FISH ME

SEAFOOD

STARTERS

OYSTERS

NORSKE ØSTERS // *NORWEGIAN OYSTERS* — *3 pcs* ***259 /*** *6 pcs* ***479***

FRANSKE ØSTERS // *FRENCH OYSTERS* — *3 pcs* ***189 /*** *6 pcs* ***369 /*** *12 pcs* ***699***

ØSTERS MIX // *OYSTER MIX* — *20 pcs* ***1 299***

Servert med ponzu vinaigrette, sitron og ørret rogn. Kan serveres naturell på forespørsel
Served with ponzu vinaigrette, lemon, and trout roe. Available plain by request
1a, 4, 6, 12, 14

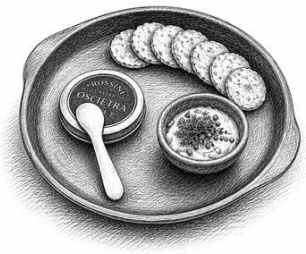
CAVIAR

STURGEON CAVIAR Rossini Baerii ***999***

STURGEON CAVIAR Rossini Oscietra ***1 200***

KALIX LØYROM ***299***

Servert med rømme, sjalottløk, gressløk og blinis
Served with sour cream, shallots, chives, and blinis
1a, 3, 4, 7



SOUPS

BERGENS FISKESUPPE // *BERGENS FISH SOUP* ***195 / 295***
Servert med hvit fisk, julienne-grønnsaker og gressløk
Served with white fish, julienne vegetables and chives
1a, 1b, 4, 6, 7, 9, 12

HUMMERSUPPE // *LOBSTER BISQUE* ***289 / 399***
Servert med hummerkjøtt, julienne-grønnsaker og gressløk
Served with lobster meat, julienne vegetables and chives
1a, 2, 4, 6, 7, 9, 12, 14

OTHER

KAMSKJELL // *SCALLOPS* ***229***

Stekt kamskjell, servert med selleri- og blomkål puré, toppet med ørret caviar og urtesalat

Grilled scallops, served with a celery-cauliflower purée, topped with trout roe and herb salad

4, 7, 9, 14

REKESMØRBRØD // *SHRIMP SANDWICH* ***279***

Laget med håndpillede reker, fersk salat, majones og prinsessekaviar

Made with hand-peeled shrimp, fresh salad, mayonnaise and princess caviar

1a, 1b, 2, 3, 7, 12

FISH ME SKAGEN TOAST ***299***

Ristet brød med smør, skagenrøre, agurk og sitron, toppet med prinsessekaviar

Toasted bread with butter, skagen shrimp salad, cucumber, and lemon, topped with princess caviar

1a, 1b, 2, 3, 7, 12

SJØMATSALAT // *SEAFOOD SALAD* ***299***

Salat med håndpillede reker, røkt laks og skagensalat, toppet med prinsessecaviar

Salad with hand-peeled shrimp, smoked salmon and, skagen salad, topped with princess caviar

1a, 1b, 2, 3, 4, 10, 12

SASHIMI

Laks	*Salmon*	***179***
Kveite	*Halibut*	***189***
Kamskjell	*Scallops*	***199***
Tunfisk	*Tuna*	***219***

1a, 4, 6, 14

MAINS

CLASSICS

KREMET BLÅSKJELL // *CREAMY MUSSELS* ***379***

I kremet hvitvinssaus, servert med hvitløksbrød

Mussels cooked in a creamy white wine sauce, served with garlic bread

**Available mild or spicy upon request*

***Swap to fries +59*

1a, 7, 12, 14

FISH & CHIPS ***359***

Servert med pommes frites, salat og tartarsaus

Served with fries, salad and tartar sauce

1a, 3, 4, 10, 12

PASTA FISH ME ***479***

Pasta i kremet hummersaus med skalldyr, blåskjell og hummerkjøtt

Pasta in a creamy lobster sauce with shellfish, mussels, and lobster meat

1a, 2, 3, 6, 7, 12, 14

PASTA VEGETARIAN ***349***

Pasta med pistasj, gresskar og stekt blomkål

Pasta with pistachio, pumpkin, and roasted cauliflower

1a, 3, 8, 12

LAKSEBURGER // *SALMON BURGER* ***329***

Laget av fersk laks, servert med salat, syltet rødløk, tartarsaus og fries

Made with fresh salmon, served with salad, pickled red onion, tartar sauce and fries

