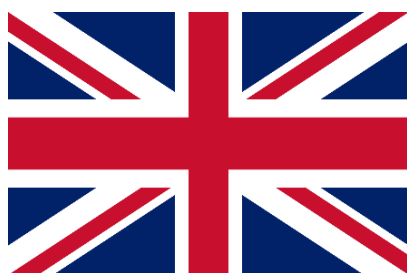




FISH ME

MENU





FISH ME

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 949,-/ WITHOUT DRINKPACKAGE 549,-

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 1649,-/WITHOUT DRINKPACKAGE 1179,-



STARTERS

01. NORWEGIAN OYSTERS		229,-
Served with mignonette sauces and lemon, 2 pcs.	14	
02. FRENCH OYSTERS		199,-
Served with Princess Caviar and lemon, 3 pcs.	4,14	
03. GRATINATED OYSTERS		249,-
Norwegian oysters, gratinated with champagne sauce and local cheese, 2 pcs.	14,7	
04. CEVICHE		205,-
Marinated halibut, served with salad, sweet potato chips and lime.	4,7,9	
05. GRAVLAKS		185,-
Our own marinated salmon, served with mustard sauce and flatbread	1,1d,4,7,10	
06. SMOKED FISH		185,-
A selection of our smoked and marinated specialties Served with horseradish cream, flat bread.	1d,4,6,7,10,11	
07. LOCAL FLAVOURS		185,-
A taste of local sausages, dried meat, cheese and jam. Served with flatbread.	1a,1d,7	
08. PAN-FRIED SCALLOPS		199,-
Served with champagne sauce and rosé pepper. topped with salmon caviar.	4,7,14	
09. CRAB BALLS		149,-
Served with salad, wasabi mayonnaise and Fish Me signature sauce.	1,2,3,7,10	

SOUPS

10. BERGENS FISH SOUP		185,-
Topped with vegetables julienne and olive oil. Served with bread and butter.	1a,4,6,7,9,11,12	
11. SHELLFISH SOUP		255,-
Topped with vegetables julienne and olive oil. Served with bread and butter.	1a,2,4,6,7,9,11,12	

SALADS

20. SEAFOOD SALAD		249,-
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		249,-
Rucola, blue cheese, red onion, walnuts, pickled pear and sweet chili sauce. Served with bread and butter.	4,7,8c	
22. SKAGEN SALAD		249,-
Served on a bed of rucola and spinach, topped with caviar. Served with bread and butter.	1,2,3,4,7	
23. VEGETARIAN SALAD		199,-
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 4,7 340,-
Hvit: Lagar de Cervera albarino 119,-/569,-
Rød: Masi Bonacosta Valpolicella 119,-/569,-
31. PASTA LINGUINE A LA FISH ME 265,-
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 349,-
Served with mash potato, pickled cucumber and horseradish cream. 4,7
Hvit: Saint Martin Chablis 140,-/699,-
33. CREAMY MUSSELS IN WHITE WINE 239,-
Served with garlic bread 1a,1b,3,7,14
Hvit: Southern Right Savignon Blanc 149,-/749,-
34. SPICY MUSSELS 239,-
Creamy pepper sauce. Served with garlic bread. 1,2,7,12,14
Hvit: LaRoche Chardonnay 2020 110,-/459,-
35. FISH N`CHIPS 245,-
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 399,-
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) 389,-
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 335,-
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 485,-
Served with potato puree, caramelized root vegetables, Creamy mushroom sauce and lingonberry jam. 7
Rød: Fenocchio Barolo Cannubi 239,-/1099,-
40. ENTRECÔTE 369,-
Served with celery puree, oven-baked potatoes, asparagus soured in bacon, confit cherry tomatoes and creamy mushroom sauce. 7,9,11
Rød: Fenocchio Barbera D'Alba Sup 119,-/569,-
41. VEGETARIAN PASTA LINGUINE 235,-
Linguine with creamy mushroom sauce, topped with cheese and parsley. 1,6,7
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 345,-
Served with bread, lemon and mayonnaise. 1,2,3,7
White: Von Winning Riesling 115,-/545,-
51. CRAB CLAWS 445,-
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. 650,- 2 pers. 1200,-
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. 800,- 2 pers. 1500,-
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. 850,- 2 pers. 1600,-
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 169,- 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. 520,- 2. pers 950,-
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. 1000,- 2 pers. 1900,-
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



FISH ME

RESTAURANT

BURGERS

60. SALMON BURGER		259,-
Our own salmon burger. Salad, horseradish cream and pickled red onion. Served with french fries.	1a,4,7	
61. WHALE BURGER		269,-
Our own whale burger. Salad, pepper sauce, tomato and red onion. Served with fries	1,12	
62. BEEF BURGER		259,-
Locally produced burger, salad, bacon, cheese, tomato and pickled red onion and dressing. Served with french fries.	1,7	
63. FISH ME SIGNATURE BURGER		269,-
Locally produced burger. rucola, Fish Me signature dressing and brie.	1,7	
64. VEGETARIAN BURGER		239,-
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,-
SAUS Beurre blanc sauce / mushroom sauce	7,10,12	35,-
DIP Aioli / Chilimayonnaise / Wasabimayonnaise / Majones	3,7,10	25,-
Seaweed butter	7	20,-



