

# MENU OVERVIEW

OYSTERS & CAVIAR	1
STARTERS	2
FISH, MEAT & BURGERS	3
SHELLFISH & SHELLS	4
SUSHI & SHARING	5 - 9
DESSERTS	10
BEVERAGES	11 - 12
WINE	13
SOMMELIER SELECTION	15 - 16

IMAGES OF OUR DISHES CAN BE FOUND  
ON THE LAST PAGES

# WELCOME TO FISH ME

*Fish Me is located inside Mathallen at Bergen's iconic Fish Market - a place with proud traditions dating back to the 13th century. For centuries, this has been a central meeting point where fishermen, farmers, and locals have traded, exchanged stories, and shared the best the sea and land have to offer. Today, the Fish Market is one of Bergen's most visited attractions. When Mathallen opened in 2012, it gave new life to the traditional market, transforming it into a year-round destination for food and experiences. Fish Me has been here since day one, and over time we've become a favorite spot for both locals and visitors to enjoy high-quality seafood. We carry on Bergen's rich food traditions - while also creating new flavors and keeping up with modern trends.*

*We take pride in using top-quality ingredients - always as local and short-traveled as possible. We work closely with trusted suppliers from our region and know exactly where our food comes from. Our ingredients are rooted in the West Coast - fresh, honest, and full of character. Our food is prepared with care and respect, and we serve it with a genuine love for seafood in a way that's relaxed, down-to-earth, and welcoming to everyone.*

*Sustainability is a natural part of who we are. Every day, we strive to make the most of our resources and reduce the environmental footprint of our operations. In 2024, we were certified as an Eco-Lighthouse (Miljøfyrtårn) - an important milestone that reflects our commitment to more responsible and conscious business practices. For us, sustainability means protecting our oceans, our nature, and the people we work with.*

*When you dine at Fish Me, you support local fishermen, farmers, and producers - and you get a taste of real West Norwegian food culture, grounded in tradition and with the future in mind.*



*As an Eco-Lighthouse certified business, we offer our customers products and services made with a focus on sustainability, environmental responsibility, and ethical practices—contributing to a greener future and supporting your own commitment to the environment*



# 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

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

Served with mignonette sauce, orange salsa, and lemon.

*Mustard, sulphite, mollusc*

## Oyster mix

20 pcs. 1399

A selection of French and Norwegian oysters, served with 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 Løyrom | 30g

499

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

*Wheat, egg, fish, lactose*

# STARTERS

## Bergen Fish Soup

179

Topped with julienned vegetables and chives. Served with fresh bread and flavorful garlic butter.

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

## Gravlax

239

Our own traditional cured salmon, served with mustard sauce and crisp flatbread.

*Wheat, oats, rye, fish, mustard, sulphite*

## Smoked Fish

229

A selection of our smoked specialities. Served with tartar sauce, mackerel mousse, and crisp flatbread.

*Wheat, oats, rye, egg, fish, mustard, sulphite*

## Pan-Seared Scallops

259

Scallops marinated in nduja, served with cauliflower and celery purée, topped with trout caviar.

*Fish, lactose, celery, mollusc*

## Lobster Bisque

319

Topped with julienned vegetables and chives. Served with fresh bread and flavorful garlic butter.

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

## Halibut Tartare

349

Topped with trout caviar and seasonal garnishes. Served with crisp flatbread.

*Wheat, oats, rye, fish, sulphite*

# SALADS

*Served with fresh bread and flavorful garlic butter*

## Vegetarian Salad

279

Salad with blue cheese, chickpeas, walnuts, beets, pickled red onion, pomegranate, and pepper sauce.

*Wheat, barley, walnut, lactose, mustard, sulphite*

## Seafood Salad

299

A fresh salad with hand-peeled shrimp, smoked salmon, and our house-made Skagen salad. Topped with princess caviar.

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

## Smoked Whale Salad


299

Salad with smoked whale, blue cheese, red onion, pickled pear, walnuts, and sweet chili sauce.

