

STARTERS

Gravlaks	215
Our own marinated salmon, served with mustard sauce and flatbread. <i>1a,1c,1d,4,10,12</i> White: Von Winning Riesling 125/ 599	
Smoked fish	215
A selection of our smoked and marinated specialties. Served with tartar sauce, mackerel mousse and flat bread. <i>1a,1c,1d,3,4,7,10,11,12</i> White: Von Winning Riesling 125/ 599	
Local flavours cheese	225
A selection of local cheese served with cloudberry jam and flatbread <i>1a,1c,1d,7</i> Cider: Alde Svans 185/ 1110	

Local flavours meat	225
A selection of local ham served with pear & chili jam and flatbread <i>1a,1c,1d</i> Rosé: Produttori di Manduria "AKA" Primitivo Rosato 119/ 549	

Pan fried scallops	215
Served with beurre blanc sauce topped with trout caviar <i>4,7, 8d,14</i> White: Domaine Malandes Chablis 153/ 745	



OYSTERS & CAVIAR

Norwegian oysters	2 pcs	229
Served with mignonette sauces and lemon.	4 pcs	399
	8 pcs	749
Champagne: André Clouet Silver Brut Nature 212/ 1062		
French oysters	3 pcs	235
Served with mignonette sauces and lemon.	6 pcs	399
	12 pcs	749
Champagne: André Clouet Silver Brut Nature 212/ 1062		
Rossini Sturgeon Caviar 30 grams	Baerii	1190
Sturgeon Caviar served with sour cream, red onion and blini.	Oscietra	1450
Champagne: Louis Roederer Vintage Rosé 2125		
Kalix Løyrom 30 grams		490
Løyrom Caviar served with sour cream, red onion and blini.		
Champagne: Louis Roederer Vintage Rosé 2125		

SOUPS

Bergen fish soup	199
Topped with vegetables julienne. Served with bread and butter. <i>1a,1b,2, 4,6,7,9,11,12</i> White: Lagar de Cervera 125 / 599	
Lobster soup	299
Topped with vegetables julienne. Served with bread and butter. <i>1a,1b,2,4, 6,7,9,11,12,14</i> White: Southern Right, Sauvignon Blanc 145/ 655	

BURGERS

Salmon Burger	299
Our homemade salmon burger with salad, tartar sauce and pickled red onion. Served with french fries. <i>1a, 3,4,7,10,12</i> White: Von Winning Riesling 125/ 599	
Beef Burger	289
Locally produced burger, salad, bacon, cheese, tomato and pickled red onion and aioli. Served with french fries. <i>1a,3,7,10,12</i> Red: Fenocchio Barbera d'Alba Superiore 135/ 625	
Fish Me Signature Burger	299
Our homemade white fish burger, served with cucumber, pickled red onion and tartar sauce. served with french fries. <i>1a,3,4,7,10,12</i> White: Von Winning Riesling 125/ 599	
Vegetarian Burger	239
Vegetarian patty with salad, tomato and pickled red onion. Served with french fries <i>1a,3,7,10,12</i> White: Von Winning Riesling 125/ 599	

SALADS

Seafood salad	299
Hand-peeled shrimp, smoked salmon and skagen salad. Topped with caviar, pomegranate, cherry tomatoes, cucumber and lemon. Served with bread and butter. <i>1a,1b,2,3,4,7,10,12</i> White: Von Winning Riesling 125/ 599	
Smoked whale	299
Smoked whale, rucola, blue cheese, red onion, walnuts, pickled pear and sweet chilli sause. Served with bread and butter. <i>1a,1b,7,8c,12</i> Rosé: Produttori di Manduria "AKA" Primitivo Rosato 119/ 549	
Fish Me Skagen	299
Our own Skagen shrimp salad on a bed of rocket. Topped with caviar. Served with bread and butter. <i>1a,1b,2,3,4,7,10,12</i> White: Laroche Chardonnay 119/ 545	
Vegetarian salad	249
Lokal cheese, chickpeas, walnuts, beets, kale, pickled red onion, pomegranate and pepper sauce. Served with bread and butter. <i>1a,1b,7,8c,10,12</i> Rosé: Produttori di Manduria "AKA" Primitivo Rosato 119/ 549	

