

# 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.*



*As an Eco-Lighthouse certified company, we offer our customers services and products created with a focus on sustainability, environmental responsibility, and ethical practices, contributing to a greener future while supporting their own environmental commitment.*

# OYSTERS AND CAVIAR

## Norwegian oysters

2 pcs. 239 | 4 pcs. 419 | 8 pcs. 769

Served with mignonette sauce, orange salsa, and lemon.

*Mustard, sulphite, mollusc*

## French oysters n.3

3 pcs. 249 | 6 pcs. 429 | 12 pcs. 779

Served with mignonette sauce, orange salsa, and lemon.

*Mustard, sulphite, mollusc*

## Oyster mix

1399

8 pcs French oysters and 12 pcs Norwegian oysters,  
mignonette sauce, orange salsa, and lemon.

*Mustard, sulphite, mollusc*

## Rossini Sturgeon Caviar | 30g

Baerii 1199 | Oscietra 1499

Served with blinis, sour cream, and red onion.

*Wheat, egg, fish, lactose*

## Kalix Caviar | 30g

499

Served on a black waffle with sour cream, red onion, and dill.

*Wheat, egg, fish, lactose*

# STARTERS

<b>Bergen Fish Soup</b>	<b>179</b>
Topped with julienne vegetables. Served with bread and butter.	
<i>Wheat, barley, shellfish, fish, soy, lactose, celery, sesame, sulphite</i>	
<b>Gravlax</b>	<b>239</b>
Our own marinated salmon, served with mustard sauce and flatbread.	
<i>Wheat, oats, rye, fish, mustard, sulphite</i>	
<b>Smoked Fish</b>	<b>229</b>
A selection of our smoked and marinated specialties. Served with tartar sauce, mackerel mousse, and flatbread.	
<i>Wheat, oats, rye, egg, fish, mustard, sesame seeds, sulphite</i>	
<b>Nduja pan fried Scallops</b>	<b>3 pcs. 259</b>
Nduja marinated scallops with cauliflower- and celerypuré, topped with trout roe.	
<i>Wheat, fish, lactose, celery, mollusc</i>	
<b>Lobster Bisque</b>	<b>319</b>
Topped with julienne vegetables. Served with bread and butter.	
<i>Shellfish, fish, soy, lactose, celery, sesame, sulphite, mollusc, gluten</i>	
<b>Halibut Tartare</b>	<b>349</b>
Made with seasonal garnish and served with caviar.	
<i>Wheat, oats, rye, fish, mustard, sulphite, lactose</i>	

# SALADS

*Served with bread and butter*

<b>Seafood Salad</b>	<b>299</b>
Hand-peeled shrimp, smoked salmon, and Skagen salad. Topped with princess caviar, pomegranate, cherry tomatoes, cucumber, and lemon.	
<i>Wheat, barley, shellfish, fish, egg, lactose, mustard, sulphite</i>	
<b>Smoked Whale</b>	<b>299</b>
Arugula, blue cheese, red onion, walnuts, pickled pear, and sweet chili sauce.	
<i>Wheat, barley, walnut, sulphite</i>	
<b>Vegetarian Salad</b>	<b>279</b>
Blue cheese, chickpeas, walnuts, beets, cabbage, pickled red onion, pomegranate, and pepper sauce.	
<i>Wheat, barley, walnut, lactose, sulphite</i>	

# MAIN COURSES

## FISH

Today's Special 349

The catch of the day from the fish counter, served with seasonal sides.

*Ask for allergens*

Bergen Fish Soup 289

Topped with julienne vegetables  
Served with bread and butter.

*Wheat, barley, shellfish, fish, soy, lactose, celery, sesame, sulphite*

Oven-baked White Fish

*Hake 459 | Turbot 469*

*| Monkfish 479 | Halibut 489 | Cod 499*

Served with oven-baked potatoes, broccolini, sellery- and cauliflower puree, beurre blanc and seaweed.

*Fish, milk, sulphite*

Grilled Salmon 489

Served with mashed potatoes, broccolini, hollandaise sauce, and lemon.

*Egg, fish, milk, sulphite*

Dried Cod (Klippfisk) 499


Served with baked potato, broccolini, pea puree, and bacon.

