

LUNCH MENU



SANDWICHES

MEAT BALLS OF LAMB

with Tomato- and Paprika Chutney on Sourdough Bread (1,2)

kr 185,-

SKAGEN

Shrimps and Onions in Dill flavored Sour Cream garnished with Trout Roe on Rye Bread

(1,2a,2b,2c,3,6)

kr 245,-

KATTEMAT

stewed Cod Cheeks with green Peas on Sourdough Bread (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".

kr 195,-

SALADS

FRESH SALAD WITH AQUAVIT MARINATED SMOKED SALMON FROM SVANØY

with Red Onion, Lemon and Capers. Served with Bread and Butter. (1,2a,4)

kr 245,-

TOMATO SALAD

with Herb Dressing and grilled Asparagus. Served with Bread and Butter. (1,2a)

kr 245,-

ALLERGIES

Please contact our 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.

LUNCH DISHES

All our lunch dishes are served with bread and butter!

«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.

kr 265,-

BERGEN FISH SOUP

Served the classical way with Fish Dumplings (small fish balls) Vegetable Julienne and pickled Purslane (1,2a,4,7)

kr 235,-

MUSSELS STEAMED IN NORWEGIAN CIDER

This all time classic is a fresh summer dish steamed with Norwegian Cider from Hardanger. (5,13)

kr 255,-

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.

kr 195,-

DESSERT

"VEILED PEASANT GIRLS"

A traditional Norwegian dessert that consists of apple compote mixed with sugar, cinnamon, and 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,-

CHOCOLATE TART

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

Kr 155,-



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