FISH DISHES

Ovenbaked White Fish	385
Hake, Tusk or Pollack Served with baked potato, brokkolini, beurre blanc sauce, crispy sea salad. <i>4,7,12</i> White: Lagar de Cervera 125 / 599	
Cod, Turbot, Halibut or Monkfish	485
Served with baked potato, spinach with sun dry tomat, pine nuts, pea puree and trout caviar <i>4,7, 8d</i> Red: Trimbach Pinot Noir 125 / 599	



Ovenbaked Salmon	465
Served with mashed potato, asparagus, hollandaise sauce and lemon <i>3,4,7,12</i> White: Terra Costantino de Aetna Etna Bianco DOC 167/ 763	
Fish & Chips	319
Served with french fries, salad with vinaigrette and tartar sauce <i>1a,3,4,10,12</i> Champagne: Henriot Blanc de Blanc 300 / 1500	
Klippfisk	465
Served with baked potato, asparagus, pea puree and bacon <i>4,7</i> Red: Trimbach Pinot Noir 125 / 599	

PASTA DISHES

Vegetarian Pasta	309
Pappardelle pasta with brokkolini, parlsy, spinach, sun dried tomatoes and local cheese. <i>1a,3,7,8d</i> White: Lagar de Cervera 125 / 599	
Pasta a la Fish Me	349
Pappardelle pasta with creamy lobster sauce, mussels, shrimps and parsley <i>1a,2,3,6,7,12,14</i> White: Terra Costantino de Aetna Etna Bianco DOC 167/ 763	



SHELLFISH

Shrimp plate	409
Served with lemon, mayonnaise and bread. <i>1a,1b, 2,3,10,12</i> White: Von Winning Riesling 125/ 599	
Crab Claws	599
Served with salad with vinegrette, mayonnaise, lemon and bread. <i>1a,1b,2,3,10,12</i> White: Domaine Malandes Chablis 153/ 745	
Crab Meat (stonecrab)	399
Served with salad with vinegrette, mayonnaise, lemon and bread. <i>1a,1b,2,3,10,12</i> White: Domaine Malandes Chablis 153/ 745	
Local Caught Langustine	590 / 1100
Gratinated with garlic butter. Served with aioli, salad with vinaigrette and bread. <i>1a,1b,2,3,7,10,12</i> Champagne: Henriot Blanc de Blanc 300 / 1500	
Norwegian Lobster	1295 / 2495
Norwegian lobsters from our aquarium. Steamed natural or gratinated with garlic butter. Served with salad with vinaigrett, hollandaise sauce, lemon and bread. <i>1a,1b,2,3,7,10,12</i> Champagne: Henriot Blanc de Blanc 300 / 1500	
King Crab	1395 / 2695
Steamed kingcrab with garlic seaweed butter. Served with salad with vinaigrett, hollandaise sauce, lemon and bread. <i>1a,1b,2,3,7,10,12</i> Champagne: Henriot Blanc de Blanc 300 / 1500	



MEAT DISHES

Reindeer	485
Served with baked potato, asparagus and red wine sauce <i>1a,3,7,12</i> Red: Fenocchio Barolo Cannubi 249/ 1200	
Whale	485
Served with mashed potato, caramelised root vegetables and red wine sauce <i>7,12</i> Red: Fenocchio Barolo Cannubi 249/ 1200	

SHELLFISH TOWERS

	1 pers. / 2 pers
North Atlantic Plate	795 / 1490
Snow crab, crab claws, fresh shrimp .Served cold with salad with vinegrette, aioli, lemon and bread. <i>1a,1b,2,3,4,10,12</i> White: Domaine Malandes Montmains 1er Cru Chablis 249/ 1200	
Fjord Plate	1050 / 2000
Steamed snowcrab and langoustines with garlic seaweed butter. Crab meat and creamy mussels. Served with salad with vinaigrette, aioli, lemon and bread. <i>1a,1b,2,3,7,10,12,14</i> White: Domaine Malandes Montmains 1er Cru Chablis 249/ 1200	
Viking Plate	2190 / 4300
Steamed kingcrab, norwegian lobster and langoustines with garlic seaweed butter. French and norwegian oyster, pan fried scallops with caviar. Served with salad with vinaigrette, aioli, hollandaise sauce, lemon and bread. <i>1a,1b,2,3,7,10,12,14</i> Champagne: Henriot Blanc de Blanc 300 / 1500	

