

# COCKTAILS

135 :-

## BELLINI

Taittinger Champagne, peach purè, peach liqueur

## PORNSTAR MARTINI

Vanilla vodka, passion fruit, lemon, egg white

## QUEEN APOLINAIRE

Rom, blueberries, apple, mint, Taittinger Champagne

## FRAMBOISE

Galliano, rom, rasberry liqueur, lemon, egg white

## ELDER FLOWER SOUR

Gin, elderflower, lemon, egg white

## FRENCH PICK ME UP

Gin, pomegranate, Taittinger Champagne

## LILLET SUMMER

Lillet blanc, tonic water, mint, strawberries

## BASIL NOIR

Vodka, basil, elderflower, black pepper

## CRÈMES BLOODY MARY

Vodka, tomato juice, celery

## SPARKLING GINGER

Gin, ginger, lemon, simple syrup,

eggwhite, cava

## ELDERFLOWER CHAMPAGNE

Taittinger Champagne, elderflower

## CHAMPAGNE THURSDAY'S

Extend your weekend and treat yourself to

Champagne at Crème on Thursdays!

Our house Champagne, Taittiner, is offered

at 95:-/ glass or 500:-/ bottle.

CHEERS!

## EGG & BOWLS

### CHEESE AND HAM OMELET

Gruyere cheese, smoked bio ham, mixed salad -165kr-

### MUSHROOM OMELET

Mushroom, spinage, Gruyere cheese, mixed salad  
-165kr-

### SPANISH EGG

Potato, chorizo, pepper, rocket salad, -165kr-

### CHIA BOWL

Oat milk, pineapple, hazelnuts -85kr-

### COCO YOGHURT

Banana, syrup, walnuts, coconut flakes -85kr-

### GREEK YOGHURT

Crèmes granola, Forest berries compote -85kr-

## WINE

### CHAMPAGNE & SPARKLING

N.V. Julia Navines, Blanc de Noirs, Cava - 98:-

Pol Roger Brut Vintage, Champagne, 2008 - 185 :-

N.V. Taittinger Champagne Brut Reserve, 138 :-

### RED

Jean-Claude Boisset, Hautes-Côtes de Nuits,  
Bourgogne, 2014 149 :-

Rosso di Frasse, Sangiovese, Italy, 2016 94 :-

Paolo Conterno Nebbiolo, Italy, 2015 128 :-

Bonpas, Côtes du Rhône, France, 2016 102 :-

Ghost Pines, Cabernet Sauvignon, USA, 2014 138 :-

### WHITE

Domaines de La Baume, Le Mariés, Loire,  
France, 2016 94 :-

Bestheim, Alsace Grand Cru, France, 2015 105 :-

Weingut Loimer, Gruner Veltliner DAC,

Austria, 2015 128 :-

Bouchard Aine, Chablis, France 2017 125 :-

De Loach, Chardonnay, USA, 2016 102 :-

### ROSÈ

Ch. Minuty, Cotes De Provence, 2017 - 95:-

## CRÈMES BRUNCH

### CLUB SANDWICH

corn fed breast of chicken, bacon, red onion,  
curry mayonnaise,  
fries  
195:-

### DOUBLE CHEESEBURGER

double cheeseburger, caramelized onion,  
tomato, sauce, French fries  
195:-

### CRÈME'S BRUNCH PLATTER

scrambled eggs, chorizo,bacon avocado,  
grilled levain brad  
185:- / for två 345kr

### AVOCADO SMASH

Rye and fruit bread, avocado, rocket salad,  
salt, pumpkin seeds, olive oil 115:-

### TUNA SALLAD

Marinated glass noodles, avocado cream,  
pickled red onion, coriander, lime, soy beans,  
rice paper, soy dressing -195:-

### CHEVRÈ CHAUD

Bettine blanc, yellow and red beets, croutons,  
walnuts, Merlot vinaigrette  
-190:-

### SALMON SALLAD

Black rice, broccoli, water cress mayonnaise,  
pickled red onion, cherry tomato -165:-

### CHICKEN SALLAD

Kale, quinoa, pomegranate, pumpkin seeds,  
cherry tomato, citronette dressing - 165:-

### BANANA PANCAKES

Nutella, marshmallows 95:-

### AMERICAN PANCAKES

Forest berries compote, whipped cream 95:-

## DRYCK

### GINGER SHOT -25:-

Freshly squeezed bio ginger

### COLD BREW MATCHA - 59:-

Cold brewed and unsweetened matcha tea

### APOLINAIRE - 55:-

Swedish apple juice with taste of  
rosemary or blueberry

### BUNDABERG GINGER BEER - 55:-

### LEMONADE - 49:-

Freshly squeezed lemon, soda, sugar

### FRESHLY SQUEEZED JUICE - 49:-

Daily freshly squeezed juice

### SOFT DRINKS - 38:-

Coca-Cola, Coca-Cola Zero, Sprite, Fanta

### EASY RIDER - 38:-

Non-alcoholic IPA

## DESSERT

### CHOCOLATE FONDANT

salty caramel

95:-

### LICORICE BRÛLÉE

95:-

### MASCARPONE

raspberry sauce, meringue

95:-

### TRUFFLE

45:-