*Wheat, barley, walnut, sulphite*

# FISH, MEAT & BURGERS

## FISH

Catch of the Day	449
Today's fresh catch from our fish shop, served with seasonal accompaniments. <i>Ask us about allergens</i>	
Bergen Fish Soup	289
Topped with julienned vegetables and chives. Served with fresh bread and flavorful garlic butter. <i>Wheat, barley, shellfish, fish, soy, lactose, celery, sulphite</i>	
Fish & Chips	359
Served with french fries, salad with vinaigrette, and tartar sauce. <i>Wheat, egg, fish, mustard, sulphite</i>	
Vegetarian Pasta 	379
Pappardelle in a creamy sauce with garlic, chili, green beans, and lemon zest. Topped with parsley and dried seaweed. <i>Wheat, egg, lactose</i>	
Oven-Baked White Fish	
CHOOSE BETWEEN Hake 459 - Monkfish 479 - Turbot 469 Halibut 489 - Cod 499	
Served with oven-baked potatoes, broccolini, celery and cauliflower purée, seaweed, and beurre blanc sauce. <i>Fish, lactose, celery, sulphite</i>	
Oven-Baked Salmon	489
Served with mashed potatoes, broccolini, hollandaise sauce, and lemon <i>Egg, fish, lactose, sulphite</i>	
Dried Cod (Klippfisk)	499
Served with oven-baked potatoes, broccolini, pea purée, and bacon. <i>Fish, lactose</i>	
Chefs Choice of Maki, Nigiri and Sashimi 20 pcs.	479
Served with wasabi, ginger, chef's choice sauce, and tsuma. <i>Ask us about allergens</i>	

## MEAT DISHES

Reindeer Entrecôte	499
Served with oven-baked potatoes, caramelized green beans with toasted sunflower seeds, marinated chanterelles, and a flavorful red wine sauce with a hint of wild berries. <i>Lactose, sulphite</i>	
Whale Steak	549
Served with mashed potatoes, caramelized green beans with toasted sunflower seeds, marinated and grilled pear, and a flavorful red wine sauce with a hint of wild berries. <i>Lactose, sulphite</i>	

## BURGER

Fish Me Salmon Burger	329
Juicy salmon burger with fresh salad, hollandaise sauce, pickled red onion, and crispy french fries <i>Wheat, egg, fish, lactose, sulphite</i>	
Fish Me Signatur Burger	339
With cucumber, pickled red onion, flavorful tartar sauce, and crispy french fries <i>Wheat, egg, fish, lactose, mustard, sulphite</i>	
Fish Me Beef Burger	349
Classic gourmet burger with bacon and cheddar, fresh salad, tomato, pickled red onion, aioli, and crispy french fries. <i>Wheat, egg, lactose, mustard, sulphite</i>	

# SHELLFISH & SHELLS

*Served with fresh bread and flavorful garlic butter*

Moules-frites	369
Mussels in a creamy white wine sauce with fresh parsley. Served with crispy french fries and aioli. +40 NOK Spicy Mussels <i>Lactose, sulphite, mollusc</i>	
Shrimp Platter	429
Served with fresh bread, mayonnaise, and lemon. <i>Wheat, barley, shellfish, egg, mustard, sulphite</i>	
Pasta a la Fish Me	449
Pappardelle in a creamy lobster sauce with lobster meat, mussels, langoustine, and fresh parsley. <i>Wheat, shellfish, egg, soy, lactose, sulphite, mollusc</i>	
Crab Meat	449
Served with fresh bread, mayonnaise, salad with vinaigrette, and lemon. <i>Wheat, barley, shellfish, egg, mustard, sulphite</i>	
Crab Claws	599
Served with fresh bread, mayonnaise, salad with vinaigrette, and lemon. <i>Wheat, barley, shellfish, egg, mustard, sulphite</i>	
Locally Caught Langoustine	1 pers 699 / 2 pers 1299
Langoustine gratinated in garlic and seaweed butter. Served with fresh bread, aioli, salad with vinaigrette, and lemon. <i>Wheat, barley, shellfish, egg, lactose, mustard, sulphite</i>	
Norwegian Lobster	1 pers 1299 / 2 pers 2499
Norwegian Lobster from our aquarium. Choose between steamed plain or gratinated with garlic and seaweed butter. Served with fresh bread, hollandaise sauce, salad with vinaigrette, and lemon. <i>Wheat, barley, shellfish, egg, lactose, sulphite</i>	
King Crab	1 pers 1599 / 2 pers 2999
Steamed king crab with lemon and garlic seaweed butter. Served with fresh bread, hollandaise sauce, and salad with vinaigrette. <i>Wheat, barley, shellfish, egg, lactose, sulphite</i>	

