



# PANINI MENU

12:00-15:00

## **Eggplant panini**

Roasted eggplant with zucchini, tomato and cashew mayonnaise served in a toasted panini (1,6)

**105 KR**

## **Roast beef panini**

Roast beef sirloin with tomato, cheese and mayonnaise served in a toasted panini (1,8,10)

**180 KR**

## **Ham and cheese panini**

Ham and Norvegia cheese with red pesto (1,6,8)

**145 KR**

**Full a la carte menu available from 15:00-22:00**

## **Bar snacks**

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**Pringles**

**55KR**

**Smash**

**60KR**

**Stratos**

**40KR**

Dishes with allergens are marked with the following numbers:

1. Gluten, 2. Shellfish, 3. Egg, 4. Fish, 5. Peanuts, 6. Nuts, 7. Soy, 8. Milk  
9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphite, 13. Lupine, 14. Molluscs



# DINNER MENU

## Cheese Fondue

Served in a bread bowl with croutons, cornichons, roasted potatoes, cherry tomatoes and charcuterie meats - vegan option available

310 KR  
(1, 8, 12)

### CMC burger

Beef burger served in a homemade bun with egg, bacon, onion, salad, tomato, cheese, chive aioli and roast potatoes (1,3,4,8,10)

230 KR

### Salmon

Baked salmon with mustard sauce, rice, carrot and cabbage salad (4,8,10,11)

255 KR

### Halloumi burger

Halloumi cheese, corn salsa and tomato with balsamic mayo served in a homemade bun with roasted potatoes (1,3,8,10,12)

230 KR

### CMC salad

Mix of greens served with halloumi, corn and tomatoes in a balsamic dressing (8,12) vegan option available

190 KR

### Spicy teriyaki burger

Beef burger with spicy teriyaki sauce served in our homemade bun with salad, tomato, cheese, pickled cucumber and roasted potatoes (1,3,4,7,8,10,11)

210 KR

### CMC chicken wings

Served with roasted potatoes, mixed salad and a sauce of your choice:

- BBQ (7,10,12)
- Passionfruit (4,6,10,12)
- Spicy teriyaki (4,7,11,12)

120 KR

### Eggplant panini

Roasted eggplant with zucchini, tomato and cashew mayonnaise served in a toasted panini and roasted potatoes (1,6)

135 KR

### Mac & cheese

Gratinated pasta in a cheese sauce with mixed salad (1,8,10,12)

225 KR

### Grilled Chicken Chivito

235 KR

### The ultimate Uruguayan sandwich

Toasted ciabatta filled to the brim with grilled chicken, salad, ham, bacon, cheese, fried egg and served with roast potatoes (1,3,4,7,8,10)

### CMC Dips

35 KR

- BBQ (7,10,12)
- Passionfruit (4,10,12),
- Spicy teriyaki (4,7,11,12)
- Chive aioli (3,10)
- Carretillera (1)
- Cashew mayonnaise (6, 10)
- Balsamic mayo (3,10,12)

### Anticucho

Grilled beef heart skewers served with roast potatoes, corn and spicy sauce (1,8,12)

245 KR

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# KIDS MENU

up to 12 years old

## Kids burger

110 KR

Beef burger in our homemade bun with salad, tomato, cheese and roasted potatoes (1,3,4,8,10)

## Kids salmon

110 KR

Baked salmon with rice, roasted potatoes and a mustard sauce (4,8,10,11)

## Kids mac & cheese

110 KR

Gratinated pasta in a cheese sauce (1,8,10,12)



# DESSERTS

## Chocolate fondue

195 KR

Indulgent chocolate fondue served with marshmallows and a selection of fruits - Vegan option available (8)

## Fyrstekake

155 KR

A classic Norwegian dessert made with almonds and served warm with mixed berries and cream (1,3,6,8)

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# DRINKS MENU

## Beers

**Svalbard Brewery (draught)** 90 / 110 kr

**Mack Brewery (draught)** 80 / 95 kr

### Svalbard Brewery (can)

Stout/Weiss 85 kr

IPA/Pilsner 85 kr

## Various beers

Guinness 90 kr

Corona 80 kr

Crabbies 80 kr

Bulmers Original 80 kr

Rekorderlig (pear, strawberry, mango) 65 kr

Erdinger Weissbier 95 kr

Erdinger Alc. Free 75 kr

Stella Artois 80 kr

La Chouffe 110 kr

## Cocktails

### Classics

Pisco Sour 130 kr

Passionfruit Sour 130 kr

Margarita 130 kr

Long Island Iced Tea 130 kr

### Spritzers

Aperol Spritz 130 kr

Apricot Spritz 130 kr

Elderflower Spritz 130 kr

Campari Spritz 130 kr

## Gin & Tonic

Tanqueray 120 kr

Hendricks 120 kr

Blackwood's 140 kr

Copenhagen Dry Gin 140 kr

Myken 140 kr

Hven 140 kr

Napue 140 kr

Koskue 140 kr

## Whiskey & Bourbon

4cl

Ardbeg Ten 90 kr

Laphroaig 90 kr

Jameson 70 kr

Jack Daniels 70 kr

Talisker 90 kr

Glenmorangie 90 kr

Bulleit Bourbon 70 kr

Makers Mark 90 kr

## Vodka

4cl

Belvedere 90 kr

Smirnoff 70 kr

## Rum

4 cl

Pampero White 70 kr

Captain Morgan Spiced 70 kr

## Wine

### Bubbles

Tommasi Prosecco (glass)	120 kr
Tommasi Prosecco (bottle)	720 kr

### White

Domaine Horgelus Colombard (glass)	120 kr
Domaine Horgelus Colombard (bottle)	600 kr
Kloof Street Chenin Blanc, S.A (glass)	130 kr
Kloof Street Chenin Blanc, S.A (bottle)	650 kr

### Red

Wynn's Cabernet Sauvignon (glass)	120 kr
Wynn's Cabernet Sauvignon (bottle)	600 kr
11th Hour - Pinot Noir (glass)	130 kr
11th Hour - Pinot Noir (bottle)	650 kr

### Rosé

Le Versant Grenache Rosé (glass)	120 kr
Le Versant Grenache Rosé (bottle)	600 krr



Coal Miners' Bar & Grill is located in Stormessa, "the big mess hall," which was opened in January 1948. This was the newer version of Sverdrupbyen mess hall, which had become too small and impractical at the time.

Stormessa was open 24/7, providing meals to the miners who worked in accordance to to a three-shift roster.

The miners using Stormessa could be unruly if served meals that were not in accordance to their tastes. So, a committee was appointed to approve the menu from one month to the next.

Since then, Stormessa has undergone major renovations and is currently home to Coal Miners' Cabins' Bar & Grill.

## Soft Drinks

Svalbard Vann (Citrus/Natural)	45 kr
Coca Cola	45 kr
Coca Cola Zero	45 kr
Sprite	45 kr
Fanta	45 kr

## Fentimans

Ginger Beer	65 kr
Victorian Lemonade	65 kr

## Hot Chocolate 75 kr

Svalbard's most luxurious hot chocolate made using the finest, richest and creamiest Belgian chocolate callets from Callebaut.

### Step 1. Choose your chocolate

DARK      MILK      WHITE

### Step 2. Choose your spice

CINNAMON      GINGER

### Step 3. Choose your base top

WHIP CREAM      MARSHMALLOW FLUFF

### Step 4. Top it your way & enjoy

## Hot Chocktails

120 kr

Add your favourite liqueur for an unforgettable hot chocolate experience.

- Amarula
- Baileys
- Cointreau
- Disaronno Amaretto
- Frangelico