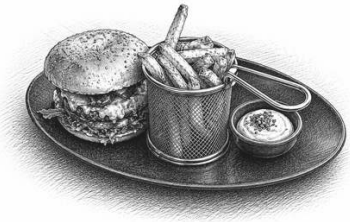
1a, 3, 4, 7, 10, 12

BIFFBURGER // *BEEF BURGER* ***359***

Servert med bacon, ost, salat, syltet rødløk, tomat, aioli og fries

Served with bacon, cheese, salad, pickled red onion, tomatoes, aioli and fries

1a, 3, 7, 10, 12

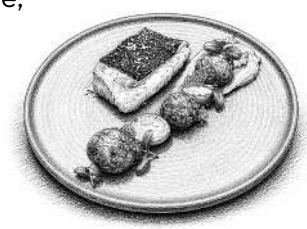


OVEN-BAKED FISH

DAGENS FISK // *CATCH OF THE DAY* ***499***
Servert med sesongens grønnsaker
Served with seasonal vegetables
Ask us about allergens

TORSK // *COD* ***499***
Servert med ovnsbakte poteter, selleri- og blomkålpuré, sesongens grønnsaker, og sherry beurre blanc
Served with oven-baked potatoes, celery-cauliflower purée, seasonal vegetables, and sherry beurre blanc
4, 7, 9, 12

BREIFLABB // *MONKFISH* ***499***
Servert med ovnsbakte poteter, sesongens grønnsaker, selleri- og blomkålpuré og sherry beurre blanc
Served with oven-baked potatoes, seasonal vegetables, celery-cauliflower purée and sherry beurre blanc
4, 7, 9, 12



KVEITE // *HALIBUT* ***549***
Servert med ovnsbakte poteter, sesongens grønnsaker, gresskarpuré, brunet smørsaus og ørret caviar
Served with oven-baked potatoes, seasonal vegetables, pumpkin purée, brown butter sauce, and trout caviar
3, 4, 6, 7, 8, 12

PIGGVAR // TURBOT ***549***
Servert med gresskarpuré, brokkolini, blomkål, pistasj og brunet smørsaus
Served with pumpkin purée, broccolini, cauliflower, pistachio, and brown butter sauce
3, 4, 6, 7, 8, 12

LAKS // *SALMON* ***489***
Servert med potetmos, asparges og brunet smørsaus
Served with mashed potatoes, asparagus, and brown butter sauce
3, 4, 7, 12

MEAT

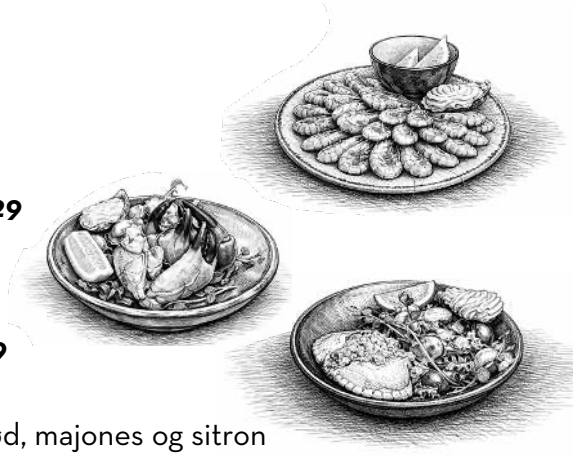
REINSDYR // *REINDEER* ***549***
Servert med bakt potet, sopp, rødbeter, tyttebær og rødvinssaus
Served with baked potato, mushrooms, beetroot, lingonberries, and red wine sauce
7, 12

HVALBIFF // *WHALE STEAK* ***549***
Servert med potetstappe, asparges, rødbeter og rødvinsaus
Served with mashed potatoes, asparagus, beetroot and red wine sauce
7, 12

Choose your favourites from our live tanks and fresh fish display. Please ask your waiter for details

SHELLFISH

CLASSICS



REKETALLERKEN // *SHRIMP PLATTER* ***429***

KRABBEKLØR // *CRAB CLAWS* ***599***

TASKEKRABBE //*STONE CRAB MEAT* ***399***

Alle classic skalldyrtallerkner serveres med brød, majones og sitron
All classic shellfish platters s*erved with bread, mayonnaise, and lemon*
1a, 1b, 2, 3, 10, 12