# SHELLFISH TOWER

North Atlantic Platter 1 pers 799 / 2 pers 1499

Snow crab, crab claws, and shrimp. Served cold with fresh bread, flavorful garlic butter, aioli, salad with vinaigrette, and lemon.

Wheat, barley, shellfish, egg, mustard, sulphite

Fjord Platter 1 pers 1069 / 2 pers 1999

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

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

Viking Platter 1 pers 2199 / 2 pers 4299

Steamed king crab, langoustine, and gratinated Norwegian lobster with garlic seaweed butter. French and Norwegian oysters, and pan-seared scallops with caviar. Served with fresh bread, flavorful garlic butter, aioli, hollandaise sauce, salad with vinaigrette, and lemon.

Wheat, barley, shellfish, fish, egg, mustard, lactose, sulphite, mollusc

# SEAFOOD BOIL

Seafood Boil 2 pers 2799 / 4 pers 4999

A feast of carefully selected seafood products boiled together in a large pot with garlic, chili, nduja, and parsley. Includes shrimp, langoustine, lobster, mussels, snow crab, potatoes, and corn. Served with fresh bread, butter and, lemon. - Gloves and bib provided upon ordering

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

# SHARING PLATE

Local Flavors Charcuterie 489

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

Wheat, oats, rye, lactose

# NIGIRI

3 pcs. Served with soy sauce, wasabi, and ginger

Salmon 129  
Shrimp 129  
Halibut 149  
Scallops 159  
Tuna 199

Ask for flame-grilled  
Fish, mollusc

# SASHIMI

6 Pcs.. Served with soy sauce, wasabi, and ginger

Salmon 179  
Halibut 189  
Scallops 199  
Tuna 219

Fish, mollusc

# FUTOMAKI

6 pcs. Served with soy sauce, wasabi, and ginger

Futo Vegan 169  
Mango, avocado, cucumber, and lettuce.  
Topped with teriyaki and sesame seeds.  
Egg, lactose, mustard, sesame seeds, sulphite

Futo Umai 179  
Tuna cream, lettuce, cucumber, and oshinko.  
Topped with our own spicy sauce.  
Wheat, egg, fish, soy, lactose, mustard, sesesame seeds, sulphite

Spider Roll 179  
Tempura-fried softshell crab, avocado, cucumber, and kanpyo.  
Topped with sesame seeds, chili mayo, and teriyaki.  
Egg, fish, lactose, mustard, sesame seeds, sulphite

Hot Futo Salmon 189  
Deep-fried maki with salmon, cucumber, and kanpyo. Topped with teriyaki, chili mayo, and sesame seeds.  
Wheat, shellfish, egg, soy, lactose, mustard, sesame seeds, sulphite

Futo Special 189  
Tempura shrimp, cucumber, lettuce, avocado, and cream cheese.  
Topped with flame-seared salmon and chili mayo.  
Wheat, egg, fish, soy, lactose, mustard, sesame seeds, sulphite

# URAMAKI

8 pcs. Served with soy sauce, wasabi, and ginger

Tempura Shrimp Roll 179  
Tempura shrimp, and avocado.  
Topped with chili mayo and sesame seeds.  
Wheat, shellfish, egg, soy, sesame seeds, sulphite