SHELL

Creamy Mussels	319
Mussels in a creamy white wine sauce. Served with garlic bread <i>1a,1b,7,12,14</i> White: Terra Costantino de Aetna Etna Bianco DOC 167/ 763	
Spicy Mussels	339
Mussels in a creamy chili sauce. Served with garlic bread. <i>1a,1b,7,12,14</i> White: Southern Right, Sauvignon Blanc 145/ 655	



DESSERTS

Assorted icecream	125
Chocolate fondant	165
Apple Cake	185
Strawberry Cake	185



EXTRAS

French Fries	69
Ovenbaked potatoes	79
Mashed potatoes	79
Steamed brokkolini	79
Steamed asparagus	79
Glutenfree bread	60
Bread	60
Bread with butter	79
Salad	79

DIPS & SAUCES

Aioli	35
Chilimayonnaise	35
Tartarsauce	35
Mayonnaise	25
Seaweed butter	30
Mustard sauce	30
Beurre Blanc	49
Red wine sauce	49
Hollandaise	49

Homemade cake	1a,3,7	185
Pekan Pie	3,8c	155
Assorted cakes in bakery	1a,3,7	175

SUSHI

NIGIRI - 2 PIECES

Salmon or Ebi-shrimps	2,4,7,10	89
Flamed salmon or Cheesy shrimps	2,4,7,10	89
Tuna, halibut or scallop	2,4,7,10,14	99
Nigiri Moriawase	10 pieces, chefs choice	399

SASHIMI - 3 PIECES

Salmon, tuna, halibut or scallop	2,4,7,10,14	89
Flamed whale	4,7,10	89
Sashimi Moriawase	10 pieces, chefs choice	289

FUTOMAKI - 6 PIECES

Spider roll		179
Softshell crab, avocado, cucumber, kanpyo and salad. Topped with sesame seed, chili mayo and teriyaki.	1a,2,3,6,7,10,11,12	
Hot futo salmon		179
Whole fried maki with salmon, cucumber, kanpyo. Topped with teriyaki, chili mayo and sesame seeds.	1a,3,4,6,7,10,11,12	
Salmon panko		179
Salmon in panko, cucumber, avocado, cream cheese, oshinko and salad.	1a,4,7,10,11,12	
Futo special		179
Tempura shrimp, cucumber, salad, spicy mayo, avocado and cream cheese, topped with charred salmon.	1a,2,3,4,6,7,10,11,12	
Futo umai		179
Tuna paste, salad, cucumber, oshinko, sriracha	4,7,10,12	
Futo vegan		169
Mango, avocado, cucumber, salad. Topped with teriyaki and sesame seed.	6,8,11,12,13	

COMBOS

Kakuda - 12 pieces		269
Tempura Shrimp roll (8 pcs), Salmon Nigiri (2 pcs), Flamed Salmon Nigiri (2 pcs)	2,3,7,10,11,12	
Sakana - 12 pieces		279
Philadelphia Roll (8 pcs), Salmon Nigiri (2 pcs), Salmon Sashimi (2 pcs).	4,7,10,11,12	
Ozeki - 18 pieces		369
Green Dragon Roll (8 pcs), Tempura shrimp roll (8 pcs), Cheesy Shrimps Nigiri (2 pcs).	1a,2,4,7,10,11,12	
Fuji - 16 pieces		409
Hot futo maki (6pcs), chicken and vegetables spring rolls (4pcs), futo umai (6 pcs)	1a,3,4,6,7,10,11,12	
Okinawa - 34 pieces		679
Spicy tuna (8 pcs), Sake Maki (8 pcs), Tempura shrimp roll (8 pcs), Hot Futo salmon (6 pcs), Salmon Nigiri (2 pcs), Tuna Nigiri (2 pcs).	1a,2,3,4,6,7,10,11,12	
Signatur Fish Me - 70 pieces		1399
Nigiri salmon (4 pcs), Nigiri Tuna (4 pcs), Nigiri Ebi (4 pcs), Futo Spider Roll (6 pcs), Hot Futo Salmon (6 pcs), Futo Special (6pcs), Flamed Salmon Roll (8 pcs), Philadelphia Roll (8pcs), Green Dragon (8 pcs), Tuna Uramaki (8 pcs), Umai Uramaki (8 pcs)	1a,2,3,4,6,7,10,11,12	

