

# NORWEGIAN TAPAS

Small delicate dishes with distinctive flavors give a rich and tasty meal and a social experience! The Norwegian cuisine with its many specialties is particularly suitable for this type of serving. We have combined well-known and forgotten flavors with tasty side dishes.

Kr 155,- per dish. 4-5 dishes recommended for dinner!

STOCKFISH

## GRATINATED STOCKFISH

with Truffle Seaweed Oil (1,3,4)

## BREADED STOCKFISH BRANDADE

with White Garlic Mayonnaise and pickled Rutabagas (1,2a,3,4)

## STEAMED STOCKFISH

served with marinated Vegetables "à la Nage" (4)

**At Bryggen Tractursted, we are particularly interested in stockfish and are one of few restaurants in Bergen that always have stockfish on the menu.**

Stockfish is unsalted fish, especially cod, dried by cold air and wind on wooden racks, called "hjell" in Norwegian, on the foreshore. The word stockfish is a loan word from West Frisian stokvis (stick fish), possibly referring to the wooden racks on which stockfish are traditionally dried or because the dried fish resembles a stick. Stockfish is Norway's longest sustained export commodity. This product accounted for most of Norway's trade income from the Viking age throughout the medieval period. Stockfish is extremely popular and is widely consumed in Catholic Mediterranean countries, mostly in Portugal and also in Italy. Stockfish is called stoccafisso in most Italian dialects, but confusingly Baccalà, which normally refers to salted cod, in the Veneto area.

FISH

## TROUT ROE

with Chives and Sour Cream on toasted Sourdough Bread (1,2,4)

## «KATTEMAT»

stewed Cod Cheeks with green Peas (1,4)

The name of this dish is primarily an example of the local sense of humor. In Bergen the rich are so down to earth that they can eat "Kattemat" which translates to cat food.

## BREADED COD TONGUES

with remoulade (2a,3,4)

Cutting out cod tongues is children's work at the fish docks. This attractive job from the old times is for the fast worker as they get paid by the piece

## SKAGEN

Shrimps and Onions in Dill flavored Sour Cream garnished with Trout Roe on Rye Bread (1,2a,2b,2c,3,6)

Skagen has its roots in the Scandinavian cuisine, but not in Skagen. It is not entirely out of the blue to think that the small delicate dish has its origins from the tip of Danmark. It is the legendary Swedish gastronome Tore Wretman who is behind "Skagen" if we believe the rumors. Wretman started as a chef in the 1930s in Stockholm and gradually continued his career in Paris.

## SMOKED MACKREL CREAM

flavored with Horseradish on Crispbread (1,2a,3,4,8)

## AQUAVIT MARINATED SMOKED

### SALMON

from Svanøy served with Red Onion, Lemon and Capers vinaigrette(4)

The salmon is cut by hand and dry salted with a mixture of salt and sugar according to a traditional Norwegian recipe. The fish is then smoked over juniper before being marinated in Linie Aquavit.

## "KRYDDERSILD" SPICED HERRING

with Beetroot, Onion, traditional Norwegian Potato "lefsø" and Sour Cream (1,4,8,2a)

Fished during the autumn, the herring has had ample time to fatten up. It is stored in barrels filled with brine, salt and spices allowing enzymes to mature the fish. This gives them a perfect consistency and taste. After half a year the herring is filleted and put into fresh brine. The process is comparable to wine, ham and cheese maturation and requires patience.

MEAT

## REINDEER TARTAR WITH QUAIL EGG

flavored with pickled Cucumber, Onion and Capers, served with Rye Bread (2c,3)

An exciting dish made from the best raw produce. Studies have shown reindeer meat to be a healthy choice

## PINK ROASTED WHALE

with Beetroot Julienne Salad flavored with Monk's Rhubarb

Mink Whales have been hunted locally since the Middle Ages. Nowadays the practice is strictly controlled to ensure that it is sustainable.

## PATÉ OF VENISON

with pickled Mushrooms, Bacon and Rowan Berries Jelly (1,2a)

## AQUAVIT MARINATED LAMB

### FILET

with marinated Pumpkin and Thyme Oil (13)

Norwegian lamb is of world class quality. Having a delicacy such as this practically on our doorstep is a true privilege.

## BREADED «PINNEKJØTT»-DRIED

### MUTTON BRANDADE

with Wild Garlic Mayonnaise and pickled Rutabagas (1,2a,3)

Pinnekjøtt is a traditional dish originating in the Norwegian farming community, where salted and dried meat was an important part of the daily diet. We have created a slightly different recipe of the Norwegian Christmas classic. Brandade is an airy puree, usually made from Stockfish, cream and potatoes. We replaced the Stockfish with Pinnekjøtt and created a tasty dish with a hint of Christmas.

## LAMB MEAT BALLS

with Plum Compote flavored with Rosemary (1)

Norwegian lamb is a fantastic produce and one of the most sustainable meats you can eat. They produce both meat and wool from resources we humans cannot eat. They keep forests down and biological diversity up. In this dish we combine this unique produce with a compote of Hardanger plums that are characterized by their freshness and sour yet sweet taste.