Philadelphia Roll 179  
Salmon, cucumber, and avocado.  
Topped with cream cheese and sesame seeds.  
Fish, lactose, sesame seeds, sulphite

Spicy Tuna Roll 179  
Tuna, cucumber, and oshinko.  
Topped with sesame seeds and chili mayo.  
Fish, lactose, sesame seeds, sulphite

Red Dragon Roll 189  
Tempura shrimp and kanpyo.  
Topped with strawberries, crispy rice, and chili mayo.  
Wheat, shellfish, egg, lactose, mustard, sesame seeds, sulphite

Green Dragon Roll 189  
Salmon and cucumber.  
Topped with avocado, teriyaki, caviar, and chili mayo.  
Fish, soy, lactose, mustard, sesame seeds, sulphite

California Snow Roll 199  
Avocado and cucumber.  
Topped with our own snow crab mix, sesame seeds, and chili mayo.  
Shellfish, egg, fish, lactose, mustard, sesame seeds, sulphite

Wild Salmon Roll 219  
Smoked wild salmon, avocado, and cucumber.  
Topped with seaweed salad.  
Fish, lactose, sesame seeds, sulphite

Rainbow Roll 219  
Shrimp and cucumber.  
Topped with flame-seared tuna, salmon, and halibut, caviar, and chili mayo.  
Shellfish, egg, fish, lactose, mustard, sesame seeds, sulphite



# SUSHI COMBOS

Served with soy sauce, wasabi, and ginger

Salmon Combo, 12 pcs. Philadelphia Roll (8 pcs.), Salmon Nigiri (2 pcs.), Salmon Sashimi (2 pcs.). <i>Fish, lactose, sesame seeds og sulphite</i>	299
Dragon Combo, 16 pcs. Green Dragon Roll (8 pcs.), Red Dragon Roll (8 pcs.). <i>Wheat, shellfish, fish, lactose, mustard, sesame seeds, sulphite</i>	349
Nigiri & Sashimi Combo, 12 pcs. Chef's choice nigiri og sashimi. <i>Lactose, shellfish, fish, sesame seeds, mollusc</i>	379
Roll Me Combo, 34 pcs. Salmon Nigiri (2 pcs.), Scallop Nigiri (2 pcs.), Spicy Tuna Roll (8 pcs.), Philadelphia Roll (8 pcs.), Tempura Shrimp Roll (8 pcs.), Hot Futo Salmon (6 pcs.). <i>Wheat, shellfish, egg, fish, soy, lactose, mustard, sesame seeds, sulphite</i>	679
Fish Me Signature Combo, 69 pcs. Salmon Nigiri (3 pcs.), Tuna Nigiri (3 pcs.), Shrimp Nigiri (3 pcs.), Spider Roll (6 pcs.), Hot Futo Salmon (6 pcs.), Rainbow Roll (8 pcs.), Wild Salmon Roll (8 pcs.), Philadelphia Roll (8 pcs.), Green Dragon Roll (8 pcs.), Red Dragon Roll (8 pcs.), Spicy Tuna Roll (8 pcs.). <i>Wheat, shellfish, egg, fish, soy, lactose, mustard, sesame seeds, sulphite</i>	1399

# POKE BOWL

Poke Bowl CHOOSE BETWEEN SALMON - FRIED SALMON - HALIBUT - FRIED HALIBUT - TEMPURA SHRIMP Served on a bed of rice with edamame beans, seaweed, cucumber, avocado, and mango. <i>Wheat, shellfish, egg, soy, lactose, sesame seeds, sulphite</i>	299
---	-----

# DESSERTS

Local Organic Ice Cream Choose 1, 2, or 3 scoops from a variety of ice cream flavors from Alm Gard. <i>Lactose, egg, wheat</i>	49 / 89 / 119
Chocolate Fondant Served with ice cream and berries. <i>Wheat, egg, lactose</i>	149
Apple Cake Served with ice cream. <i>Wheat, egg, lactose</i>	159
Pecan Pie (gluten-free) Served with berries. <i>Egg, walnut</i>	159
Strawberry Cake Served with ice cream and berries. <i>Wheat, egg, lactose, nuts</i>	169
Assorted Cake Selection Ask our server about today's selection of cakes. <i>Ask us about allergens.</i>	179