URAMAKI - 8 PIECES

Tempura Shrimp roll		179
Tempura shrimp, cucumber, kanpyo, sesame seeds and chili mayonnaise	1a,2,3,6,11,12	
Philadelphia roll		179
Salmon, avocado, cucumber, cream cheese and sesame seed.	4,7,10,11,12	
Spicy maki		179
Choose between: SALMON/ SCALLOPS/ HALIBUT. Cucumber, oshinko. Topped with sesame seed and chili mayonnaise.	1a,3,4,6,7,10,11,12	
Tuna		179
Tuna, cucumber, oshinko, sriracha, sesame seed.	4,7,10,11,12	
Umai		179
Spicy tuna paste, cucumber, sesame seed.	1a,2,3,4,6,7,10,11,12	
Wild salmon		209
Avocado, cucumber, smoked salmon. Topped with togarashi and sesame seed.	4,7,10,12	
Rainbow roll		209
Ebi shrimps, cucumber. Topped with salmon, tuna, halibut, chili mayo, sriracha and sesame seed	2,3,4,6,7,10,11,12	
California snow roll		189
Avocado, cucumber, topped with snow crab mix, chili mayo and sesame seed.	2,3,4,7,10,11,12	
Red dragon roll		189
Tempura shrimp, kanpyo. Topped with sesame seed, cream cheese, strawberry and Fish me Signature chilijam.	1a,2,3,5,7,8,10,11,12	
Green dragon roll		189
Salmon, cucumber. Topped with sesame, cream cheese, avocado and Fish me Signature chili jam	4,6,7,10,11,12	
Flamed tuna roll		209
Tempura shrimp, cucumber, oshinko, spicy mayo, cream cheese, topped with charred tuna, togarashi	1a,2,3,4,7,10,12	
Flamed salmon roll		209
Tempura shrimp, mango, cream cheese. Topped with flamed salmon, teriyaki, sesame.	1a,2,4,6,7,10,11,12	
Flamed halibut roll		209
Oshinko, cucumber, avocado, cream cheese. Topped with sesame seed, flamed halibut, sriracha	4,7,10,11,12	
Seaweed roll		169
Avocado and cucumber. Topped with seaweed.	7,10,11,12	

BOWLS & EXTRAS

Pokebowl		289
Choose between: Salmon/ Tuna/Tempura shrimp/ Fried Salmon /Fried Halibut. Sushi salad on a bed of rice. Served with chilimayonnaise and teriyaki sauce.	1a,2,3,4,6,7,11	
Vegetable spring roll - 4 pcs	1a, 6	89
Chicken spring roll - 4 pcs	1a, 6	89
Edamame beans Ginger Seaweed		35
Chilimayo Teriyakisauce Sriracha Chilijam Ponzu sauce.		30
Extra bowl of sushi rice		45

ABOUT FISH ME



Fish Me is located in Mathallen at Fisketorget in Bergen. The Fish Market (Fisketorget) is one of Bergen's biggest attractions with long traditions and has existed since the 13th century. Since then, the square has been one of the central places for trade between fishermen, farmers, and Bergen's residents. Today, Fisketorget is also one of Bergen's and Norway's largest tourist attractions.

The construction of Mathallen in 2012 was a modernization of the open market square and made it possible to continue Fisketorget as an all year destination for shopping and experiences, in addition to the seasonal market stalls. Fish Me has been in Mathallen since its opening and has become one of the locals' favorite places to purchase and eat high quality local seafood. Fish Me is preserving century long Bergen traditions while also developing new products and adapting new trends.

At Fish Me we focus on local produce with high quality. We are also focusing on sustainability and our local environment. That's why we are constantly working to become even better at utilizing our resources in the best possible way and achieve the smallest possible environmental footprint of our operations. In 2024 we got certified as an Eco-Lighthouse.

The local and sustainable food we serve is all about producing and consuming food in the local community using environmentally responsible and ethical practices. This approach promotes healthier eating habits, supports local farmers and fishermen, and helps reduce the environmental impact of food transportation. By choosing to eat locally and sustainably produced food, we can improve our health, support our communities, and reduce our impact on the environment.



The Fishmarket in Bergen ca. 1880-1900. Photo from the archive of Bergen Municipality.

ALLERGENES

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, 8d pine nuts. 9 - celery. 10 - mustard. 11 - sesame seeds. 12 - sulfur dioxide and sulphites. 13 - lupine. 14 - mollusks.

MENU



FISH ME

