



# MENU

## STARTERS

- GRAVLAKS WITH MUSTARD SAUCE** • Served with flatbread. <sup>1a,1d,4,10</sup> 150,-
- FRENCH OYSTERS WITH PRINCESS CAVIAR** • Served with lemon, 3 pcs. <sup>4,14</sup> 220,-
- NORWEGIAN OYSTERS NATURELL** • Served with lemon and mignonette on the side, 2 pcs. <sup>14</sup> 190,-
- CAVIAR CANAPES** • Princess, lumpfish and salmon caviar, 3 pcs. <sup>1a,4,7</sup> 150,-
- TRIO SALMON CANAPES** • Three different types of our specialities, 3 pcs. <sup>1a,4,7,10</sup> 150,-
- TASTE OF DELIGHTS** • Taste of local sausages, dry meat, cheese and our own dip, served with flatbread. <sup>1a,1d,7</sup> 150,-

## SOUPS

- BERGEN FISH SOUP** • 155,- Served with bread. <sup>1a,4,7,9</sup>
- LOBSTER SOUP** • 240,- Served with bread. <sup>1a,2,7,9</sup>

## BURGER

- CHOOSE YOUR BURGER PATTY** • Served with French fries and choice of aioli, ketchup or mayonnaise. <sup>1a,3,10</sup>  
**SALMON** <sup>4,7</sup> • 230,-    **WHALE** • 250,-    **VEGGIE** • 190,-

## LUXURY PLATTER

- NORWEGIAN LOBSTER** • Choose your lobster still alive from our aquarium. Price by weight. <sup>2</sup>
- SMOKED FISH PLATTER** • Selection of our smoked and marinated specialities, served with mustard potatoes, salad and bread. <sup>1a,1d,4,10</sup> 350,-
- SHELLFISH PLATTER** • Snow crab, crab claw, fresh cooked prawns and langoustine. Served cold with salad, bread and tarragon dip. <sup>1a,2,3,7</sup> 450,-
- SPECIAL PLATTER** • King crab, langoustine, crab claw, fresh cooked shrimps and creamy mussels. Served with salad, bread and ramsløk dip. <sup>1a,2,3,7,12,14</sup> 650,-
- LUXURY PLATTER** • King crab, lobster, langoustines oysters and creamy mussels. Served with salad, bread, aioli, tarragon and ramsløk dip. <sup>1a,2,3,7,12,14</sup> 750,-  
1 PERSON  
1400,-  
2 PERSONS
- THE VIKING • THE ULTIMATE SEAFOOD PLATTER** • Norwegian oysters in raspberry mignonette, French Oysters with princess caviar and lime, Norwegian Sea Urchin, Snow Crab, Fresh Scallops in thyme brown butter, Langoustines and King Crab, Fresh Lobster from our aquarium. Served with salad, bread, aioli, tarragon and ramsløk dip. <sup>1a,2,3,7,12,14</sup> 1950,-  
PER PERSON (MIN. 2)

36.  
CREATE YOUR OWN PLATE!  
Price by weight

## MAIN DISHES

- ROASTED WHITE FISH** • Served with petit pois puree, baked potatoes, broccoli salad and topped with bacon and capers sauce. Choose between: <sup>3,4,7</sup>  
**COD, HADDOCK, TUSK, POLLOCK** 290,-  
**HALIBUT, MONKFISH, CATFISH, TURBOT** 390,-
- SALMON CHAMPAGNE** • Grilled salmon in champagne and oyster sauce, served with season vegetables, celeriac puree and baked potatoes. <sup>4,7,9,12,14</sup> 290,-
- TERIYAKI SALMON** • Served with stir-fried vegetables in teriyaki sauce and celeriac puree. <sup>1a,4,6,7,9,11</sup> 290,-
- FISH & CHIPS** • White fish fillet in our own batter, served with lemon, French fries and aioli. <sup>1a,1b,3,4</sup> 240,-
- KLIPPFISK** • Salted dry cod baked with aioli, served with season vegetables, petit pois purée and and pico de gallo. <sup>3,4,7</sup> 290,-
- TØRRFISK** • Baked stock fish served with celeriac purée and season vegetables in coconut lime sauce. <sup>4,7,9</sup> 390,-
- BACALAO** • Salted dry cod in tomato sauce, onion, paprika and potatoes, served with bread. <sup>1a,4</sup> 200,-
- KING PRAWNS & SCALLOP** • Served with salad, roasted garlic bread, pico de gallo and tarragon dip. <sup>1a,2,3,7,14</sup> 250,-
- CREAMY MUSSELS** • Sautee in the pan with our own mix, blended with cream, served with garlic bread. <sup>1a,7,12,14</sup> 225,-
- KING CRAB** • Steamed king crab topped with garlic butter sauce, served with salad and bread. <sup>1a,2,7</sup> 510,-
- WHALE STEAK** • Topped with fresh tomato salsa, chimichurri, served with French fries and broccoli salad. <sup>3</sup> 290,-
- REINDEER LOIN** • Served with season vegetables, celeriac mash and forest fruits sauce, topped with beets and celery chips. <sup>7,9,12</sup> 450,-
- VEG ME** • Grilled season vegetables topped with pulled soybean. <sup>6</sup> 190,-

## KIDS MENU

- FISH & CHIPS** • A fish fillet in tempura deep fried, served with French Fries and ketchup. <sup>1a,1b,3,4</sup> 120,-
- MINI SUSHI SET** • 4 pcs hosomaki avocado, 2 pcs nigiri salmon and 1 pc tempura shrimp. <sup>1a,2,4</sup> 155,-
- BAKED FISH** • Choice of cod or salmon, baked, served with broccoli salad and baked potatoes. <sup>3,4</sup> 150,-

• **SIDES** • French fries, baked potatoes • 60,- • sweet potatoe fries • 70,- • salad <sup>10</sup> • 60,- • bread <sup>1a,1d</sup> • 35,- • **SAUCES** • bacon & capers • 45,- • oyster & champagne <sup>7,12,14</sup> • 45,- • tomato salsa • 45,- • **DIPS** • aioli • 30,- • tarragon • 30,- • ramsløk • 30,- • chilimayo <sup>3,7,10</sup> • 30,- •

Allergens: 1 cereal (gluten): 1a wheat - 1b barley - 1c oat - 1d rye • 2 crustaceans • 3 egg • 4 fish • 5 peanuts • 6 soya • 7 milk • 8 nuts: 8a almonds - 8b hazelnut - 8c walnut • 9 celery • 10 mustard • 11 sesame • 12 sulfur and sulphites • 13 lupin • 14 molluscs