

Exquisite Seafood Menu

Starters

An artful beginning to your meal, where delicate flavors and impeccable craftsmanship converge.

Mini Rösti with Crème Fraîche & Red Caviar

Delight in the delicate balance of crisp, golden rösti, luxuriously topped with velvety crème fraîche and crowned with the finest red caviar, offering a sublime start to your culinary journey.

Scallop Tiradito with Passion Fruit Leche de Tigre

Tender, delicately sliced scallops, infused with the vibrant tang of passion fruit leche de tigre, offering an exquisite fusion of freshness and zest that dances on the palate.

Smoked Arctic Char Tartare on Rye Crisp

Silky smoked Arctic char, expertly crafted into a tartare and served on a crisp rye base, marrying rich smokiness with the perfect crunch for an indulgent, yet refined experience.

Toro Tuna Tartare with Yuzu Kosho & Wasabi Crème Fraîche

Indulge in the buttery softness of toro tuna, meticulously prepared with aromatic yuzu kosho and complemented by a smooth, cooling wasabi crème fraîche, a harmonious marriage of bold and delicate flavors.

Scallops Ceviche with Lime Juice, Chilli, and Cilantro

Exquisite scallops, delicately cured in a citrusy lime marinade, enhanced by the subtle heat of chili and the fresh zing of cilantro, creating a refreshing, perfectly balanced dish.

Classic Shrimp Cocktail with Marie Rose Sauce

Plump, succulent shrimp bathed in a creamy, tangy Marie Rose sauce, served chilled with a lemon wedge to elevate this timeless classic to new heights of sophistication.

Salmon Carpaccio with Capers, Olive Oil, and Microgreens

Ultra-thin slices of premium salmon, drizzled with luxurious olive oil and accented with briny capers and fresh microgreens, offering a light yet rich introduction to your dining experience.

Tuna Tartare with Avocado, Sesame Oil, Lime, and Wonton Chips

Fresh, pristine tuna paired with creamy avocado, fragrant sesame oil, and a spritz of lime, garnished with crispy wonton chips for an elegantly textural contrast.

Swordfish Tartare with Wonton Crisps

The richness of fresh swordfish tartare, complemented by crispy wonton crisps for an exquisite combination of flavors and textures, evoking the essence of fine coastal dining.

Confit of Octopus in Extra Virgin Olive Oil & Red Chilies

Slow-cooked octopus, tenderized to perfection in extra virgin olive oil and red chilies, gently crisped in the pan for a beautiful contrast of textures, paired with roasted pearl potatoes and a rich tomato salsa brava.

Mussels Mariner (Classic French Mussels)

Sweet, succulent mussels bathed in a velvety white wine sauce, accompanied by rustic bread for dipping, this dish evokes the essence of a charming French bistro, refined yet comforting.

Oysters Rockefeller

A luxurious twist on a classic, these oysters are baked with a decadent spinach and parmesan filling, finished with a delicate golden crust, offering an indulgent, melt-in-your-mouth experience.

Lobster Bisque

A rich, silky lobster bisque, imbued with a touch of cognac cream for an added layer of complexity, evoking the deep, luxurious flavors of the ocean in every spoonful.

Bergensk Fiskesuppe

A traditional Norwegian fish soup, brimming with the finest white fish, mussels, and shrimp, all simmered in a fragrant, delicate broth—a comforting and authentic homage to the coastal flavors of Bergen.

Main Courses

A curated selection of the finest ocean fare, each dish prepared with precision and artistry to captivate your senses.

Fresh Saint Jacob Scallops

Pan-seared Saint Jacob scallops, paired with a fragrant combination of lamb grass, chili, and pineapple salsa, all elegantly complemented by paprika and turmeric fillet, creating a harmonious symphony of bold and delicate flavors.

Pan-Fried Halibut Fillet

A perfectly pan-fried halibut fillet, crowned with crisp sofa capers, served alongside velvety brown butter mashed potatoes and fresh herico vert, creating a beautiful balance of richness and lightness.

Atlantic Cod Carpaccio

Delicate slices of Atlantic cod, drizzled with aromatic rucola oil and finished with a sweet condensed milk dressing, garnished with vibrant fresh rucola salad, offering a refined and delicate start to the main course.

Rainbow Trout Curried in Brine

The delicate flavor of rainbow trout, expertly curried and served with pearl potatoes, a classic Norwegian cucumber salad, and a silky velouté sauce with a hint of white wine, creating a dish that is both comforting and sophisticated.

Slow-Cooked Norwegian Salmon Loin

Slow-cooked at an exquisite 30°C, this Norwegian salmon loin is paired with crisp pickled fennel and a smooth horseradish cream, delivering a sublime balance of tenderness and flavor.

Poached Lobster Tail

Succulent lobster tail, poached to perfection, served with a luxurious saffron risotto and perfectly roasted asparagus, creating a dish that is both indulgent and elegantly restrained.

Pan-Fried Scallops with Cauliflower Purée

Delicate, pan-seared scallops atop a smooth cauliflower purée, enhanced by brown butter and accompanied by cauliflower crudités, offering a perfect balance of textures and flavors in every bite.

Blue Halibut with Coconut-Lime Sauce

A beautifully cooked blue halibut fillet, bathed in a vibrant coconut-lime sauce, paired with fragrant jasmine rice, papaya relish, cilantro, and toasted coconut flakes, a dish that transports you to the serene shores of the tropics.

Pan-Fried Sea Bass with Miso Glaze

Crispy-skinned sea bass, glazed with a rich miso sauce, served with roasted bok choy, shiitake mushrooms, jasmine rice, and finished with a delicate beurre blanc sauce, offering a harmonious blend of East and West.

Garlic King Prawns

Garlic-infused king prawns, succulent and tender, served with a freshly baked French baguette to soak up the rich, flavorful sauce—simple yet sophisticated in its execution.

King Prawn and Chorizo Tagliatelle

Plump king prawns and spicy chorizo, entwined in a luxurious tomato and white wine sauce, garnished with fresh basil and parmesan, offering a bold yet balanced flavor that's both comforting and refined.