



CREMA

CAFE & RESTAURANT

Menu



Brunch

kl. 9.30 – 14.00

1. CREMA'S BRUNCH PLATE kr. 129

Scrambled eggs with bacon and chives - Grilled brunch sausages
- Skyr with berries and muesli - Cheese, salami, avocado and fruit -
Toast with melted cheese and pesto - pancake sprinkled with a little
sweetness - our strawberry jam. Served with freshly baked bread.

2. CREMA'S AVOCADO TOAST kr. 99

Avocado toast with hummus, soft-boiled fried egg, and mixed salad
on toasted rye bread.

Lunch

kl. 9.30 – 16.00

3. OMELETT kr. 119

Choose between:

- Ham and cheese.
- Chicken, bacon, cherry tomatoes, and cheese.

4. STJERNESKUD kr. 149

Breaded and steamed plaice fillet on a bed of toasted bread,
crispy salad, topped with Thousand Island dressing, shrimp, green
asparagus, caviar, and capers.

5. CREMA'S LUNCH PLATE kr. 139

Breaded fish fillet with shrimp, curried herring, and fried herring,
smoked salmon with caviar, as well as brie with bell pepper,
arugula, and a few berries.
Served with: Freshly baked bread and rye bread.

6. CREMA BURGER kr. 129

Juicy beef patty with ketchup, cheese, red onion, tomato, and
bacon.
Served with: Crispy XL fries and dip.

7. PIZZA VESUVIO kr. 99

Tomato sauce, mozzarella cheese, and ham.

8. PARISERBØF kr. 139

Minced beef patty on toasted bread with salad, pickles, beets, fried
egg, capers, and onions.
Served with: Crispy XL fries, dip, and mixed salad.

Starters

Served with freshly baked bread.

9. COCKTAIL DI CASA kr. 99

House shrimp cocktail with avocado, caviar, and Thousand Island
dressing.

10. BRUCHETTA CON POMODORI kr. 89

Toasted Tuscan bread with garlic, topped with diced tomatoes,
red onion, and parsley.

11. ZUPPA DI POMODORI kr. 89

House creamy tomato soup with basil.

Nachos & wraps

12. NACHOS ORIGINALE kr. 129

Warm, crispy tortilla chips with marinated chicken and gratinated cheddar & mozzarella cheese.

Served with: Olives, jalapeños, sour cream, guacamole, and salsa.

13. WRAP CON POLLO kr. 139

Wrap with chicken, seasonal vegetables, gratinated with cheddar, mozzarella cheese, and salsa.

Served with: Crispy XL fries, guacamole, salsa, jalapeños, sour cream, and salad

Sandwiches

Served with Crispy XL fries and dip.

14. CLUB SANDWICH kr. 129

With grilled chicken breast, crispy bacon, tomato, red onion, green salad, and curry dressing.

15. PANINO PESCE kr. 139

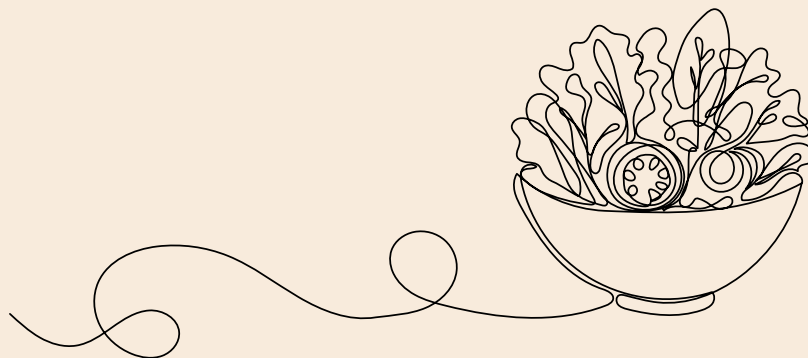
Open sandwich with smoked salmon, asparagus, avocado, cherry tomatoes, red onion, green salad, and dill-lemon dressing.

16. PANINO CON TONNO kr. 139

Open sandwich with homemade tuna mousse, corn, avocado, cherry tomatoes, green salad, and homemade pesto dressing.

17. PANINO CON FAJITAS kr. 149

Open sandwich with chili mayo, sautéed beef tenderloin, chicken, bell pepper, mushrooms, onions, green salad, and spicy Mexican dressing.



Salads

Served with freshly baked bread and house dressing.

