

GROUP MENUS

"Experience an unforgettable meal in the heart of Bryggen, ideal for you and your guests seeking something truly special."

We celebrated our 20th anniversary in 2023 and are proud to continue running this historic and traditional restaurant in the heart of Bryggen, where we honor Norwegian and local food traditions. Our 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 1700s and offers our guests a unique dining experience in a charming and historic setting.

Using seasonal and locally sourced ingredients, we invite you on a culinary journey rooted in the proud food traditions of our region. With us, you can enjoy dishes such as:

Prinsefisk (prince fish), one of Bergen's most important festive dishes. The name comes from a special event in the summer of 1856, when Crown Prince Carl, Viceroy of Norway, visited the city and met Prince William of the Netherlands. Since then, the dish has become part of Bergen's culinary heritage.

Bergen Fish Soup, prepared in the traditional way and garnished with flavorful small fish dumplings, shredded root vegetables, and served with pickled purslane.

Stockfish, a key part of Bryggen's history for centuries. The Hanseatic merchants, who dominated trade in Bergen from the 1300s, played an important role in the stockfish trade. We are one of the few restaurants in Bergen that always offers stockfish on our menu.

Surstek, a classic Western Norwegian meat dish that holds a strong place in the food culture in and around Bergen. It is especially connected to Sunday dinners, holidays, and family gatherings, and is considered one of the most traditional dishes in Western Norway. Surstek is made from beef that is marinated for several days, then browned and slowly roasted until tender, giving it its characteristic sweet and slightly sour flavor.

Jerusalem artichoke, a root vegetable known for its nutty flavor and long traditions in Norwegian cooking. Jerusalem artichokes were cultivated in Norway as early as the 18th century and were an important part of the diet before the potato took over.

Welcome to Bryggen



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!

The finest dishes from the Bergen kitchen. Bergen cuisine is more than just food, it is culture and identity, it is the story of a city.

BERGEN FISH SOUP

with small fish dumplings and vegetables julienne.

“PRINCE FISH”

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

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“SURSTEK” BERGEN ROAST MARINATED BEEF

with seasonal vegetables, lingonberries and cream sauce.

MADEIRA CREAM

served with “Mandelflarn” Norwegian almond tuiles

COFFEE/TEA

3 courses NOK 895,- per person

4 courses NOK 1045,- per person

HAVGLØD

SKAGEN

Shrimps, finely chopped onions and chives in dill-flavoured sour cream, garnished with trout roe and served with rye bread.

JERUSALEM ARTICHOKE CREAM SOUP

flavoured with seaweed seasoning and served with Jerusalem artichoke chips.

PAN-FRIED MONKFISH

served with onion, spinach, and red wine jus.

“FLØTERAND” CREAM PUDDING

served with raspberry compote.

COFFEE/TEA

3 courses NOK 825,- per person

4 courses NOK 995,- per person

STOCKFISH

GRATINATED STOCKFISH

served with stewed carrots and seaweed Butter.

STEAMED STOCK FISH

served with Tomato- and Paprika Chutney.

VEILED PEASANT GIRLS

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

COFFEE/TEA

3 cour 795,- per person

ELEGANT

TROUT ROE

served with chopped onion, chives and sour cream on blinis.

GRATINATED LANGOUSTINE

served with green asparagus and white garlic butter.

VEAL SIRLOIN

served with seasonal vegetables, and rosemary flavored veal jus.

FRUIT TARTLET

served with seasonal fruits and vanilla custard.

COFFEE/TEA

4 courses NOK 1245,- per person

3 courses NOK 1045,- per person

KEEP IN MIND – WHEN PICKING YOUR MENU

Our banquet menus are designed for larger groups of 10 persons or more.

We are happy to create a menu tailored to your preferences, within the framework of our concept. We are flexible and open to alternative solutions to make your event as enjoyable as possible.

We can also offer additional dishes such as oysters, seafood or a selection of cheeses for those who would like something extra. Please feel free to contact us for suggestions and pricing.

To ensure the best possible experience, we kindly ask that final menu selections be sent to us no later than 10 working days before the event. Please note that the same menu must be ordered for all guests.

We want everyone to have a pleasant and memorable experience with us. For guests with allergies or other dietary restrictions, we are happy to adapt the menu accordingly, we just ask that you inform us well in advance so we can accommodate your requests appropriately.

All main courses are served with seasonal vegetables and potatoes, carefully selected to provide a flavorful and balanced dining experience.

If you have any questions about menu options or would like to make an inquiry for your event, please don't hesitate to contact us, we'll be happy to assist!

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