

It was in my grandmother's kitchen on  
Vasavägen 3 where I fell in love with cooking.

As a child, cutting a tomato or whipping cream  
would turn into an exciting adventure.  
Sunday dinners at my grandma's were a big ceremony  
with lengthy & detailed preparations.

In that neat & busy kitchen a world of mystery & joy  
opened up for me. Simple things mixed with love & care  
would turn into a delicious blueberry cake  
or a fantastic chanterelle soup.

Kalaset is as much the fruit of my work &  
passion as my grandmother's legacy. What you're  
holding in your hands is a reproduction of her beloved  
cookbook, the inspiration behind countless & wonderful  
afternoons spent in the sanctuary of her kitchen

Welcome to Kalaset,

Caroline

*Open everyday from 10.00*

Please order at the counter

At Kalaset we serve homemade food.  
We make our own dressings, soups, sauces, preserves  
and cakes.

Our bread, coffee, milk, juice & wine are organic.  
*Please ask the bar for our gluten-free and dairy-free options*

## **Rise and Shine**

***Everyday 10-14.30***

Oslo mad	45.-
Organic cheese, butter and bread Help yourself to our homemade jam and nutella at the bar.	
Chia pudding ( <i>vegan</i> )	45,-
with oatmilk, fruit and seasonal preserve	
Kalas smoothie ( <i>vegan</i> )	45,-
with banana, coconut milk & berries	

## **Kalaset's pancakes**

***Every day 10-18***

*\*cooking time ca. 15 min\**

Pancakes with maple syrup	65.-
Walnut pancakes with raspberries	65.-
Blueberry pancakes	65.-
Banana and chocolate pancakes	65.-
<i>Bacon topping on your pancakes</i>	15.-

Please order at the counter

# **Brunch**

***Everyday 10-14.30***

**Mormor** 135.-

Scrambled eggs, bacon, chili sausages, fishcakes & Kalas remoulade, roasted potatoes. Grilled tomato, onions & cress. Cheese, greens and fruit. Kalas smoothie, bread and butter.

*Help yourself to our homemade jams and nutella at the bar.*

**Tante Grøn (vegetarian)** 135.-

Scrambled eggs, grilled vegetables, tomato, onions & cress.

Falafel, hummus and roasted potatoes.

Tapenade, cheese, greens and fruit.

Kalas smoothie, bread and butter.

*Help yourself to our homemade jams and nutella at the bar.*

**Tante Bønne (vegan)** 135.-

Chili sin carne, grilled peppers, avocado, tomato, onions & cress.

Falafel, hummus and roasted potatoes. Olive tapenade, greens, fruit, Kalas smoothie, and bread.

*Help yourself to our homemade jams and vegan nutella at the bar.*

**Kødbyen** 85.-

Scrambled eggs, sausages, Kalas salsa, bacon.

With grilled tomato, onions & cress. Served on sourdough bread.

**Grøntorvet (vegetarian)** 85.-

Scrambled eggs, falafel, Kalas salsa, grilled vegetables, tomato, onion & cress. Served on sourdough bread.

**Kongens have (vegan)** 85.-

Chili sin carne, avocado, Kalas salsa, grilled peppers, tomato, onion & cress. Served on sourdough bread.

*Extra roasted potatoes + 15,-*

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## **Sandwiches**

***weekdays 12-18 / weekends & holidays 14.30-18***

- Nyhavn 95.-  
Fishcakes, Kalas remoulade, pickled cucumber, greens, on  
sourdough bread.
- Østerbro (*vegetarian*) 95.-  
Pan-fried goat cheese with fig & walnut compote.  
Served with greens and coarse mustard dressing on rye bread.
- Frederiksberg (*vegetarian*) 85.-  
Mozzarella, olive tapenade grilled peppers,  
grilled tomato & onions. Served with greens on sourdough bread.
- Nørrebro (*vegan*) 85.-  
Avocado, grilled vegetables, hazelnuts and Kalas salsa.  
Served with greens on rye bread

## **All Day**

***weekdays from 12/ weekends & holidays from 14.30***

- Roasted potatoes with homemade chili mayo (*vegetarian*) 35.-
- Kalas hummus & olive tapenade (*vegan*)  
with bread 65.-
- Olives and bread (*vegan*) 45.-
- Kalas Nachos (*vegetarian*) 85.-  
Melted cheddar heaven on tortilla chips with olives, jalapenos,  
basil & sundried-tomato chutney and roasted onions.  
Served with Kalas salsa and sour cream.
- Salad / Soup (*always with a vegetarian option*)  
Every day we make a salad & a soup reflecting mood and weather.  
See the board across from the bar.

Please order at the counter

## Burgers

**weekdays from 12 / weekends & holidays from 14.30**

*All our burgers are served on an organic focaccia-bun with salad, gherkin, grilled tomato, grilled onion and small oven-baked potatoes with chili mayo (or Kalas salsa for our vegan friends).*

*Help yourself to our selection of condiments at the bar.*

- Kalas** 130.-  
Beef patty with homemade BBQ sauce, bacon, cheddar and homemade mayonnaise.
- Velvet Goldmine** 130.-  
Beef patty with double cheddar, coarse mustard, bacon, jalapenos and homemade mayonnaise
- Moonstruck** 130.-  
Beef patty with fresh mozzarella, Kalas salsa, grilled red pepper, seared Serrano ham and homemade mayonnaise.
- Little Miss Sunshine** (*vegan*) 130.-  
Kalas chickpea patty with fresh mint, grilled vegetables, Kalas salsa, and olive tapenade.
- Zorba The Greek** (*vegetarian*) 130.-  
Kalas chickpea patty with fried goat cheese, fig compote, coarse mustard, grilled vegetables and homemade mayonnaise.

