



# FISH ME

## MENU





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## 3 – COURSE MENU

### FISH

#### BERGEN FISHSOUP

Topped with vegetables julienne and olive oil. Served with bread and butter. 1a,2,4,6,7,9,11,12

#### OVEN-BAKED WHITE FISH

Choose between: Hake/Tusk/Pollock. Served with caramelized carrots, oven-baked potatoes, horseradish cream, confit cherry tomatoes and beurre blanc sauce. 4,7

#### ICE CREAM

Local and organic ice cream from Alm Gard.

Ask your waiter for ice cream of the day. Can contain all allergies.

WITH DRINKPACKAGE 879,-/ WITHOUT DRINKPACKAGE 479,-

### SHELLFISH

#### BERGEN FISHSOUP

Topped with vegetables julienne and olive oil. Served with bread and butter. 1a,2,4,6,7,9,11,12

#### LUXURY PLATE

Steamed king crab, lobster and crayfish with garlic butter.

Oysters and creamy mussels.

Served with salad, bread and aioli. 1a,2,3,6,7,10,11,12,14

#### ICE CREAM

Local and organic ice cream from Alm Gard.

Ask your waiter for ice cream of the day. Can contain all allergies.

WITH DRINKPACKAGE 1549,-/WITHOUT DRINKPACKAGE 1050,-



### STARTERS

01. NORWEGIAN OYSTERS		195,-
Served with mignonette sauces and lemon, 2 pcs.	14	
02. FRENCH OYSTERS		185,-
Served with Princess Caviar and lemon, 3 pcs.	4,14	
03. GRATINATED OYSTERS		225,-
Norwegian oysters, gratinated with champagne sauce and local cheese, 2 pcs.	14,7	
04. CEVICHE		195,-
Marinated halibut, served with salad, sweet potato chips and lime.	4,7,9	
05. GRAVLAKS		155,-
Our own marinated salmon, served with mustard sauce and flatbread	1,1d,4,7,10	
06. SMOKED FISH		165,-
A selection of our smoked and marinated specialties Served with horseradish cream, flat bread.	1d,4,6,7,10,11	
07. LOCAL FLAVOURS		165,-
A taste of local sausages, dried meat, cheese and jam. Served with flatbread.	1a,1d,7	
08. PAN-FRIED SCALLOPS		185,-
Served with champagne sauce and rosé pepper. topped with salmon caviar.	4,7,14	
09. CRAB BALLS		135,-
Served with salad, wasabi mayonnaise and Fish Me signature sauce.	1,2,3,7,10	

### SOUPS

10. BERGENS FISH SOUP		165,-
Topped with vegetables julienne and olive oil. Served with bread and butter.	1a,4,6,7,9,11,12	
11. SHELLFISH SOUP		245,-
Topped with vegetables julienne and olive oil. Served with bread and butter.	1a,2,4,6,7,9,11,12	

### SALADS

20. SEAFOOD SALAD		229,-
Hand-peeled shrimp, smoked salmon and skagen salad. Topped with caviar, pomegranate, cherry tomatoes, cucumber and lemon. Served with bread and butter.	1,2,3,4,7,10	
21. SMOKED WHALE		239,-
Rucola, blue cheese, red onion, walnuts, pickled pear and sweet chili sauce. Served with bread and butter.	4,7,8c	
22. SKAGEN SALAD		239,-
Served on a bed of rucola and spinach, topped with caviar. Served with bread and butter.	1,2,3,4,7	
23. VEGETARIAN SALAD		189,-
Lokal cheese, chickpeas, walnuts, beets, kale, pickled red onion, Pomegranate and pepper sauce. Served with bread and butter.	1,7,8c	



## MAIN COURSES

### 30. OVEN-BAKED WHITE FISH

Served with caramelized carrots, oven-baked potatoes, horseradish cream, confit cherry tomatoes and beurre blanc sauce. Choose between:

Cod/Turbot/Halibut/Monkfish 4,7 395,-

Hake/Tusk/Pollock 4,7 295,-

Hvit: Lagar de Cervera albarino 119,-/569,-

Rød: Masi Bonacosta Valpolicella 119,-/569,-

### 31. PASTA LINGUINE A LA FISH ME

255,-

Linguine with mussels, scallops and shrimp in creamy spicy sauce. 1,2,6,7,12,14

Rosé: Von Winning Pinot Noir 115,-/499,-

### 32. OVEN-BAKED SALMON

325,-

Served with mash potato, pickled cucumber and horseradish cream. 4,7

Hvit: Saint Martin Chablis 140,-/699,-

### 33. CREAMY MUSSELS IN WHITE WINE

225,-

Served with garlic bread

1a,1b,3,7,14

Hvit: Southern Right Savignon Blanc 149,-/749,-

### 34. SPICY MUSSELS

225,-

Creamy pepper sauce. Served with garlic bread.

