

MENUS

Dining experience on historical ground!

Bryggen Tracteursted's history rich atmosphere offers visitors a unique dining experience in the heart of Bergen.

The building in which the restaurant is located dates back to the 1700s, and is one of the oldest and best-preserved wooden structures in the city's historic harbour district, Bryggen.

Old meets new on our menu too, as we are known for serving authentic Norwegian food with a modern twist. Each plate is inspired by the culinary traditions of Bergen and the broader West Coast region, and in preparing it we use only the finest seasonally available local ingredients. Our "Norwegian Tapas" combine what we are most passionate about: showcasing the best flavours that local cuisine has to offer, and a social dining experience.



BERGEN SPECIALTIES

BERGEN FISH SOUP

with small Fish Dumplings and Vegetables Julienne

«PERSETORSK» SUGAR - SALTED AND PRESSED COD

served with glazed Carrots, Egg Butter
and boiled Potatoes

and/or

BERGEN ROAST MARINATED BEEF

with seasonal Vegetables, steamed Potatoes,
Lingonberries and Cream Sauce

SHERRY MOUSSE

with Fruit and sweet Cookies

COFFEE/TEA

Price 4 course NOK 935,- pr person

Price 3 course NOK 785,- pr person

LOCAL

RAW MARINATED SCALLOPS

with Beet Root Salad

and/or

TROUT ROE

with givès, Norwegian Potato Pancake

and Sour Cream

«PRINCE FISH»

steamed Cod Filet on Asparagus, garnished with

Langoustine and served with White Wine Sauce

and boiled Potatoes

MILLEFEUILLE WITH SEASONAL BERRIES

and Vanilla Cream

COFFEE/TEA

Price 4 course NOK 1055,- pr person

Price 3 course NOK 855,- pr person

FROM THE CHEF

LOCAL DUCK BREAST

with Almonds, pickled Pumpkin and Apple Syrup

PAN FRIED TUSK

with fresh Vegetables, Red Onion Compote, Potato- and Celeriac

purée and mussel sauce

HOME MADE CARAMEL PUDDING

with whipped Cream, Cinnamon Cookies

and Caramel Sauce

COFFEE/TEA

Price NOK 765,- pr person

MOUNTAIN AND OCEAN

AQUAVIT MARINATED SMOKED SALMON

with grilled Asparagus, Toast and Sour Cream with Chives

ROAST PORK NECK

with Honey and Mustard, fresh Vegetables, Apple- and Prune

Compote, Anna Potatoes and Jus

NORWEGIAN APPLE CAKE

with whipped Cream

COFFEE/TEA

Price NOK 745,- pr person

ELEGANT

GRATINATED OYSTERS
with Spinach and Mushrooms
and/or

OVEN BAKED CRAYFISH
with Lemon- and Parsley Butter and Fennel Salad

VEAL TENDERLOIN
with seasonal Vegetables, Anna Potatoes and Veal Jus flavoured
with Porter

CHOCOLATE TART
with Chocolate Ganache and Red Berry Coulis

COFFEE/TEA
Price 4 courses NOK 1195,- pr person
Price 3 courses NOK 895,- pr person

NORWEGIAN CLASSIC

FRESH ASPARGES
with Orange flavoured Butter Sauce

COOKED SALMON
with Cucumber Salad, Sandefjord butter sauce,
Vegetable Julienne and boiled Potatoes

STRAWBERRI DESSERT

COFFEE/TEA
Price NOK 745,- pr person

TASTES OF THE COAST

MUSSELS SOUP
with Mussels, Spinach and Herb Oil

PINK ROAST SIRLOIN OF LAMB
with fresh Vegetables, small Roast Potatoes and Rosmary Jus

"FLØTERAND" CREAM PUDDING
with Aquavit marinated Cloud Berries and Cloud Berry Syrup

COFFEE/TEA
Price NOK 775,- pr person