18. INSALATA DI POLLO kr. 149

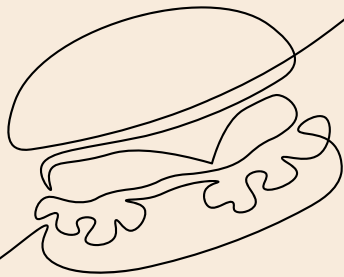
Mixed salad with red onion, grilled marinated chicken breast, avocado, croutons, and shaved Grano Padano.

19. INSALATA AL SALMONE kr. 149

Mixed salad with smoked salmon, cherry tomatoes, avocado, red onion, and capers.

20. INSALATA CON AVOCADO kr. 159

Mixed salad with Serrano ham, avocado, prawns, walnuts, semi-dried tomatoes topped with pomegranate and Grano Padano.



Burgers

All burgers are served with a brioche bun, crispy mixed salad, Crispy XL fries and chili mayo.

21. JACK DANIELS BBQ BURGERkr. 149

Juicy beef patty marinated with Jack Daniel's BBQ sauce, cheddar, caramelized onions, and bacon.

22. TEXAS DIABLO BURGERkr. 149

Juicy beef patty with salsa, chili, cheddar, tomato, red onion, bacon, mushrooms, and jalapeños.

23. NEW MEXICO TACO BURGERkr. 149

Juicy beef patty marinated with sweet chili sauce, red onion, cheddar, jalapeños, nachos, and a touch of cheddar cheese sauce.

24. NEW YORK AVOCADO BURGER.....kr. 159

Juicy beef patty with avocado, bacon, tomato, red onion, and basil pesto sauce topped with parmesan cheese.

25. KENTUCKY CHICKEN BURGER.....kr. 139

Crispy chicken with cheddar, spicy chili dressing, pickled red onions, cucumber, and tomato.

26. TENNESSE TRUFFLE BURGERkr. 159

Juicy beef patty with sautéed mushrooms, truffle dressing, bacon, fried red onions, and parmesan cheese.

27. NEVADA BBQ STEAK BURGER.....kr. 189

Flame-grilled tenderloin steak with melted cheddar, BBQ sauce, fried red onions, onion, and tomato.

Pasta dishes

Served with freshly baked bread.

28. TAGLIATELLE CARBONARA.....kr. 149

Tagliatelle with bacon, egg yolk, and parmesan cheese in a creamy sauce.

29. TAGLIATELLE CON SALMONEkr. 169

Tagliatelle with grilled salmon cubes, shrimp, spinach, and cherry tomatoes in our basil pesto sauce.

30. RIGATONI CON VODKAkr. 149

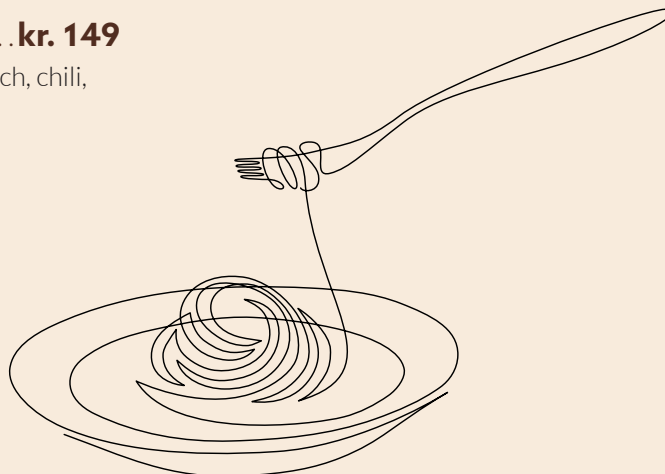
Large macaroni with creamy tomato paste, vodka, spinach, chili, and parmesan.

31. RIGATONI CON CURRY E POLLO.....kr. 159

Large macaroni with strips of chicken breast, mushrooms, and bacon in creamy curry sauce.

32. RIGATONI CON MOSTARDAkr. 169

Large macaroni with strips of tenderloin, mushrooms, and green asparagus, with a twist of Dijon mustard in a creamy sauce.

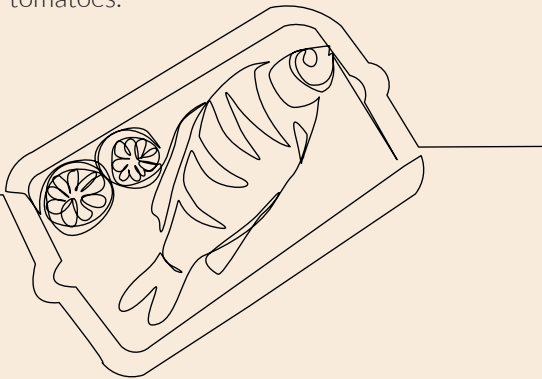


Fish dishes

Served with freshly baked bread, garnish, and potatoes.