# DRINKS

## SOFT DRINKS

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

## COFFEE DRINKS

Irish Coffee	169
Baileys Coffee	169
Espresso Martini	179

## BAR SNACKS

Nuts	69
Olives	79
Cured Sausage	99
Bar snacks Combo	179

## BEER

7FJELL Pilsner	0.35L 119   0.5L 139
7FJELL Blanc	0.35L 129   0.5L 149
7FJELL IPA	0.35L 139   0.5L 169
7FJELL Fisketorget	0.33L 99
7FJELL Småtøs	0.33L 119
7FJELL Ginger Ninja	0.33L 129
7FJELL Kjuagutt	0.33L 129
7FJELL Porter	0.33L 129
7FJELL Juleøl	0.33L 139

## NORWEGIAN CIDER

7FJELL Cider Nonstein	0.33L 149   0.5L 179
Omcider Odel	Rogaland 75cl 579
Store Naa 57/2	Hardanger 75cl 579
Harding Sprudlande	Hardanger 75cl 589
Alde Cider Rosé	Hardanger 75cl 619

## COCKTAILS

Mocktail Strawberry Mojito	139
Strawberry puree, lime, mint, sugar, Sprite.	

Fish Me Mule	149
Løitens epleslang, aquavit, lime, and ginger beer.	

Monster Margarita	159
Tequila, Cointreau, lime, sugar, salt, and Monster Mango Loco.	

Mojito	159
Rum, lime, mint, sugar, and soda.	

Spiced Hot Chocolate	159
Fisk, Captain Morgan, hot chocolate, and Kvikk Lunsj.	

Pornstar Martini	179
Vodka, Passoa, passion fruit puree, vanilla, egg, lime, and prosecco.	

Strawberry Daiquiri	179
Rum, strawberry liqueur, strawberry puree, and lime.	

Negroni	189
Campari, Gin, Red Vermouth.	

Amaretto Whiskey Sour	189
Disaronno, Jim Beam Bourbon, egg, lime, sugar, bitters.	

## SPRITZ

Jodelvasser	159
Aperol - St Germain - Limoncello - Campari	179

## SPIRITS

### G&T

Pink Gin & Tonic Elsker - Brockmann	
- Thomas Henry Cherry Blossom	179
Bareksten - Hendricks - Portofino	
- 7FJELL Premium tonic	189

### AQUAVIT

Bergens	109
Løitens Linie	119
Gilde	129
Bareksten	139

### LIQUEUR

Løitens Epleslang	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

ask us about allergens

# HOUSE WINE

Have a look at our Sommelier's Selection for additional options on the last page.

## CHAMPAGNE

Ayala Brut Majeur  
Bollinger Rosé  
Ayala Blanc de Blancs  
Bollinger Spécial Cuvée

Glass 299 / Bottle 1495  
Glass 359 / Bottle 1795  
Glass 379 / Bottle 1895  
Bottle 1695

## WHITE WINE

Passage du Sud Sauvignon Blanc *Gascogne, France*  
Calles Jazz Riesling (Halvtørr) *Rheingau Germany*  
Hugel Gentil *Alsace France*  
Garzon Albarino *Maldonado, Uruguay*  
Baron de Ley 3 Viñas Blanco Reserva *Rioja, Spain*  
Régnard Chablis *Burgundy, France*

Glass 119 / Bottle 545  
Glass 119 / Bottle 595  
Glass 129 / Bottle 645  
Glass 139 / Bottle 695  
Glass 169 / Bottle 825  
Glass 229 / Bottle 1125

## SPARKLING WINE

Teresa Rizzi Prosecco Brut DOC *Veneto, Italy*  
Rathfinny Classic Cuvée *Sussex, England*