SANDWICHES

70. SHRIMPS	1,2,3	199,-
Shrimps, mayonnaise, lemon, cucumber, salad and Princess Caviar.		
71. SALMON AND SCRAMBLED EGGS	1,3,4,7	189,-
Smoked salmon, salad, cucumber and scrambled eggs.		
72. SKAGEN SANDWICH	1,2,3,7	189,-
Our own skagenrøre and salad. Topped with caviar.		

BAGUETTES

80. SALMON AND SCRAMBLED EGGS	1,3,4,7	179,-
Smoked salmon, cucumber, salad and scrambled eggs		
81. SHRIMPS	1,2,3	179,-
Shrimps, mayonnaise, lemon cucumber, salad and Princess Caviar.		
82. SHRIMPS, SKAGENRØRE AND SALMON	1,2,3,4	199,-
Shrimps, our own skagenrøre and smoked salmon.		
Caviar, pomegranate, salad, cucumber and capers.		
83. CHEESE AND HAM	1,3,7	159,-
Locally produced cheese, cucumber, salad, tomato and ham.		
84. HOT SMOKED WHALE	1,3	179,-
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		110,-
93. APPLE CAKE		110,-
Served with ice cream		
94. CHEESECAKE		110,-
95. WAFFLE		89,-
Served with brown cheese, jam and sour cream		
96. PECAN PIE		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



FUTOMAKI (6 pcs)

100. SPIDER ROLL	165,-
Softshell crab, avocado, cucumber, kampyo. Topped med chili mayo and teriyaki.	1,2,3,6,7,11,12
101. HOT FUTO SALMON	165,-
Whole fried maki with Salmon, avocado, cream cheese.	1,3,4,6,7,11
Topped with teriyaki, chili mayo and sesame.	
102. CRUNCHY TARTAR	165,-
Avocado, cucumber, cream cheese.	
Topped with salmon tartare, wasabi mayo and crisp.	1,3,4,6,7,11,12
103. FUTO SPECIAL	165,-
Tempura scampi, surimi, cream cheese, avocado, mango.	1,2,3,4,6,7,11,12
Topped with chili mayo, teriyaki and spring onion and crisp.	

URAMAKI (8 pcs)

110. SAKE MAKI	160,-
Salmon, avocado, cucumber. Topped with spring onions and sesame.	4,11
111. CALIFORNIA ROLL	169,-
Crab mix, avocado, chili mayo. Topped with sesame seeds.	1,2,3,4,6,11
112. SPICY TUNA	169,-
Tuna, spring onions, cucumber, wasabi mayonnaise.	3,4,7,11
Topped with sriracha sauce and sesame seeds.	
113. PHILADELPHIA ROLL	169,-
Salmon or ebi, avocado, cream cheese and sesame seeds.	2,4,7,11
114. TEMPURA SCAMPI	169,-
Tempura scampi, avocado, cucumber, sesame seeds.	1,2,3,11
115. STRAWBERRY ROLL	169,-
Tempura scampi, cucumber, avocado.	1,2,5,7,11,12
Topped with sesame, cream cheese, strawberries and Fish Me Signature chili jam.	
116. SPICY SALMON	169,-
Salmon, cucumber, spring onion, wasabi mayonnaise.	3,4,7,11
117. SWEET HOTATE	179,-
Scallops, cream cheese, avocado.	2,3,5,7,11,12
Topped with mango, Fish Me Signature chili jam and caviar.	
118. MANGO ROLL	169,-
Tempura scampi, cucumber, avocado.	
Topped with cream cheese, mango and Fish Me Signature chili jam.	1,2,5,7,11,12
119. GREEN ROLL	169,-
Salmon, cucumber.	
Topped with sesame, cream cheese, avocado and Fish Me Signature chili jam.	3,4,5,6,7,11



FISH ME

SUSHI

SPECIAL URAMAKI (8 pcs)