33. SALMONE ALLA GRIGLIAkr. 229

Grilled salmon fillet topped with red pesto made from sun-dried tomatoes.



34. HALIBUT CON SALSA DI ANETO.....kr. 259

Butter-fried halibut with lime, shrimp, and creamy dill/chive sauce.

Meat dishes

Served with freshly baked bread, seasonal garnish, and potatoes.

35. PLANK STEAKkr. 289

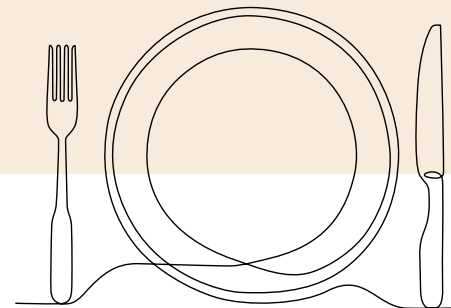
Tenderloin steak served on a plank, with bacon, mashed potatoes, and creamy mushroom sauce.

36. FILETTO DI CASAkr. 289

Tenderloin steak with sauce.
Choose between: Bearnaise, mushroom, or pepper sauce.

37. RIB-EYE DI MANZOkr. 299

Flame-grilled Rib-Eye steak with sauce.
Choose between: Bearnaise, mushroom, or pepper sauce.



Kids' dishes

(Under 12 years)

38. SPAGHETTI CARBONARAkr. 79

Spaghetti with bacon, egg yolk, and parmesan cheese in a creamy sauce.

39. PIZZA BAMBINOkr. 79

With tomato sauce, mozzarella cheese, and ham.

40. FISH FILLETkr. 79

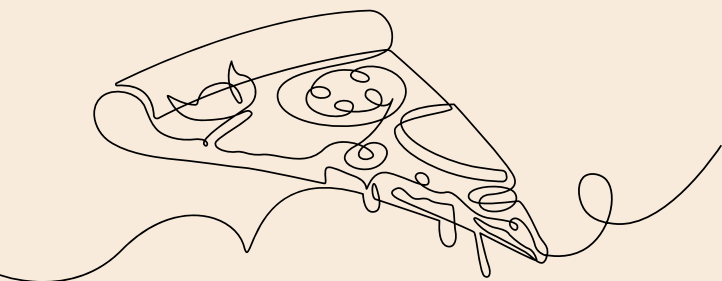
1 piece of fish fillet.
Served with fries and remoulade.

41. CHICKEN NUGGETSkr. 79

6 chicken nuggets.
Served with fries and ketchup.

42. HAMBURGER.....kr. 79

Beef patty with mixed salad and ketchup.
Served with fries and ketchup..



Pizza

43. PIZZA CON PEPPERONI kr. 119

Tomato sauce, mozzarella cheese, and pepperoni

44. PIZZA CON POLLO kr. 139

Tomato sauce, mozzarella cheese, spicy chicken, spinach, bacon, semidried cherry tomatoes.

45. PIZZA CON CARNE E FUNGHI kr. 159

Tomato sauce, mozzarella cheese, strips of beef tenderloin, mushrooms, semi-dried cherry tomatoes, rocket and truffle oil.

46. PIZZA PARMA kr. 129

Tomato sauce, mozzarella cheese, air-dried ham, arugula, and cherry tomatoes.

47. PIZZA PATATA kr. 129

Mozzarella cheese, potatoes, bacon, rosemary and truffle oil.

48. PIZZA CON CREMA kr. 149

Mozzarella cheese, air-dried ham, bacon, basil, nutmeg, truffle oil and grated Grana Padano.

Sides

49. FRENCH FRIES kr. 69

With a choice of dip.

50. CRISPY XL FRIES kr. 69

With a choice of dip.

Desserts

51. TODAY'S TART & CAKE kr. 65

Served with whipped cream.

52. TORTA AL CIOCCOLATO kr. 99

Warm and delicious chocolate fondant with a “melting heart” and vanilla ice cream.

