



Starters

Oysters

Natural – served with lemon	2 pcs	MO	110
Fiesta – jalapeño salsa	2 pcs	G MO SU	120
Mignonette – shallot and red wine vinegar	2 pcs	MO SU	120
Kaki - with salmon roe, chives and ponzu	2 pcs	F MO SO SU	125
Oyster trilogy - Fiesta, Mignonette and Kaki	3 pcs	F G MO SO SU	170

Crispy salmon skin

With salmon roe, red onion and Creme Fraiche.

F M **255**

Salmon trilogy

A combination of our salmon specialties. Cold smoked, hot smoked and cured salmon with classical garnish. Served with bread and butter.

F M SN GW **235**

Herring trilogy

Three types of pickled herring served with rye bread.

F GB GR SU **180**

Salmon tartare

With yuzu vinaigrette, chives, pickled red onion, seaweed furikake and salmon roe.

F SU GW **225**

Hot dishes

Fish & chips

Fried wolffish (steinbit), served with potato chips and caper mayonnaise.

E F GW **315**

Grilled salmon

With broccolini, truffled potato cream and thyme butter.

F M **315**

Creamy salmon soup

Creamy salmon soup with corn, leek, potatoes, celery and dill. Served with bread and butter.

F M GW **290**

Cold dishes



Seafood platter min 2 persons

Salmon tartare, oysters, smoked shrimps, scallops and snow crab.

MO E GW **890 pp**
M SF SU F

Pasta salad with hot smoked salmon

Served with fusilli pasta, fennel, red onion, ruccola, roasted pine nuts, dulce seaweed and cherry tomatoes.

F M GW N **265**

Norwegian Waffle “The Salmon”

Delicious waffle topped with mayonnaise, cold smoked salmon, salmon roe, red onion, dill and chives.

E F GW **205**

Salmon tataki salad with truffle dressing

Salmon tataki salad with avocado, mixed greens, carrot, asparagus, sesame seeds and truffle dressing.

F G SE SO SU **225**

Skagen toast

Traditional Skagen with shrimps, dill, mayonnaise, horse-radish and onion. Served on toast.

GS GW GB SF E **235**

Smoked shrimps

From our own smokery. Served with bread and lemon mayonnaise.

GW SF E SU **235**

Sashimi

Salmon, served with ponzu	6 pc	F GW SN SO SU	130
Scallops, served with ponzu	1 shell	MO SN SO SU	155
Scallops with soya truffle sauce and truffle seaweed	1 shell	G MO SN SO SU	180
Halibut, served with ponzu	6 pc	F GW SN SO SU	155
Salmon tataki with miso yuzu sauce and jalapeño	6 pc	F SN SO SU	165

Nigiri

Salmon	2 pc	F SN SU	85
Salmon aburi	2 pc	F SN SO SU	90
Halibut	2 pc	F SN SU	105
Halibut aburi	2 pc	F SN SO SU	115
Halibut with shiso, sea salt and lime	2 pc	F SN SU	115
Scallops	2 pc	MO SN SU	150

Maki

Spicy salmon	8 pc	E F G SE SN SU	145
Salmon avocado	8 pc	F SE SN SU	145
Crunchy Salmon	8 pc	E F G GW SE SN SU	165
Salmon aburi	8 pc	E G SE F GW SN SU	165
Crunchy halibut	8 pc	E F G GW SE SN SU	180
Halibut aburi	8 pc	E G SE F GW SN SU	180
Spicy scallop with avocado and salmon roe	8 pc	E G MO SE SN SU	185
Guncan salmon roe	2 pc	F SN SU	155
Veggie maki avocado and cucumber	8 pc	SN SU	155
Snow crab special with cucumber and avocado, topped with tobiko	8 pc	E SE SF GW SN SO SU	195

Sushi menus

Salmon sushi platter 20 pc

Sashimi 6 pc, salmon nigiri 6 pc, spicy salmon maki 8 pc

E F GW G SE SN SU **495**

Sashimi menu 16 pc

Salmon, scallops, halibut, tataki salmon

F GW MO SN SO **415**

Today’s catch 20 pc

the best of today’s chef’s choice of sashimi, nigiri and makis

F GW MO SE SN SO SU **535**

Bjørns favourites 18 pc

Salmon tataki sashimi 6 pc, salmon aburi maki 8 pc, salmon aburi nigiri 4pc

F GW SE SN SU SO **535**

Dessert

Chocolate mousse cake

Chocolate mousse layered with cocoa and almond sponge cake

GW E M SO N **155**

Ice cream Vanilla

M **55 p scoop**

Sorbet

Raspberry

55 p scoop



Menu 1 620

Salmon sashimi
Salmon tartare
Grilled salmon

Menu 2 635

Sashimi set of halibut, scallop and salmon
Tataki salad with truffle dressing
Creamy salmon soup

Menu 3 655

Scallop sashimi with soya truffle sauce
Salmon trilogy
Fish & chips