PREMIUM

LOKALFANGET SJØKREPS // LOCALLY CAUGHT *LANGOUSTINE* ***699***

NORSK HUMMER // *NORWEGIAN LOBSTER* ***1 390***

KONGEKRABBE // *KING CRAB* ***1 699***

Alle premium skalldyrtallerkener serveres med brød, hvitløkssmør, majones og salat. Skalldyrene gratineres med hvitløkssmør.
All premium seafood platters are served with bread, garlic butter, mayonnaise, and salad. The seafood is baked with garlic butter.
1a, 1b, 2, 3, 7, 10, 12

Choose your favourites from our live tanks and fresh fish display. Please ask your waiter for details

SHELLFISH TOWER

NORTH ATLANTIC *1 pers* ***859 /*** *2 pers* ***1 599***

Snøkrabbe, krabbeklør og reker
Snow crab, crab claws and shrimp
1a, 1b, 2, 3, 7, 10, 12

FJORD *1 pers* ***1 199 /*** *2 pers* ***2 199***

Gratinert snøkrabbe og sjøkreps med hvitløkssmør, krabbekjøtt og kremede blåskjell
Snow crab and langoustine, gratinated in garlic butter, served with crab meat and mussels
1a, 1b, 2, 3, 7, 10, 12, 14

VIKING *1 pers* ***2 199 /*** *2 pers* ***4 199***

Utvalg av Norges fineste skalldyr: gratinert kongekrabbe, norsk hummer og sjøkreps med hvitløkssmør. Franske og norske østers samt stekte kamskjell toppet med kaviar
Selection of Norway's finest shellfish: gratinated king crab, Norwegian lobster, and langoustines with garlic butter. French and Norwegian oysters, and seared scallops topped with caviar
1a, 1b, 2, 3, 4, 7, 10, 12, 14

Alle tårn serveres med brød, hvitløkssmør, majones og salat
All seafood towers are served with bread, garlic butter, mayonnaise, and salad

Choose your favourites from our live tanks and fresh fish display. Please ask your waiter for details

DESSERT

& COFFEE

CHEESE

UTVALG AV LOKALE OSTER // *SELECTION OF LOCAL CHEESES* ***299***
Et utvalg av lokale oster servert med syltetøy, flatbrød, kjeks og nøtter
Selection of local cheeses *served with jam, flatbread, crackers, and nuts*
1a, 1c, 1d, 7, 8, 12

SWEETS

BRUNOST IS // *BROWN CHEESE ICE CREAM* ***179***
Servert med krokan, sjokoladejord, karamelliserte nøtter
Served with croquant, chocolate soil, and caramelized nuts
3, 7, 8, 8a

BROWNIE ***189***
Servert med vaniljeis, krokan, og bær coulis
Served with vanilla ice cream, croquant, and berry coulis
3, 6, 7, 8, 8a

SEAWEED PANNA COTTA ***219***
Panna cotta med kombu, krokan med kombu, sitrusjus, tangolje
Panna cotta with kombu, kombu croquant, citrus, and seaweed oil
3, 7, 8a

PEKAN PIE ***179***
Servert med vaniljeis, krokan, og cognacsirup
Served with vanilla ice cream, almond croquant, and cognac sauce
3, 7, 8, 8a, 12

COFFEE

Filter Kaffe	**49**
Espresso - Americano	**59**
Cappuccino - Latte - Mocha - Flat White (7)	**69**
Hot chocolate (7)	**89**
Tea	**49**

COFFEE DRINKS

Irish Coffee (7)	**179**
Baileys Coffee (7)	**179**
Espresso Martini	**189**

ALLERGENS

	Norsk		English
1	Korn (gluten)	1	Cereals (gluten)
1a	Hvete	1a	Wheat
1b	Bygg	1b	Barley
1c	Havre	1c	Oats
1d	Rug	1d	Rye
2	Skalldyr	2	Crustaceans
3	Egg	3	Eggs
4	Fisk	4	Fish
5	Peanøtter	5	Peanuts
6	Soya	6	Soybeans
7	Melk	7	Milk
8	Nøtter	8	Nuts
8a	Mandler	8a	Almonds
8b	Hasselnøtter	8b	Hazelnuts
8c	Valnøtter	8c	Walnuts
8d	Pinjekjerner	8d	Pine nuts
9	Selleri	9	Celery
10	Sennep	10	Mustard
11	Sesamfrø	11	Sesame seeds
12	Svoveldioksid og sulfitter	12	Sulphur dioxide and sulphites
13	Lupin	13	Lupin
14	Bløtdyr	14	Molluscs