53. CREPELLA TUTTI FRUTTI kr. 99

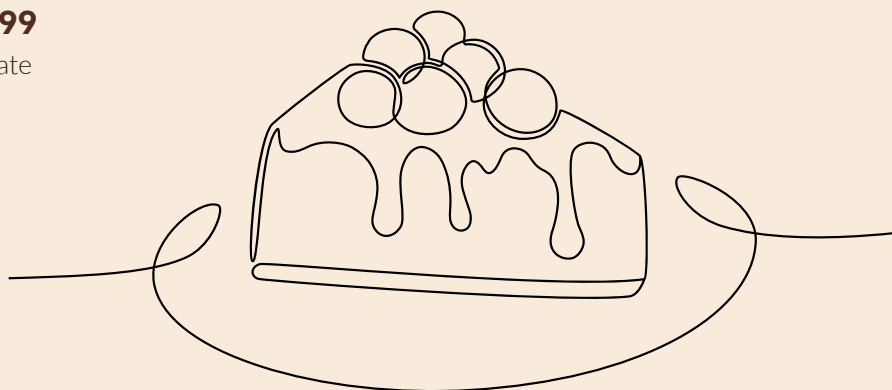
Pancakes, three types of ice cream, whipped cream, and chocolate sauce.

54. BANANA SPLIT kr. 75

Banana, three types of ice cream, whipped cream, and chocolate sauce.

55. COPPA LA CREMA kr. 79

Three types of ice cream, whipped cream, and chocolate sauce.



Drinks

Draft beer

Tuborg (25cl/50cl)	kr. 42/62
Classic (25cl/50cl)	kr. 48/65
Jacobsen Yakima IPA (33cl/0cl).....	kr. 55/75
Grimbergen Double (33cl/50cl)	kr. 55/75
Kronenbourg 1664 BLANC (33cl).....	kr. 55/75

Bottled beer

Nordic Gylden Bryg (33cl)	kr. 52
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Cold drinks

Soda (25cl/50cl)	kr. 42/58
Coca Cola - Cola Zero - Fanta - Sprite Zero - Schweppes Lemon - Sparkling Water	
Spring water (50cl)	kr. 36
Ice water (glass/pitcher) (50cl/1l)	kr. 25/45
Søbogaard elderflower (25cl).....	kr. 45
Juice (apple/orange) (25cl/50cl).....	kr. 42/58

Cool drinks

Homemade icetea	kr. 59
Homemade lemonade	kr. 59
Lemonade mixed with ice cubes and a hint of mint.	
Frappé	kr. 69
Café Crema's homemade iced coffee frappé with milk, ice cubes, vanilla ice cream, and choice of syrup. Vanilla, Caramel, or Chocolate.	

Smoothies

Mango/pineapple	kr. 65
Strawberry/banana smoothie	kr. 65



Hot drinks

Americano	kr. 34
Filter coffee	kr. 32
French press tea	kr. 62
• Fruit Symphony - mixed berries • Earl of Grey - blend of Indian Assam, cornflower, and Ceylon Pekoe • Dragonwell - Chinese green tea	
Cappuccino	kr. 45
Caffe latte	kr. 55
Espresso	kr. 34
Hot chocolate with whipped cream	kr. 55
Chai latte	kr. 59
(Various varieties)	

Coffee with spirits

Irish coffee	kr. 75
With whiskey and whipped cream.	
Caffe Italiano	kr. 75
With Galliano and whipped cream.	
Baileys latte	kr. 70
Latte with Baileys.	
La mumba	kr. 75
Hot chocolate with cognac and whipped cream.	

Cocktails

All cocktails can be made non-alcoholic.

Mojito **kr. 89**

Rum, lime juice, lime wedges, sparkling water, cane sugar, mint, and crushed ice.

Stawberry Daiquiri "FROZEN" **kr. 89**

Rum, lime, sugar, and strawberries.

Pina Colada **kr. 89**

Rum, pineapple juice & coconut milk.

Gin Hass **kr. 89**

Gin, lemon soda, mango syrup & fresh mint.

Aperol spritz **kr. 79**

Aperol, Prosecco, sparkling water, and orange.

