



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

Salmon roe 50g	F	240
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Crispy salmon skin	F M	285
With salmon roe, red onion and Creme Fraiche.		

Salmon trilogy	F M SN GW	245
A combination of our salmon specialties. Cold smoked, hot smoked and cured salmon with classical garnish. Served with bread and butter.		

Herring trilogy	F GB GR SU	190
Three types of pickled herring served with rye bread.		

Salmon tartare	F SU GW	235
With yuzu vinaigrette, chives, pickled red onion, seaweed furikake and salmon roe.		

Hot dishes

Parmesan crusted wolffish	F M GW	375
With celeriac cream, chives oil and pumpkin seeds.		

Grilled salmon	F M	330
With broccolini, truffled potato cream and thyme butter.		

Creamy salmon soup	F M GW	295
Creamy salmon soup with corn, leek, potatoes, celery and dill. Served with bread and butter.		

Hot smoked salmon	F M GW SU	330
With mushroom risoni, sautéed aroma mushroom and pickled shimeji mushrooms.		

Brunch & Lunch

Norwegian Waffle “The Salmon”	E F GW	225
Delicious waffle topped with mayonnaise, cold smoked salmon, salmon roe, red onion, dill and chives.		

Salmon tataki salad with truffle dressing	F G SE SO SU	235
Salmon tataki salad with avocado, mixed greens, carrot, asparagus, sesame seeds and truffle dressing.		

Salmon Benedict	E F M GW SU	255
Eggs benedict with cold smoked salmon and spinach.		

Sashimi

Salmon, served with ponzu	6 pc	F GW SN SO SU	135
Scallops, served with ponzu	1 shell	MO SN SO SU	175
Scallops with soya truffle sauce and truffle seaweed	1 shell	G MO SN SO SU	190
Halibut, served with ponzu	6 pc	F GW SN SO SU	160
Salmon tataki with miso yuzu sauce and jalapeño	6 pc	F SN SO SU	170

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	155

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	195
Guncan salmon roe	2 pc	F SN SU	160
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	E F GW G SE SN SU	495
Sashimi 6 pc, salmon nigiri 6 pc, spicy salmon maki 8 pc		

Sashimi menu 16 pc	F GW MO SN SO	420
Salmon, scallops, halibut, tataki salmon		

Today’s catch 20 pc	F GW MO SE SN SO SU	540
the best of today’s chef’s choice of sashimi, nigiri and makis		

Bjørns favourites 18 pc	F GW SE SN SU SO	535
Salmon tataki sashimi 6 pc, salmon aburi maki 8 pc, salmon aburi nigiri 4pc		

Dessert

Passion and choco delight	M E GW GT	155
Plated dessert with passion fruit cake, chocolate mousse cake and raspberry sorbet		

Ice cream Vanilla	M	55 p scoop
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Sorbet Raspberry		55 p scoop
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Menu 1	620	Menu 2	725	Menu 3	780
Salmon sashimi		Sashimi set of halibut, scallops and salmon		Scallop sashimi with soya truffle sauce	
Salmon tartare		Creamy salmon soup		Salmon trilogy	
Grilled salmon		Hot smoked salmon with mushroom risoni		Parmesan Wolffish	