*Fish, lactose*

Fish & Chips 359

Served with French fries, salad with vinaigrette, and tartar sauce.

*Wheat, egg, fish, mustard, sulphite*

Seaweed Pasta  379

Vegetarian twist on Aglio Olio with seaweed.

*Wheat, shellfish, egg, soy, lactose, sulphite, mollusc*

## MEAT

Reindeer 499

Served with oven-baked potatoes, asparagus, chanterelle mushrooms, and red wine sauce.

*Lactose, sulphite*

Whale Steak 549

Served with mashed potatoes, asparagus, candied pear, and red wine sauce.

*Lactose, sulphite*

## BURGERS

Salmon Burger 329

Salmon burger with salad, hollandaise sauce, and pickled red onion. Served with French fries.

*Wheat, egg, fish, lactose, mustard, sulphite*

Fish Me Signature Burger 339

White fish burger with cucumber, pickled red onion, and tartar sauce. Served with French fries.

*Wheat, egg, fish, lactose, mustard, sulphite*

Beef Burger 349

Gourmet burger with salad, bacon, cheddar, tomato, pickled red onion, and aioli. Served with French fries.

*Wheat, egg, lactose, mustard, sulphite*

Gluten-Free Bun +49

# SEAFOOD & SHELLFISH

- Moules-frites** 369  
Mussels in creamy white wine sauce. Served with French fries and aioli.  
+40NOK Spicy Mussels  
*Milk, sulphite, mollusc*
- Pasta a la Fish Me** 449  
Pappardelle pasta with creamy lobster sauce, lobster meat, mussels, langoustine, and parsley.  
*Wheat, shellfish, egg, soy, lactose, sulphite, mollusc*
- Shrimp Platter** 429  
With lemon, mayonnaise, and bread.  
*Barley, shellfish, egg, mustard, sulphite*
- Crab Claws** 599  
With mayonnaise, lemon, and salad with vinaigrette. Served with bread.  
*Barley, shellfish, egg, mustard, sulphite*
- Crab Meat** 449  
With mayonnaise, lemon, and salad with vinaigrette. Served with bread.  
*Barley, shellfish, egg, mustard, sulphite*
- Locally Caught Langoustine** *Small 699 / Large 1299*  
Grilled with garlic butter. Served with aioli, salad with vinaigrette, and bread.  
*Wheat, barley, shellfish, egg, lactose, mustard, sulphite*
- Norwegian Lobster** *Small 1299 / Large 2499*  
Norwegian lobster from our aquarium. Steamed naturally or gratinated with garlic butter. Served with hollandaise sauce, salad with vinaigrette, and bread.  
*Wheat, barley, shellfish, egg, lactose, mustard, sulphite*
- King Crab** *Small 1599 / Large 2999*  
Steamed king crab with garlic seaweed butter. Served with hollandaise sauce, salad with vinaigrette, and bread.  
*Wheat, barley, shellfish, egg, lactose, mustard, sulphite*

# SHARING PLATES

## Local Flavors Charcuterie

699

A selection of local cheeses and meats, served with fig and apricot jam and flatbread.

*Wheat, oats, rye, lactose, sulphite*

# SHELLFISH TOWER

## North Atlantic Platter

Small 799 / Large 1499

Snow crab, crab claws, and shrimp. Served cold with aioli, lemon, salad with vinaigrette, and bread.

*Wheat, barley, shellfish, egg, mustard, sulphite*

## Fjord Platter

Small 1069 / Large 1999

Steamed snow crab and langoustine with garlic seaweed butter. Crab meat and creamy mussels. Served with aioli, lemon, salad with vinaigrette, and bread.

*Wheat, barley, shellfish, egg, mustard, sulphite, mollusc*

## Viking Platter

Small 2199 / Large 4299

Steamed king crab, Norwegian lobster, and langoustine with garlic seaweed butter. French and Norwegian oysters, fried scallops. Served with aioli, hollandaise sauce, salad with vinaigrette, and bread.