## Evening

**Every day from 18**

- Saigon salad** 130.-  
Ginger and lime marinated beef with rice noodles in a sweet soy & sesame dressing. With mint, basil, coriander and fresh greens. Topped with crushed peanuts and fresh chili.
- El Paso** (*vegan*) 130.-  
Chili sin Carne, with notes of cinnamon & dark chocolate. Topped with grilled peppers, jalapenos & fresh coriander. Served with nachos chips and sesame & lime rice.

**Dish of the day** - We get inspiration from all around the world to create dishes just as colorful as we are. See the board across from the bar.

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## **Red Wine**

**Missetti Rosso (øko)** glass 60/220.-

A harmonious blend of strength, aromatic spices and velvet-like softness from Puglia. A versatile red, it's wholly at ease as an aperitif or with a hearty dinner.  
Grapes; 50% Negroamaro, 50 % Primitivo

**Pasqua, Nero d'Avola (øko)** glass 70/240.-

Elegant red with a Sicilian temper.  
Tones of wild berries, spices and liquorice.  
Grapes: 100% Nero d'Avola

**Valle Reale Montepulciano d'Abruzzo** 290.-

A classic from central Italy, vigorous with shades of dark berries and a lively acidity. Aromatic and deep, it makes indulging less sinful...  
Grapes; 100% Montepulciano

## **White Wine**

**Cielo & Terra Chardonnay (øko)** glass 60/220.-

Hailing from Veneto, it boasts an urgent aroma of acacia-flowers and peaches. Charming and easy, it's perfect on its own or with a light supper  
Grapes; 95% Chardonnay, 5% Greghiano

**Bidoli Sauvignon Blanc** 280.-

The taste of southern fruits from the Friuli region in Italy.  
Grapes; 100% Sauvignon Blanc

## **Rosé**

**Butinages Costière de Nimes (øko)** glass 60/220.-

Strawberry, melon and a touch of mineral are balanced with a slightly muted acidity.

Perfect on a sunny day (or if you want to make a rainy day a little better...)  
Grapes; 60% Grenache, 40% Syrah

## **Bubbles**

**Vega Medien Cava Brut (øko)** glass 60/220.-

A lemony and crispy cava from the sunny, Valencian hills.

Impeccable as an aperitif, together with your brunch, or simply because bubbles make you happy!

Grapes; 50% Chardonnay, 50% Macabeo

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## **Draught beer**

Budvar

30/50.-

First-class female cones of top-quality Saaz hops + pure clean natural water + carefully selected grains of Moravian barley = a Pale Lager for real beer experts.

Pederstrup Gylden pilsner

40/60.-

Danish golden pilsner from microbrewery, Bornholm. Unfiltered. Good stuff! 5%

Weltenburger Hefe Weiss

40/60.-

German wheat beer. A discreet banana aroma gives it a fresh and rich taste. Tastes even better with a slice of lemon. 5,4%

Liberty Ale

40/60.-

Indian Pale Ale from San Francisco. Intense citrus flavors with a dry hoppy finale. Bitter and beautiful. 5,9%

Anchor Steam Beer

40/60.-

Red beer from San Francisco. Complex malty and slightly fruity. 4.8%

Seasonal beer

Selected according to mood and weather.

## **Bottled Beer**

*Ask your bartender about our selection of bottle beers  
and gluten-free brew*

## **Cocktails**

**See our cocktail menu**

*A few classics & our famed house cocktails*

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## Coffee Organic beans and milk

coffee	25.-
1 refill	5.-
espresso	20/25.-
Americano (dbl espresso)	30.-
cortado	25/30.-
cappuccino	30/40.-
café au lait	40.-
caffè latte	30/40.-
mocca	40.-
mintlatte	45.-
icelatte	45.-
extra espresso shot	5.-
soya milk in your coffee	5.-
tea	30.-
Kalas chai	40.-
chai with chili	40.-
hot chocolate	
with whipped cream	35.-
hot chili chocolate	
with whipped cream	35.-
hot mint chocolate	
with whipped cream	40.-
hot chocolate de Lux	
with marshmallows, whipped cream and raspberries	45.-
warm Anton's saft	30.-

## Sweet Tooth

**We make fresh desserts  
every day. Please ask  
your bartender**

## Soft drinks

soda	30.-
Anton's økosoft	30.-
orangejuice	25.-
orangejuice with raspberries	30.-
glass of milk	15.-
ginger ale homemade	40.-

## Spirits 2 cl

greater choice in the bar	
<b>rom</b>	from 40.-
<i>Mulata Anejo R. 5y, Mulata 7y. Diplomatico exclusiva</i>	
<b>whisky</b>	from 45.-
<i>Jameson, Talisker Single Malt 10y, Makers Mark</i>	
<b>bourbon</b>	from 45.-
<i>Benchmark, Maker's</i>	
<b>brandy</b> <i>Torres 10y.</i>	40.-
<b>cognac</b> <i>Martell vs</i>	55.-
<b>pastis</b>	40.-
<b>grappa</b>	from 50.-
<b>Grandpas choice</b>	from 35.-
snaps & bitters	
<i>Dild Akvavit Hven Gold Enkelt Gammel Dansk Calvados St Germain elderflower Bailey's</i>	

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