1,2,7,12,14

Hvit: LaRoche Chardonnay 2020 110,-/459,-

### 35. FISH N'CHIPS

240,-

Served with salad, french fries and tartare sauce.

1a,1b,3,4,7

Rosé: Von Winning Pinot Noir Rosé 115,-/499,-

Hvit: Von Winning Riesling 115,-/545,-

### 36. WHOLE FRIED FISH

370,-

Served with salad, lemon, oven-baked potatoes, asparagus and beurre blanc sauce.

4,7

Ask your waiter about the fish of the day.

Hvit: Lagar de Cervera albarino 119,-/569,-

Rød: Masi Bonacosta Valpolicella 119,-/569,-

### 37. KLIPPFISK (SALTED AND DRIED COD)

385,-

Served with celery puree, oven-baked potatoes, asparagus wrapped in bacon and confit cherry tomatoes.

4,7,9

Rød: Lat 42 La Rioja Alta 110,-/469,-

### 38. ROASTED WHALE

325,-

Served with potato puree, caramelized root vegetables.

4,6,7,12

Sauteed apples and creamy mushroom sauce.

Rød: Domaine de Marrans 169,-/849,-

Chiroubles Vieilles Vignes

### 39. REINDEER

455,-

Served with potato puree, caramelized root vegetables,

7

Creamy mushroom sauce and lingonberry jam.

Rød: Fenocchio Barolo Cannubi 239,-/1099,-

### 40. ENTRECÔTE

355,-

Served with celery puree, oven-baked potatoes,

7,9,11

asparagus soured in bacon, confit cherry tomatoes and creamy mushroom sauce.

Rød: Fenocchio Barbera D'Alba Sup 119,-/569,-

### 41. VEGETARIAN PASTA LINGUINE

225,-

Linguine with creamy mushroom sauce,

1,6,7

topped with cheese and parsley.

Rose: Von Winning Pinot Noir 115,-/499,-

All dishes can be made as half a portion for children.

**You can also choose freely from our aquariums and counters – prepared according to your wishes**



### SHELLFISH

50. FRESH SHRIMPS 325,-  
Served with bread, lemon and mayonnaise. 1,2,3,7  
White: Von Winning Riesling 115,-/545,-
51. CRAB CLAWS 420,-  
Freshly cooked crab claws. Served with bread. 1,2,3  
lemon and mayonnaise.  
Hvit: Southern Right Savignon Blanc 149,-/749,-
52. NORTH ATLANTIC TASTE 1 pers. 600,- 2 pers. 1100,-  
Snow crab, crab claws, fresh shrimp and crayfish. 1a,2,3,6,7,10,11  
Served cold with salad, bread and aioli.  
Hvit: Domaine Laroche Chablis- 195,-/925,-  
Premier Cru
53. NORWEGIAN KING CRAB 1 pers. 750,- 2 pers. 1400,-  
Steamed king crab topped with garlic butter. 1a,2,6,7,10,11  
Served with salad and bread.  
Champagne: André Cloet Silver- 215,-/975,-  
Brut Nature
54. SPECIAL PLATE 1 pers. 800,- 2 pers. 1500,-  
Steamed snowcrab and crayfish with garlic butter. 1a,2,3,6,7,10,11,12,14  
Crab claws, fresh shrimp and creamy mussels.  
Served with salad, bread and aioli.  
Hvit: Saint Martin Chablis 140,-/699,-
55. NORWEGIAN LOBSTER 155,- pr. hg.  
Live lobsters from our aquariums. Steamed natural or gratinated 2,7  
with garlic butter.  
White: Domaine Laroche Chablis- 195,-/925,-  
Premier Cru
56. LOCALLY CAUGHT CRAYFISH 1 pers. 470,- 2. pers 850,-  
Grilled with garlic butter and blue cheese. Served with salad and aioli. 2,7  
Hvit: Von Winning Riesling 115,-/469,-
57. LUXURY PLATE 1 pers. 950,- 2 pers. 1800,-  
Steamed king crab, lobster and crayfish with garlic butter. 1a,2,3,6,7,10,11,12,14  
Oysters and creamy mussels.  
Served with salad, bread and aioli.  
White: Domaine Laroche Chablis- 195,-/925,-  
Premier Cru
58. THE ULTIMATE VIKING PLATE 1 pers. 2100,- 2 pers. 4100,-  
Norwegian oysters with lemon, 1a,2,3,6,7,10,11,14  
French oysters with princess caviar and lime, Norwegian  
sea urchin, snow crab, crayfish and king crab with seaweed  
butter, Norwegian lobster and scallops. Served with salad, bread and  
aioli.  
Champagne: André Cloet Silver- 215,-/975,-  
Brut Nature



