



## GROUP MENUS

**More than just food and drinks!**

Discover an unforgettable dining experience in the heart of historic Bryggen, perfect for you and your guests seeking something truly special!

We take pride in running one of Bergen's most esteemed restaurants, where we honor West Norwegian and Bergen culinary traditions. Using seasonal, locally-sourced ingredients, we offer you an authentic taste journey rooted in the region's proud food heritage.

Here, you can enjoy dishes such as:

**Prinsefisker**, one of Bergen's most important festive meals. This dish was named after the great event in the summer of 1856, when Crown Prince Carl, Viceroy of Norway, met with the Dutch Prince William in the city. It has since become a part of Bergen's culinary legacy.

**Bergen Fish Soup**, which we prepare in the traditional way, garnished with flavorful Teskjeboiler (small spoon dumplings), shredded root vegetables, and served with pickled Portulak (purslane).

**Stockfish**, a crucial part of Bryggen's history in Bergen for centuries. The Hanseatic merchants, who dominated trade in the city from the 14th century, played a key role in the stockfish trade. We are one of the few restaurants in Bergen that always has stockfish on the menu.

**Aquavit**-prepared dishes, where the distinctive flavors of aquavit elevate our dishes to new heights. Try our aquavit-steamed stockfish, where the subtle spice notes of aquavit add an extra depth to the dish.

**Cloudberries**, the golden treasure of Norwegian nature, cherished since Viking times. These berries, rich in vitamin C and minerals, have been part of Norwegian cuisine for centuries and provide the perfect finish to our desserts.

The restaurant is located in one of the oldest and best-preserved wooden buildings in Bergen's historic harbor district, Bryggen. The building dates back to the 18th century, offering visitors a unique dining experience in a charming and historic atmosphere.

*Hjertelig velkommen!*

# BERGEN SPECIALITIES

Our marinated roast requires a week-long marinade in sour milk, so please ensure to place your order at least 10 days in advance!

De beste retter fra det Bergenske kjøkken, tilberedt med stolthet og servert med glede. Bergensmaten er mer enn bare mat. Det er kultur og identitet, det er historien om en by.

## **BERGEN FISH SOUP**

with small Fish Dumplings and Vegetables Julienne

## **«PERSETORSK» SUGAR - SALTED AND PRESSED COD**

served with glazed Carrots, Egg Butter

and/or

## **BERGEN ROAST MARINATED BEEF**

with seasonal Vegetables,  
Lingonberries and Cream Sauce

## **FLØMRI**

garnished with pickled fruit.

Topped with pickled fruit, this traditional dessert was frequently served in Bergen households and has a taste similar to a tangy cream pudding.

## **COFFEE/TEA**

4 courses NOK 1025,- per person

3 courses NOK 825,- per person

## "PRINCE'S DINNER"

### **REINDEER TARTAR**

flavored with pickled Cucumber, Onion, Beetroot and Capers,  
served with Egg Yolk og Rye Bread.

### **"PRINCE FISH"**

Steamed Cod filet on Asparagus, garnished with Langoustine,  
and served with White Wine sauce.

### **"VEILED PEASANT GIRLS"**

A traditional Norwegian dessert that consists of applecompote mixed with sugar,  
cinnamon, bread crumbs and topped with whipped cream.

COFFEE/TEA

NOK 835,- per person

## STOCK FISH MENU

### **PINK ROASTED WHALE MEAT**

served with pickled seasonal Vegetables.

### **STEAMED STOCKFISH**

served with Tomato- and Paprika Chutney  
and confited Cherry Tomato

### **"FLØTERAND" CREAM PUDDING**

made with cream from Fjørabygd and served with raspberry compote.

COFFEE/TEA

NOK 785,- per person

## ELEGANT

### **GRATINATED OYSTERS**

served with Spinach and Mushrooms

### **OVEN-BAKED LANGOUSTINES**

served with Lemon-and Parsley Butter, and Fennel-and Pear Salad

### **VEAL SIRLOIN**

served with seasonal Vegetables,  
and Rosmary flavored Veal Jus

### **CHOCLATE CREAM**

flavored with Porter, ganished with white Chocolate and Lingonberry Jam

COFFEE/TEA

4 courses NOK 1235,- per person

3 courses NOK 985,- per person

## WHEN CHOOSING A MENU

Our set menus are designed for larger groups of 10 people or more.

To ensure we can provide you with the best possible experience, we kindly ask that the final menu selection is submitted to us no later than 10 business days before the event. Please note that a single menu must be chosen for all guests.

We want every guest to have an enjoyable and memorable experience with us. Therefore, we are happy to accommodate guests with allergies, special diets, or other needs. We kindly ask that you inform us well in advance so we can make the necessary arrangements.

All our main courses are served with seasonal vegetables and potatoes, carefully selected to ensure a flavorful and well-balanced meal.

Feel free to contact us if you have any questions about the menu choices or would like to reserve a table for a group – we are happy to assist you!

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