Glass 149 / Bottle 695  
Glass 200 / Bottle 999

## ROSÉ WINE

Museum Rosé *Cigales, Spain*

Glass 139 / Bottle 625

## RED WINE

Camp ste Marie Pinot Noir *Languedoc, France*  
Baron de Ley Reserva *Rioja, Spain*  
Vidal-Fleury Crozes-Hermitage *Rhône, France*  
Pico Maccario Barolo *Piemonte, Italy*

Glass 119 / Bottle 575  
Glass 129 / Bottle 645  
Glass 199 / Bottle 995  
Glass 199 / Bottle 995

## FORTIFIED WINE / SWEET WINE

Alde Svans Iscider *Hardanger, Norway*  
Niepoort Vintage 2016 *Porto, Portugal*

Glass 259 / Bottle 1295  
Glass 359 / Bottle 1795



# SOMMELIERS SELECTION

Our small wine cellar focuses on quality over quantity. Our sommeliers search high and low to bring you treasures from around the world.

## ROSÉ CHAMPAGNE

Andre Clouet Rosé	1245
Louis Roederer Rosé 2017	1645
Billecart-Salmon Ros	1695
Dom Perignon Rosé 2009	7995
KRUG Rosé 28th Edition	8445

## N/V CHAMPAGNE

Gamet Rive Droite	1125
Dremont-Marroy Le Trieu	1245
Charles Heidsieck Brut Reserve	1395
Robert Moncuit Les Grand Blancs Grand Cru	1495
Philipponnat Non-Dosé	1750
Bollinger PNVZ19	1999

## VINTAGE CHAMPAGNE

Deutz Brut Classic 2018	1500
Bollinger La Grande Année 2014	3250
Charles Heidsieck Blanc de Millenaries 2007	3299
Perrier-Jouët Belle Epoque 2015	3395
Dom Perignon 2013	4500
KRUG Vintage 2002	9995

## MAGNUMS

Rathfinny Rosé 2018 Sussex	1900
Rathfinny Blanc de Noirs 201 Sussex	2000
Bruno Paillard Assemblage 2015	4495
Pol Roger Cuvée Sir Winston Churchill 2015	7499

## SPARKLING WINE

Bellavista Franciacorta Cuvee Brut Lambardia	995
--	-----

## PÉT-NAT

Heiligenblut Mosel	695
Testalonga I Wish I was a Ninja 2024 Swartland	895

## WHITE WINE

GERMANY	
Robert Weil Junior Chardonnay 2021 Rheinhessen	800
Julian Haart Haartattack Riesling 2024 Mosel	925
Pflüger Michelsberg Riesling 2023 Pfalz	950
Egon Müller Scharzhof Riesling 2022 Mosel	1600
Schloss Johannisberg Riesling GG 2017 Rheingau	1700

AUSTRIA	
F.X Pichler Grüner	
Veltliner Loibner 2023 Wachau	1050

NEW ZEALAND	
S.Clair Vicars Choice Sauv.	
Blanc 2023 Marlborough	725

LEBANON	
Ch. Musar Blanc 2019 Bekaa Valley	1525

SOUTH AFRICA	
K. Forrester FMC Chenin	
Blanc 2023 Stellenbosch	1425

PORTUGAL	
Luis Seabra Xisto Ilimitado 2023 Douro e Porto	850

USA	
Chanin Alamos Chardonnay 2021 Santa Barbera	1695
Ch. Montelena Chardonnay 2020 Napa Valley	1795

ITALY	
Terre Nere Etna Bianco 2022 Sicily	925
La Spinetta Vermentino 2022 Tuscany	950
Terra Constantino Blandano Etna 2018 Sicily	1200

