip chips*  
*Allergies: sulphit*

---

### THREE COURSE MENU

---

- Homemade soup – small • Grilled beef tenderloin
- Half slice of brownie with vanilla ice cream and coffee

495,-

# MENU

## CHILDREN'S MENU - DESSERT - COFFEE

---

### CHILDREN'S MENU

---

**Grilled ham & cheese sandwich** 65,-

*Allergies: gluten (wheat), milk*

**Sausage & fries** 89,-

*A favorite with the kids*

*Allergies: milk*

**Hamburger for champions** 99,-

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

*Served 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*

**Todays cake** 62,-

*(See cake counter)*

**Sundae** 54,-

*Served with vanilla ice cream, chocolate sauce and whipped 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,-