

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 stewed Carrots and Seaweed Butter (1,3,4)

STEAMED STOCKFISH

with Tomato- and Paprika Chutney and confited Cherry Tomatos (4)

«PLUKKFISK» FROM STOCKFISH

with potatoes, Bacon and Spring Onion and plenty of butter for taste (1,2a,4,11)

Our own version of this traditional dish from Bergen with a new touch served with Stockfish and extra tasty.

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

In the 13th century, the German Hanseatic League and their trading organizations established themselves in Bergen. From the second half of the 14th century, they took over control of the stockfish trade with Northern Norway. Stockfish was exported to the German cities for further trade on the international market. Domestic trade was organized through shipping along the coastal route between Bergen and Northern Norway. The trade was based on the exchange of Norwegian stockfish and imported flour, organized by the German trading organizations. Bergen and Trondheim emerged as important trading centers during this period. Stockfish was well paid compared to flour until the 16th century, when the exchange rate turned negative for stockfish. For Bergen, stockfish had significant economic importance, and one could say that the city was built on the trade with Northern Norway and the export of stockfish for many centuries.

FISH

«KATTEMAT»

stewed Cod Cheeks with green Peas (1,2a,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.

BERGEN FISH SOUP

served the traditional way with Fish Dumplings (small fish balls) and Vegetables Julienne (1,2a,4,7)

MUSSELS(1/2 KILO)

steamed in Norwegian Cider (5,13)

This all time classic is a fresh summer dish steamed with Norwegian Cider from Hardanger.

SKAGEN

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

An absolut classic from the Scandinavian kitchen.

"KRYDDERSILD" SPICED HERRING

with crushed Potato Salad, Sour Cream and traditional Norwegian Potato "lefse" (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 the herring perfect consistency and taste. After half a year the herring is filleted and put into fresh brine.

SCALLOPS CREAM

with Scallops, Beurre Noisette, roasted Almonds and Lemon (1,6,9a)

Scallops are found in the cold, clear waters of Norway and are a protein-rich delicacy.

AQUAVIT MARINATED SMOKED SALMON

from Svanøy served with Red Onion, Lemon and Capers (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.

MEAT

MEAT BALLS OF LAMB

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.

PINK ROASTED WHALE

with pickled seasonal Vegetables (4,13)

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

AQUAVIT CURED LAMB FILET

with marinated Pumpkin and Thyme Oil (13)

Curing is an old Norwegian method of preserving meat. Our lamb fillet is cured with aquavit, which has long traditions in Norway and is a fantastic flavor enhancer in food.

"PINNEKJØTT" SALTED AND DRIED RIBS OF MUTTON

Norwegian style with mashed Rutabagas (1)

Pinnekjøtt is a traditional dish originating in the Norwegian farming community, where salted and dried meat was an important part of the daily diet. About a third of the population in Norway enjoys "Pinnekjøtt" on Christmas Eve. It is not clear where the name comes from, but one possible explanation is that the meat was steamed in a pot lined with birch sticks.

REINDEER TARTAR WITH QUAIL EGG

flavored with pickled Cucumber, Onion and Capers, served with Rye Bread (2c,3,13)

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

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 delivered from our local supplier "Bønes Gårdsmat" with plenty of Norwegian meat and a large portion of beef.

VEGETARIAN

POLENTA

Polenta is an Italian dish made of coarsely ground corn. We serve it with pickled Mushrooms, fried Onion and Spring Onions (1)

TOMATO SALAD

with Herb Dressing and grilled Asparagus

ROASTED AND PICKLED VEGETABLES

in a tasty Vegetable stock

CAULIFLOWER PURÉE

with croutons and roasted Asparagus (2a)

MAIN COURSES

"BACCALA ALLA VICENTINA"

with Polenta (1,2,4)

Traditional Italian stockfish stew from the Italian region of Veneto. Bryggen Tracteursted is one of few restaurants outside Italy certified by «Venerabile Conferaternita del Bacalá alla Vicentina» to serve the dish.

Kr 355,-

BAKED MOUNTAIN TROUT

with Cucumber Salad, Spinach, Asparagus, steamed Potatoes and Sour Cream (1,4,13)

Our mountain trout comes from the mountain trout tribe on Hardangervidden.

Kr 375,-

BRYGGEN'S REINDEER FILET

filled with brown Goat Cheese, served with fresh Vegetables, Carrot Purée, Game Sauce, baked Potatoes and Rowan Berries Jelly (1,13)

Kr 485,-

FRICASSEE OF KALV

with Cream Sauce, seasonal vegetables, steamed Potatoes garnished with small Onions and Mushrooms (1)

Kr 385,-

BRAISED CHICKEN FROM HOMLAGARDEN

with seasonal Vegetables, baked Potatoes and Red Wine Sauce (13)

Homlagarden is our supplier located in Aksnes in Hardanger delivering meat with high quality taste, color and consistency.

The chicken is farmed ecologically, able to run free from day one.

Kr 355,-

BRYGGEN'S NUT ROAST

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

Kr 315,-

DESSERT

THREE NORWEGIAN CHEESES

with Tomato Chutney and homemade Crisp Bread (1,2a,11)

Kr 215,-

"VEILED PEASANT GIRLS"

A traditional Norwegian dessert that consists of apple compote mixed with sugar, cinnamon, bread crumbs and topped with whipped cream. The name "Veiled Peasant Girl" comes from the way the whipped cream is placed on top, resembling a veil on a girl's head. (1,2a)

Kr 155,-

"FLØTERAND" CREAM PUDDING

with Aquavit marinated Cloud Berries and Cloud Berry Syrup (1,13)

"Fløterand" is a classic Norwegian dessert similar to a milk custard.

Kr 155,-

CHOCOLATE TART

with Chocolate Ganache and Red Berry Coulis (1,2a,3)

Kr 155,-

MILLEFEUILLE WITH SEASONAL BERRIES

and Vanilla Cream (1,2a,3)

Kr 155,-

ANNIVERSARY MENU

SCALLOPS CREAM

with Scallops, Beurre Noisette, roasted Almonds and Lemon (1,6,9a)

PINK ROASTED WHALE

with pickled seasonal Vegetables (4,13)

"BACCALA ALLA VICENTINA"

with Polenta (1,2,4)

THREE NORWEGIAN CHEESES

with Tomato Chutney and homemade Crisp Bread (1,2a,11)

"VEILED PEASANT GIRLS"

Traditional Norwegian Apple Dessert (1,2a)

5 courses kr 825,-

4 courses kr 715,-



BRYGGEN TRACTEURSTED

2003 * 2023

We are celebrating our 20th anniversary and are proud to be able to run this historic and traditional restaurant in the heart of Bryggen!

The restaurant is located in one of the oldest and best-preserved wooden houses in Bergen's historic harbor district of Bryggen. The building dates back to the 1700s and offers visitors a unique dining experience in a charming and historic atmosphere. Bryggen Tracteursted is known for serving traditional Norwegian food with a modern twist. Everyone is welcome, whether you want to spend an entire evening in good company, or just stop by for a drink.

At Bryggen Tracteursted, tradition meets the modern. We serve genuine food inspired by the culinary traditions of the western and Bergen region based on the finest local ingredients. We use seasonal ingredients that provide a clean and authentic experience. Our great passion is showcasing the best of Norwegian food traditions through our "Norwegian Tapas" a social and flavorful dining experience.

*We wish you
a warm welcome!*

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. Peanuts; 11. Sesame; 12. Soy; 13. Sulphite; 14. Lupine.



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