## LOCAL BERGEN SAUSAGE

with caramelized Onion, mashed Peas and coarse Mustard

(1,8)

Eat like the Norwegians do! Local Bergen Sausage prepared according to an old recipe with plenty of Norwegian meat and a large portion of beef.

VEGETARIAN

## BRYGGEN'S TOMATO TART

with Herb Salad (2a,3,8)

## CREAMED FENNEL SOUP

flavored with Aquavit and garnished with Fennel (1,13)

## BEETROOT SALAD

with marinated Orange, Raisins and Hazelnuts on Lettuce (9c)

## CAULIFLOWER PURÉE

with croutons and roasted Asparagus (1,2a)



# MAIN COURSES

## AQUAVIT STEAMED STOCKFISH

with fried Bacon served with Carrot Purée, fresh Vegetables, Horseradish Cream and boiled Potatoes (1,4)

Kr 365,-

## «PERSETORSK» SUGAR-SALTED AND PRESSED COD

served with three types of Carrots, Egg Butter and Parsley Potatoes (1,3,4)  
Sugar was expensive and a luxury produce in the 19th century. Therefore, "Persetorsk" was predominantly served on holidays and especially during Christmas in the wealthy families. It is probably the most authentic Bergen dish and an official day, January 28th, was dedicated to this dish.

Kr 355,-

## REINDEER FILET

filled with brown Goat Cheese, served with fresh Vegetables, Carrot Purée, Game sauce, baked Potatoes and Rowan Berries Jelly (1,7)

Kr 465,-

## PINK ROASTED LAMB TENDERLOIN

with fresh Vegetables, baked Potatoes and Rosemary Jus Sauce (1)

Kr 375,-

## BRYGGEN'S NUT ROAST

served with fresh Vegetables, baked Potatoes and Apple Compote (1,2,7,9)

Kr 285,-

# CHEESE

## BLUE CHEESE CREAM

with pickled Pear on homemade Crispbread (1,2a)

Kr 155,-

# DESSERT

## "VEILED PEASANT GIRLS"

Traditional apple dessert with spiced Breadcrumbs and whipped Cream (1,2a,9)

Kr 145,-

## "FLØTERAND" CREAM PUDDING

with salty Caramel, Nuts and Raspberry Sauce (1,9c)

Kr 145,-

## CHOCOLATE CREAM

flavored with Porter, served with Blackcurrant and Biscuit (1,2a,3,9)

Kr 145,-

## BRYGGEN'S FRUIT-AND BERRY TART

served with Vanilla Cream (1,2a)

Kr 145,-

## ALLERGIES

If you are suffering from allergies please inform the staff so we can contribute to making your meal a good experience.

1. Milk; 2a. Gluten of Wheat; 2b. Gluten of Barley; 2c. Gluten of Rye; 3. Egg; 4. Fish; 5. Molluscs; 6. Shellfish; 7. Celery; 8. Mustard; 9. Nuts; 9a. Almonds; 9b. Walnuts; 9c. Hazelnuts; 10. Sesame; 11. Soy; 12. Peanuts; 13. Sulphite; 14. Lupine.

## WELCOME

For many years we have served food inspired by Western Norwegian food culture based on local produce. At Bryggen Tracteursted you can feel the history from the Hanseate to the current time. Experience a unique dinner on historic ground in a intimate restaurant with a modern kitchen.



## The history of Bryggen Tracteursted and Bryggen in Bergen

Bryggen in Bergen was established as a Hanseatic overseas office around 1360 and the Germans dominated the area for almost 400 years. Export of stockfish and import of grain were the main produce traded at that time. The hanseatic merchant's at Bryggen were a distinctive male society characterized by hard work and strict discipline. They had their own jurisdiction and own school system.

Although most of the stalls at Bryggen were listed as storage rooms, they also housed simple offices and living quarters for the merchants.

## Schøtstuene

At the back of each commercial building were the "Schøtstuen", the communities common gathering place where they were served hot meals. A "Schøtstue" was also used for general assembly's when accommodating guests

## "Schøtstuene" disappeared from Bergen

Because of fires in the late 1400s and into the 1500s, most of the "Schøtstuen" disappeared from Bergen. They were not rebuilt as the townspeople were no longer satisfied with the common system on which the "Schøtstuene" and "Illhuset" (kitchen) were based. However, the Germans at Bryggen kept both "Schøtstue" and "Ildhus" and they were in use until around the 1840s. Today there are four left of them, of which the one at Bryggen Tracteursted, "Svensgårdens Schøtstue", is protected and the only one still located at its original place.

## Bryggen Tracteursted

Today, Svensgårdens Schøtstue anno 1708 is a protected site and the only of its kind left in its original location and part of our restaurant. The word Schøtstue comes from "skyttningsstova" the place where you shared your food with others.



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