### BURGERS

60. SALMON BURGER		239,-
Our own salmon burger. Salad, horseradish cream and pickled red onion. Served with french fries.		
	1a,4,7	
61. WHALE BURGER		259,-
Our own whale burger. Salad, pepper sauce, tomato and red onion. Served with fries		
	1,12	
62. BEEF BURGER		239,-
Locally produced burger, salad, bacon, cheese, tomato and pickled red onion and dressing. Served with french fries.		
	1,7	
63. FISH ME SIGNATURE BURGER		259,-
Locally produced burger. rucola, Fish Me signature dressing and brie.		
	1,7	
64. VEGETARIAN BURGER		229,-
Salad, tomato, avocado and pickled red onion. Served with sweet potato fries.		
	9,7	

### SNACKS

65. FISH CAKES	1,4,7	25,-
Our own fish cakes		
66. TEMPURA PRAWNS	1,2	22,-
Wild catch.		
67. NUGGETS	1,4	24,-
68. CALAMARI	1,14	22,-

### EXTRAS

French Fries / Salad	10	45,-
Oven-baked potatoes / Fried vegetables	7	60,-
Bread	1a,6,11	30,-
<b>SAUS</b> Beurre blanc sauce / mushroom sauce	7,10,12	35,-
<b>DIP</b> Aioli / Chilimayonnaise / Wasabimayonnaise / Majones	3,7,10	25,-
Seaweed butter	7	20,-



### SANDWICHES

70. SHRIMPS	1,2,3	189,-
Shrimps, mayonnaise, lemon, cucumber, salad and Princess Caviar.		
71. SALMON AND SCRAMBLED EGGS	1,3,4,7	179,-
Smoked salmon, salad, cucumber and scrambled eggs.		
72. SKAGEN SANDWICH	1,2,3,7	179,-
Our own skagenrøre and salad. Topped with caviar.		

### BAGUETTES

80. SALMON AND SCRAMBLED EGGS	1,3,4,7	149,-
Smoked salmon, cucumber, salad and scrambled eggs		
81. SHRIMPS	1,2,3	149,-
Shrimps, mayonnaise, lemon cucumber, salad and Princess Caviar.		
82. SHRIMPS, SKAGENRØRE AND SALMON	1,2,3,4	149,-
Shrimps, our own skagenrøre and smoked salmon.		
Caviar, pomegranate, salad, cucumber and capers.		
83. CHEESE AND HAM	1,3,7	149,-
Locally produced cheese, cucumber, salad, tomato and ham.		
84. HOT SMOKED WHALE	1,3	149,-
Hot smoked whale, cucumber rucola,		
Pear jam with chili, pickled red onion and pickled cucumber.		

### DESSERTS

90. ASSORTED ICE CREAM		40,-
Local and organic ice cream from Alm Gard		
91. CHOCOLATE FONDANT		110,-
Served with raspberry ice cream		
92. NAPOLEON CAKE	1,3,7	110,-
93. APPLE CAKE	1,3,7,8	110,-
Served with ice cream		
94. CHEESECAKE	1,3,7	110,-
95. WAFFLE		89,-
Served with brown cheese, jam and sour cream		
96. PECAN PIE	3,8,12	110,-

\*\*Gluten and lactose free\*\*

ALL OUR DESSERTS CAN BE SERVED WITH EXTRA ICE CREAM. + 25,-

ALLERGENS: 1 - grains (gluten): 1a wheat, 1b barley, 1c oats, 1d rye. 2 - shellfish. 3 - eggs. 4 - fish. 5 - peanuts. 6 - soy. 7 - milk. 8 - nuts: 8a almonds, 8b hazelnuts, 8c walnuts. 9 - celery. 10 - mustard. 11 - sesame seeds. 12 - sulfur dioxide and sulphites. 13 - lupine. 14 - Molluscs