120. WILD SALMON	199,-
Avocado, cucumber, takuan.	3,4,7,10,11
Topped with smoked salmon, mustard sauce, sesame seed and lemon.	
121. QUEEN ROLL	199,-
Tempura scampi, avocado, and salmon.	1,2,3,4,7,11,12
Topped with tuna, chili mayo sesame seed and caviar.	
122. KING ROLL	199,-
Tempura scampi, kampyo.	1,2,3,4,6,11,12
Topped with crab mix, teriyaki and lemon.	
123. RAINBOW ROLL	199,-
Ebi, cucumber.	2,3,4,6,7,9,11,12
Topped with salmon, tuna, halibut, avocado, chili mayo, teriyaki and sesame.	
124. CEVICHE ROLL	199,-
Marinated halibut, cucumber.	3,4,11
Topped with tuna, chili mayo, sesame and spring onions.	
125. FLAMED SALMON ROLL	199,-
Tempura scampi, mango.	1,2,4,6,11,12
Topped with flamed salmon, teriyaki, sesame, spring onions and crisp.	
126. SPICY HALIBUT	199,-
Deep-fried kampyo, cucumber, avocado.	1,4,11
Topped with flamed halibut, sesame seeds sriracha and spring onion.	
127. FLAMED HOSOMAKI ROLL	199,-
Cucumber. Topped with flamed tuna tartar, teriyaki.	4,6,11
128. LOBSTER ROLL	325,-
Lobster, avocado, cream cheese.	1,2,3,7,11
Topped with chili mayo, crisp, caviar and spring onions.	

VEGETARIAN/VEGAN MAKI

130. FUTO VEGAN	155,-
Deep-fried kampyo, avocado, cucumber. Topped with teriyaki, sesame, spring onion, peanuts.	1,8,11,12
131. MANGO ROLL	145,-
Avocado, cucumber, kampyo. Topped with mango and sesame.	7,11
132. SEAWEED ROLL	145,-
Avocado, cucumber and asparagus. Topped with seaweed and sesame.	11,12
133. GARDEN ROLL	145,-
Cucumber, takuan, deep-fried kampyo.	1,5,7,11,12
Topped with avocado, Fish Me Signature chili jam and sesame.	



FISH ME

SUSHI

NIGIRI (2 pcs)

140. SALMON	4	75,-
141. FLAMED SALMON	4,6,11	85,-
142. CHEESY SHRIMP	2,7	85,-
143. TUNA / HALIBUT / SCALLOP	4/4/14	85,-
144. LANGOUSTINE	2	95,-
145. ORANGE LIQUOR SALMON	4	95,-

SASHIMI (3 pcs)

160. SALMON	4	65,-
161. TUNA /HALIBUT /SCALLOP	4/4/14	80,-
162. WHALE (TATAKI)		85,-

COMBOS

180. BASIC COMBO 12 pcs		240,-
Tempura Scampi (8 pcs), Salmon Nigiri (2 pcs), Flamed Salmon Nigiri (2 pcs).	1,2,3,4,6,11	
181. SALMON COMBO 12 pcs		240,-
Philadelphia Roll (8 pcs), Salmon Nigiri (2 pcs), Salmon Sashimi (2 pcs).	2,4,7,11	
182. FISH ME SET 18 pcs		340,-
Green Dragon Roll (8 pcs), Tempura scampi (8 pcs), Cheesy Shrimps Nigiri (2 pcs).	1,2,3,4,5,6,7,11	
183. SHARING PLATE 34 pcs		585,-
California Roll (8 pcs), Sake Maki (8 pcs), Tempura scampi (8 pcs), Hot futo salmon roll (6 pcs), Salmon Nigiri (2 pcs), Tuna Nigiri (2 pcs).	1,2,3,4,6,7,9,11	
184. EXCLUSIVE PLATE 76 pcs		1205,-
Spicy salmon (8 pcs), Sweet hotate (8 pcs), Rainbow roll (8 pcs), Green dragon Roll (8 pcs), Ceviche roll (8 pcs), Strawberry roll (8 pcs), Lobster roll (8 pcs), Today's selection of nigiri (8 pcs) and sashimi (10 pcs).	1,2,3,4,5,6,7,9,11,12	

SUSHI DISHES

190. POKE BOWL		189,-
Sushi salad on a bed of rice. Salmon, vegetables and tempura shrimp. Served with chili mayo and teriyaki sauce.	1,2,3,4,6,7,11	
191. SALMON TARTARE		189,-
Fresh raw salmon with flavors of local seasoning.	4,6,11	
192. TEMPURA TEMPTATION		199,-
Six tempura prawns on a bed of rice. Served with chili mayo and teriyaki.	1,2,3,6,11	

EXTRA

Chili mayo 3/ Teriyaki 6 / Ponzu 1,6/ Soy sauce 6/ Wasabi mayonnaise 3/ Chili jam	25, -
Seaweed / Ginger / Sunomono / Edamame beans	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 - Mollusks



44. SPECIAL PLATE



31. PASTA LINGUINI A LA FISH ME



40. ENTRECÔTE



52. BIFF BURGER



190. POKE BOWL



183. SHARING PLATE



122. KING ROLL



184. EXCLUSIVE PLATE



58. THE ULTIMATE VIKING PLATE FOR 2 PERS



55. NORWEGIAN LOBSTER



53. NORWEGIAN KING CRAB