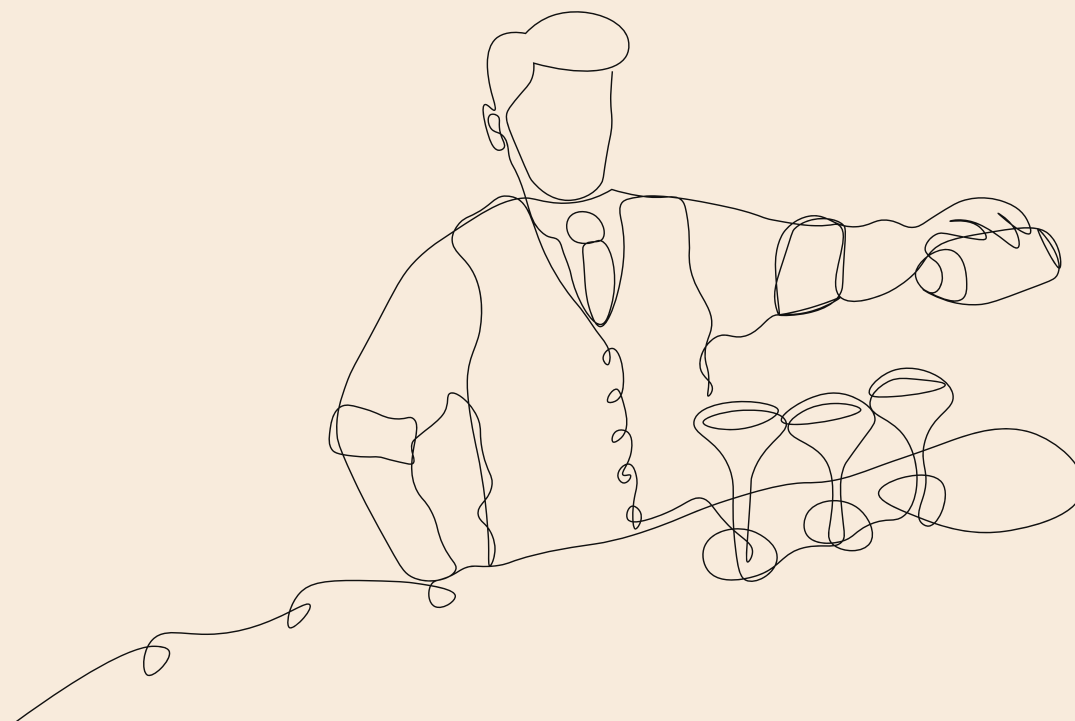
Spirits

See our selection at the bar

Spirits (2cl) **kr. 49**

Spirits (2cl) **kr. 69**

With soda.



Wine



White wine

Moncaro Trebbiano Marche (HOUSE WHITE WINE)

Light, fresh, and balanced white wine with a floral bouquet featuring notes of peach and lime.

The perfect pairing for light dishes, fish, and all-round.

1 glass	kr. 65
1/2 bottle	kr. 145
1/1 bottle	kr. 259

Hugel og Fils, Gentil

Fruity bouquet of peaches and citrus, with a dry and harmonious fresh taste.

The perfect pairing for cheese, fatty fish, and seafood.

1/1 bottle	kr. 319
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La Playa, Chardonnay

Full-bodied, dry wine without fat aging, with flavor notes of pineapple and peach.

The perfect pairing for pasta, pizza, and BBQ.

1/1 bottle	kr. 309
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At Café Crema, we are passionate about good wine, the experience, and especially the combinations.

Our great passion for wine ensures that we always serve quality wine to our guests.

We select our wineries with great care, with quality as a significant criterion.

Red wine

Moncaro Sangiovese Marche (HOUSE RED WINE)

Light and fruity wine with cherry notes in the flavor.

The perfect pairing for pasta, beef, veal, poultry, and light dishes.

1 glass	kr. 65
1/2 bottle	kr. 145
1/1 bottle	kr. 259

Zenato Valpolicella Doc Superiore

Wonderful aromas of almond and Maraschino cherries, bursting from the glass and delighting the senses.

Valpolicella at its best.

The perfect pairing for chicken, veal, pizza, pasta, and pork.

1/2 bottle	kr. 199
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Torre Del Barone, Primitivo

Deep dark red color, a warm bouquet of plum, with a rich, smooth, and fruity taste of plum, blackberry, and beautifully softened tannins.

The perfect pairing for Italian food, light poultry, and all-round.

1/1 flaske	kr. 319
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Casa Del Guilietta Appa Simento

Soft, round, and full-bodied red wine with a distinct character of darkness.

The perfect pairing for pizza, pasta, and beef.

1/1 bottle	kr. 309
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Tomassi Ripasso Valpolicella

Full-bodied, mature, and warm red wine with a hint of almond. Perfect for beef and spicy food.

The perfect pairing for beef and spicy food.

1/1 bottle	kr. 409
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Rosé wine

Chiaretto Tomassi, Bardolino Classico

Beautiful salmon-colored rosé with a full-bodied, aromatic semi-dry taste.

The perfect pairing for light dishes, fish, and meat.

1 glass.....kr. 69

1/1 bottle.....kr. 289

Sparkling wine

Codorniu Classico Brut

A light golden color with delicate bubbles. Fruity aroma of green apples, slight toasted notes, and a crisp and delicate dry taste.

20cl.....kr. 129

Opale Spumante Brut

Lovely small bubbles, medium-bodied, and fruity.

75cl.....kr. 359