GREECE	
Assyrtiko by Gaia 2022 Santorini	995

## WHITE WINE

FRANCE	
Dom. Ostertag Les Jardins Riesling 2017 Alsace	1025
J.L Chave Sélection Saint-Joseph 2016 Rhone	1045
Comte Lafond Sancerre 2023 Loire	1195
Rene Bouvier Marsannay Le Clos 2014 Burgundy	1295
Pattes Loup Chablis 2022 Chablis	1495
J.L Chave Sélection Blanche	
Hermitage 2011 Rhone	1600
Regnard Chablis 1er Cru Vaillons 2018 Chablis	1695
E. Guigal 'La Doriane' Condrieu 2016 Rhone	2000
Hügel Riesling Schoelhammer 2009 Alsace	2000
V. Girardin Meursault Les Tessons 2021 Burgundy	2495
Trimbach Clos Ste Hune 2018 Alsace	5250

ARGENTINA	
Bod. Chacra Chardonnay 2023 Patagonia	1750

## RED WINE

USA	
Lapis Luna Zinfandel 2023 Lodi	950
Vivier Pinot Noir 2021 Sonoma Coast	1395

FRANCE	
Merchand-Tawse Gevrey	
Chambertin 2017 Burgundy	1695
Ch. Clerc Milon 2016 Bordeaux	1795
Merchand-Tawse Vosne	
Romanee 2022 Burgund	1995
Ch. Palmer Alter Ego 2017 Bordeaux	2245
P. Rion Chambolle Musigny 1er	
Cru 2012 Burgundy	2500
Bollinger Coteaux de	
Enfants 2013 1,5L Champagne	3995

ITALY	
Occhipinti SP68 Rosso 2023 Sicily	1025
Carpineto Brunello di Montalcino 2019 Tuscany	1295
Rivetto Barbaresco Nervo 2021 Piemonte	1345

ARGENTINA	
Bod. Chacra Barda Pinot Noir 2023 Patagonia	1045

SPAIN	
Terroir Al Limit Terra de Cuques 2021 Priorat	1345

All drinks on this page contain: Sulphites.



Oysters

p. 1



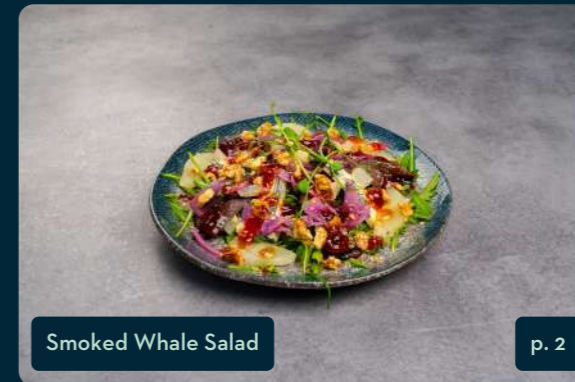
Rossini Sturgeon Caviar

p. 1



Seafood Salad

p. 2



Smoked Whale Salad

p. 2



Kalix Løyrom

p. 1



Bergen Fish Soup

p. 2 + 3



Fish & Chips

p. 4



Vegetarian Pasta

p. 4



Gravlax

p. 2



Smoked Fish

p. 2



Oven-Baked White Fish

p. 3



Oven-Baked Salmon

p. 3



Pan-Seared Scallops

p. 2



Lobster Bisque

p. 2



Dried Cod (Klippfisk)

p. 3



Reindeer Entrecôte

p. 3



Halibut Tartare

p. 2



Vegetarian Salad

p. 3



Whale Steak

p. 3



Fish Me Salmon Burger

p. 4



Fish Me Signature

p. 3



Fish Me Beef Burger

p. 3



North Atlantic Platter

p. 5



Fjord Platter

p. 5



Moules-frites

p. 4



Shrimp Platter

p. 4



Viking Platter

p. 5



Seafood Boil

p. 5



Pasta a la Fish Me

p. 5



Crab Meat

p. 4



Local Flavors Charcuterie

p. 5



Poke Bowl

p. 9



Crab Claws

p. 4



Locally Caught Lagoustine

p. 4



Apple Cake

p. 10



Chocolate Fondant

p. 10



Norwegian Lobster

p. 4



King Crab

p. 4



Strawberry Cake

p. 10



Pecan Pie

p. 10