*Wheat, barley, shellfish, egg, mustard, sulphite, mollusc*

# SEAFOOD BOIL

## Seafood Boil

4,999 (2 - 4 pax)

A feast of seafood products boiled together in a large pot with spices, shrimp, langoustine, lobster, mussels, snow crab, potatoes, and corn. Served with shellfish sauce and bread.

*Wheat, barley, shellfish, egg, mustard, sulphite, mollusc*

## NIGIRI WITH SOY GLAZE AND WASABI | 2 PCS

*shellfish, fish, sulphite, mollusc*

Salmon	129
Shrimp	129
Halibut	169
Scallops	179
Bluefin Tuna	249

*ask for flame-grilled*

## SASHIMI SERVED WITH SOY SAUCE AND WASABI

*shellfish, fish, sulphite, mollusc*

Salmon	119
Scallops	129
Bluefin Tuna	229

## FUTOMAKI

*wheat, barley, egg, soy, lactose, mustard, sesame, sulphite, celery, peanut, shellfish, fish*

### Spider Roll 179

Softshell crab, avocado, cucumber, pickled vegetables, and salad. Topped with sesame seeds, chili mayo, and teriyaki.

### Hot Futo Salmon 189

Deep-fried maki with salmon, cucumber, and pickled vegetables. Topped with teriyaki, chili mayo, and sesame seeds.

### Futo Special 189

Tempura shrimp, cucumber, salad, spicy mayo, avocado, and cream cheese. Topped with flame-grilled salmon.

### Futo Umai 179

Tuna cream, salad, cucumber, pickled vegetables, and sriracha.

### Futo Vegan 169

Mango, avocado, cucumber, salad. Topped with teriyaki and sesame seeds.

## URAMAKI

*wheat, barley, egg, soy, lactose, mustard, sesame, sulphite, celery, peanut, shellfish, fish*

### Tempura Shrimp Roll 179

Tempura shrimp, avocado, cucumber, pickled vegetables, sesame seeds, and chili mayo.

### Philadelphia Roll 179

Salmon, cucumber, avocado, cream cheese, and sesame seeds.

### Spicy Tuna 179

Tuna, cucumber, pickled vegetables. Topped with sesame seeds and chili mayo.

### Wild Salmon 219

Seaweed salad, cream cheese, smoked salmon and cucumber.

### Rainbow Roll 219

Shrimp, cucumber. Topped with flame-grilled tuna, salmon, and halibut, chili mayo, princess caviar, and sesame seeds.

### California Snow Roll 199

Avocado, cucumber. Topped with snow crab, chili mayo, and sesame seeds.

### Red Dragon Roll 189

Tempura shrimp, pickled vegetables. Topped with sesame seeds, cream cheese, strawberries, chili mayo and rice cracker.

### Green Dragon Roll 189

Salmon, cucumber. Topped with sesame seeds, cream cheese, avocado, teriyaki, caviar and chili mayo.

# SUSHI COMBOS

Nigiri & Sashimi Combo, 12 pieces of Chef's choice nigiri and sashimi	289
<i>wheat, barley, egg, soy, lactose, mustard, sesame, sulphite, celery, peanut, shellfish, fish</i>	
Shrimp & Salmon, 12 pieces	299
Philadelphia roll (8 pcs), salmon nigiri (2 pcs), salmon sashimi (2 pcs)	
<i>wheat, barley, egg, soy, lactose, mustard, sesame, sulphite, celery, peanut, shellfish, fish</i>	
Dragon Combo, 16 pieces	349
Green Dragon roll (8 pcs), Red Dragon roll (8 pcs)	
<i>wheat, barley, egg, soy, lactose, mustard, sesame, sulphite, celery, peanut, shellfish, fish</i>	
Roll Me Combo, 34 pieces	679
Spicy tuna (8 pcs), Philadelphia Roll (8 pcs), tempura shrimp (8 pcs), Hot Futo Salmon roll (6 pcs), salmon nigiri (2 pcs), scallop nigiri (2 pcs)	
<i>wheat, barley, egg, soy, lactose, mustard, sesame, sulphite, celery, peanut, shellfish, fish</i>	
Fish Me Signature Combo, 69 pieces	1399
Salmon nigiri (3 pcs), Bluefin Tuna nigiri (3 pcs), Shrimp nigiri (3 pcs), Spider roll (6 pcs), Hot Futo Salmon (6 pcs), Rainbow roll (8 pcs), Flame-grilled Salmon roll (8 pcs), Philadelphia roll (8 pcs), Green Dragon roll (8 pcs), Red Dragon roll (8 pcs), Spicy Tuna (8 pcs).	
<i>wheat, barley, egg, soy, lactose, mustard, sesame, sulphite, celery, peanut, shellfish, fish</i>	

