

# 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 165,- per dish.

4-5 dishes recommended for dinner!

## FISH

### FISH-AND SHELLFISH STEW

Prawns, Mussels, Fish Dumplings (small fish balls), Salmon and Cod poached in Shellfish Cream Sauce served with crisp Puff Pastry Crouton and Herb Oil (1,2a,3,4,5,6,13)

A selection of ocean's treasures, treated with care, some of the best produce the sea can offer us.

### BERGEN FISH SOUP

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

### SKAGEN

Shrimps, finely chopped Onions and Chives in Dill flavored Sour Cream garnished with Trout Roe and Lemon. Coarse Rye Bread (1,2c,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 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.

### 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.

## VEGETARIAN

### POLENTA

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

### ROASTED AND PICKLED VEGETABLES

in a tasty Vegetable stock

### CHESTNUT CREAM

with roasted Walnuts, pickled Pears and homemade Crisp Bread (2a,2c,9,9b,11)

## STOCKFISH

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.

### GRATINATED STOCKFISH

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

### BACCALA A LA 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.

### «PLUKKFISK» FROM STOCKFISH

with Potatoes, Bacon and Spring Onion and plenty of Butter for taste (1,2a,2c,4,11)

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

## MEAT

### 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.

### REINDEER TARTAR

served with Egg from Bakketun Gard and flavored with pickled Cucumber, Onion, Beetroot and Capers. Rye Bread (2c,3,13)

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

### 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 pickled Pumpkin and Herb 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.

### CREAMY GAME MOUSSE

A rich creamy mousse of Norwegian Game Meat with pickled Mushrooms, Lingonberry Jam and homemade Crisp Bread. (1,2a,2c,9,11)



BRYGGEN  
TRACTEURSTED  
2003 \* 2023

# MAIN COURSES

## «PERSETORSK» SUGAR- SALTED AND PRESSED COD

served with baked 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 395,-

## AQUAVIT STEAMED STOCKFISH

with Tomato- and Paprika Chutney, confited Cherry Tomato and steamed Potatoes (4)

Kr 425,-

## 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,-

## PORK LOIN

Roasted Pork Loin wrapped in Bacon with roasted Apple, Onion Compote, Apricot Chutney, braised Cabbage, baked Potatoes and a rich Cream Sauce. (4)

Kr 385,-

## BRYGGEN'S NUT ROAST

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

Kr 315,-

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!*



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English



## ANNIVERSARY MENU

### PINK ROASTED WHALE

with pickled seasonal Vegetables (4,13)

### GRATINATED STOCKFISH

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

### 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)

### THREE NORWEGIAN CHEESES

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

### TILSLØRTE BONDEPIKER

Tradisjonell norsk epledessert (1,2a)

5 courses kr 995,-

4 courses kr 855,-

## DESSERTS

### THREE NORWEGIAN CHEESES

with Tomato Chutney and homemade Crisp Bread (1,2a,11)  
Norway not only has some of Europe's most unique cheeses, including the caramel-flavored "brunost" and "gamalost", it also boasts two recent world champions in the cheese-making industry.

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, Cloud Berry Syrup and Meringue (1,3,13)

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

Kr 155,-

### CHOCOLATE CREAM

flavored with Porter and served with Chocolate Ganache and Lingonberry Jam (1,2a,3,13)

Kr 155,-

## 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.