



Kafé Løsta

Matsservering 12.00 - 17.00
Drikkeservering 12.00 - 19.00
Søndag 12.00 - 17.00

ØL PÅ TAPP DRAFT BEER

Hansa fatøl 0,4l	NOK	110,-
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ØL PÅ FLASKE BOTTLED BEER

Geiranger Bryggeri, Friaren Pilsner 4,7% 0,33l	NOK	120,-
Geiranger Bryggeri, Vikingstøa Pale Ale 4,7% 0,33l	NOK	120,-
Geiranger Bryggeri Sur og Snasen 5,9% 0,33l	NOK	130,-
Geiranger Bryggeri Bølga IPA 7% 0,33l	NOK	130,-
Sør Gluten Fri 4,7 0,33l	NOK	110,-

ALKOHOLFRITT ØL NON ALCOHOLIC BEER

Clausthaler	NOK	75,-
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CIDER ALCOPOP

Pærecider flaske 4,7% 0,35l	NOK	115,-
Bulmers Cider Original, flaske 4,5% 0,57l	NOK	170,-
Bulmers Cider Red berries & lime, flaske 4,5% 0,57l	NOK	170,-
Skarbø Cider, flaske 4,5% 0,75l	NOK	525,-
Skarbø Cider, glass 4,5% 0,15l	NOK	125,-

MINERALVATN MINERAL WATER

Mineralvatn, 0,33l	NOK	60,-
Lokal Eplemost	NOK	190,- 75,-

KAFFI/TE COFFEE/TEA

Te/Tea	NOK	53,-
Espresso	NOK	44,- 53,-
Cappuccino	NOK	55,- 62,-
Caffe Latte	NOK	55,- 62,-
Kopp kaffi/TA	NOK	34,-

MUSSERANDE VIN SPARKLING WINE

Prosecco, Toso, Italia	NOK	625,- 130,-
Champagne, Baron Fuente	NOK	1050,- 200,-

KVITVIN WHITE WINE

Txakoli Rezebal 2020, Bodegas Rezebal	NOK	545,- 115,-
Acham Magin, Riesling Trocken 2019, Pfalz, Germany	NOK	615,- 130,-
The Project Sauvignon Blanc 2021, South-Africa	NOK	685,- 145,-
Chablis La Sereine 2018 - La Chablisienne	NOK	800,- 165,-
Bernkasteler Badstube Riesling Kabinett 2020- Joh.Jos. Prüm- Mosel Tyskland	NOK	850,- 170,-

RAUDVIN RED WINE

Bardolino- Zenato 2021- Veneto Italia	NOK	545,- 115,-
Barbera D` Alba- Fenocchio 2020, Piemonte, Italia	NOK	695,- 135,-
Zindfandel 2019- Three Finger Jack	NOK	750,- 170,-

ROSÉVIN ROSÉ WINE

Yellow Tail Casella Family Brands- Australia	NOK	605,- 125,-
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Toast

Toast ost og skinke

Schiacciata focaccia, bogskinke, brie, dijonais

(1,3,7,10)

kr. 215,-

Toast Romesco

Schiacciata focaccia, spekeskinke, romesco, mozzarella

(1,3,7,8)

kr. 215,-

Tynnbrød rull

Du kan bestille tynnbrødet som heil og halv

Tynnbrød ørret

Grava ørret, sennepssaus, egg, agurk, dill og vårlauk

(1,2,3,10)

1/1 kr. 220,-

1/2 kr. 155,-

Tynnbrød hummus og gremolata

Hummus, avokado, sylta lauk og crispy kikerter

(1)

1/1 kr. 220,-

1/2 kr. 155,-

Alle rettar blir servert med salat og potetgull.

Dessert

Små søte saker

Sjokolade, macaron, pate a fruit

(3,7,8)

kr. 85,-

Toast

Toast ham & cheese

Schiacciata focaccia, ham, brie, dijonais

(1,3,7,10)

kr. 215,-

Toast Romesco

Schiacciata focaccia, cured ham, romesco, mozzarella

(1,3,7,8)

kr. 215,-

Wraps

You can order the wrap as a half or whole.

Sea trout wrap

Cured sea trout, mustard sauce, egg, cucumber, dill and spring onion

(1,2,3,10)

1/1 kr. 220,-

1/2 kr. 155,-

Hummus and gremolata wrap

Hummus, avocado, pickled onion and crispy chickpeas

(1)

1/1 kr. 220,-

1/2 kr. 155,-

All dishes are served with salad and potato chips.

Dessert

Petit four

Chocolate, macaron, pate a fruit

(3,7,8)

kr. 85,-

Informasjon om allergen i rettene våre

Inneheld:

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| 1. Glutenholdig korn (kveite, rug, bygg, havre, spelt) | 8. Nøtter (mandel, hasselnøtt, valnøtt, cashewnøtt, pekannøtt, paranøtt, pistasienøtt, macadamianøtt) |
| 2. Skaldyr | 9. Selleri |
| 3. Egg | 10. Sennep |
| 4. Fisk | 11. Sesamfrø |
| 5. Peanøtter | 12. Svoveldioksyd og sulfitt |
| 6. Soya | 13. Lupin |
| 7. Mjølke | 14. Bløtdyr |

Information about allergens in our dishes

Contains:

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| 1. Gluten-containing grains (halibut, rye, barley, oats, spelled) | 8. Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia nut) |
| 2. Shellfish | 9. Celery |
| 3. Egg | 10. Mustard |
| 4. Fish | 11. Sesame |
| 5. Peanuts | 12. Sulfur dioxide and sulphite |
| 6. Soy | 13. Lupin |
| 7. Milk | 14. Molluscs |