# POKE BOWL

Poke Bowl	299
Choose from: SALMON / TEMPURA SHRIMP / GRILLED SALMON / GRILLED HALIBUT. Sushi salad on a bed of rice. Served with edamame beans, seaweed, vegetables, chili mayo, and teriyaki sauce.	
<i>wheat, egg, soy, lactose, sesame, sulphite, shellfish, fish</i>	

# DESSERT

Alm Gard Ice Cream	49 / 89 / 119	Pecan pie	159
1, 2 or 3 scoops		With berries	
<i>lactose, egg, wheat</i>		egg, walnut	
Chocolate fondant	149	Strawberry cake	169
With ice-cream and berries		Served with ice-cream and berries	
<i>wheat, egg, lactose</i>		<i>wheat, egg, lactose, nuts</i>	
Apple pie	159	Assorted cakes from our bakery	179
With ice-cream		Ask your waiter for today's selection	
<i>wheat, egg, lactose</i>		<i>ask your waiter for allergens</i>	



# BEVERAGE

See also the Sommelier's selection for additional wines on the last page. all items on this page contains: sulphites

## CHAMPAGNE

Ayala Brut Majeur

Glass 249 | Bottle 995

Ayala Blanc de Blancs

Glass 279 | Bottle 1295

Bollinger Rosé

Glass 299 | Bottle 1395

Bollinger Spécial Cuvée

Bottle 1495

Dom Perignon Brut

Bottle 2995

## WHITE WINE

Passage du Sud Sauvignon Blanc *Gascogne, France*

Glass 119 | Bottle 545

Calles Jazz Riesling, Rheingau *Germany*

Glass 129 | Bottle 595

Cave de Lugny Macon Chardonnay *Burgundy, France*

Glass 139 | Bottle 625

Hugel Gentil, Alsace *France*

Glass 149 | Bottle 645

Garzon Albarino *Maldonado, Uruguay*

Glass 159 | Bottle 695

Baron de Ley 3 Viñas Blanco Reserva *Rioja, Spain*

Glass 169 | Bottle 795

Régnard Chablis *Burgundy, France*

Glass 199 | Bottle 995

## SPARKLING WINE

Rathfinny Classic Cuvée *Sussex, England*

Glass 169 | Bottle 845

Teresa Rizzi Prosecco Brut DOC *Veneto, Italy*

Glass 149 | Bottle 695

## ROSÉ WINE

Museum Rosé *Cigales, Spain*

Glass 139 | Bottle 595

## RED WINE

Camp ste Marie Pinot Noir *Languedoc, France*

Glass 119 | Bottle 545

Baron de Ley Reserva *Rioja, Spain*

Glass 129 | Bottle 645

Vidal-Fleury Crozes-Hermitage *Rhône, France*

Glass 179 | Bottle 845

Pico Maccario Barolo *Piemonte, Italy*

Glass 199 | Bottle 995

## FORTIFIED WINE / SWEET WINE

La Gitana Manzanilla *Andalucia, Spain*

Glass 119 | Bottle 545

Niepoort Vintage 2016 *Porto, Portugal*

Glass 199 | Bottle 995

Alde Svans Iscider *Hardanger, Norway*

Glass 259 | Bottle 1295

## BEER / CIDER

7FJELL PILS	0.33L 119 / 0.5L 139
7FJELL BLANC	0.33L 129 / 0.5L 149
7FJELL IPA	0.33L 139 / 0.5L 169
7FJELL CIDER	0.33L 149 / 0.5L 179
7FJELL Småtøs	0.33L 119
7FJELL Kjuagutt	0.33L 129
7FJELL Fisketorget	0.33L 99
7FJELL Porter	0.33L 129
7FJELL Christmas Beer	139
7FJELL Ginger Ninja	129

## NON-ALCOHOLIC

COLA/ZERO/FANTA/SPRITE	0.33L 69
Local Apple juice	0.33L 79
Non-Alcoholic Beer	0.33L 89
Sparkling Water	0.33L 69
7FJELL Soda	0.33L 69

## COFFEE

FILTER COFFEE	49
ESPRESSO / AMERICANO	59
CAPPUCCINO/LATTE/MOCHA	69
HOT CHOCOLATE	69
TEA	39

## COCKTAILS

FISH ME MULE	149
Løitens apple schnapps, aquavit, lime, and ginger beer	

MONSTER MARGARITA	159
Tequila, Cointreau, lime, sugar, Monster Mango Loco	

MOJITO	159
Rum, lime, mint, sugar, and soda	

SPICED CHOCOLATE	159
Fisk, Captain Morgan, hot chocolate, chocolate garnish	

PORNSTAR MARTINI	179
Vodka, Passoa, passion fruit, egg, lime, and prosecco	

STRAWBERRY DAQUIRI	179
Rum, strawberry liqueur, strawberry purée, and lime	

NEGRONI	189
Campari, Gin, Red Vermouth	

AMARETTO WHISKEY SOUR	189
Disaranno, Jim Beam, egg, lime, sugar, bitters	

MOCKTAIL STRAWBERRY MOJITO	139
Strawberry purée, lime, mint, sugar, Sprite	

## SPRITZ

APEROL / ST GERMAIN / LIMONCELLO / CAMPARI	179
JODELVASSER	159

## COFFEE DRINKS

IRISH COFFEE	169
BAILEYS COFFEE	169
ESPRESSO MARTINI	179

ask your server for allergens

# SPIRITS

## G&T

BAREKSTEN / HENDRICKS / PORTOFINO  
- 7FJELL Premium tonic 189

PINK GIN & TONIC  
ELSKER / BROCKMANN  
- Thomas Henry Cherry Blossom 179

## AKEVITT

Bergens 109  
Løitens Linie 119  
Gilde 129  
Bareksten 139

## LIQUEUR

Løitens Epleslang (Apple Liqueur) 109  
Attåt Raspberry Liqueur 119

## WHISKEY

Jack Daniels Whiskey / Tennessee Apple 109  
Jim Beam Bourbon 119  
Glenfiddich Single Malt 12 YO 129  
Ardbeg 10 YO Islay Scotch 139  
Nikka From the Barrel 149

## COGNAC

Braastad VS 119  
Braastad XO 139  
Hennessy VS 179  
Hennessy XO 199

# WINE LOVERS

## SOMMELIER'S SELECTION

Our small wine cellar focuses on quality over quantity. Our sommeliers search far and wide to bring you treasures from around the world - at prices you won't find anywhere else! Selection varies.

*ask for allergens*

## SPARKLING WINES

Billecart Salmon Rosé	1000
Louis Roederer Rosé 2017	1000
Dom Perignon Rosé 2009	4000
KRUG Rosé 28th	4900
De Sousa 3A Blanc de Blancs Grand Cru	900
Deutz Brut 2016	800
Charles Heidsieck Blanc de Millenaries 2007	2200
Perrier-Jouët Belle Epoque 2015	1700
Bollinger PNVZ 19	1200
Bollinger La Grande Année 2014 / 2015	2000
KRUG Vintage 2002	6500
Bruno Paillard Assemblage 2015 1.5L MAG	2700
Pol Roger Cuvée Sir Winston	
Churchill 2015 1.5L MAG	4500

## WHITE WINE

Egon Müller Scharzhof Riesling 2022	1000
F.X Pichler Grüner Veltliner Loibner 2023	750
Ch. Montelena Chardonnay 2019 / 2020	1000
E. Guigal 'La Doriane' Condrieu 2016	1000
Hügel Riesling Schoelhammer 2009	1000
Trimbach Clos Ste Hune 2018	3000

## RED WINE

Bollinger Coteaux de Enfants	
Ay Rouge 2013 1.5L MAGNUM	2500

*Note: The prices listed are the cost price to the restaurant, and a service fee of 500 NOK applies to all bottles.*