



fisketorget delikatesse

lunches

1. FISH & CHIPS 169,-

haddock fillet with pommes, remulade and pea puree 1, 3, 4, 6, 12

2. SHRIMPS (whole) 129/179,-

shrimp with bread and aioli 1, 2, 3, 6

3. MOULES FRITES 189,-

creamy mussels with french fries, bread and aioli 1, 2, 3, 6, 7, 12

4. RED OR WHITE BACALAO 169/179,-

traditional bacalao stew, served with bread and aioli 1, 3, 4, 6.

5. SHELLFISH PASTA 189,-

spaghetti with fish and shellfish, tomato sauce with bread 1, 2, 3, 4, 6, 7, 14

6. POKE BOWL 169,-

salmon, halibut and tuna with quinoa, avocado, mango and salad 4, 6, 11

7. CHICKEN SALAD 179, -

salad with chicken, bacon parmesan and croutons 1, 3, 6, 7

soup

8. CREAMY FISH SOUP 169,-

with bread and aioli 1, 2, 3, 4, 6, 7, 12.

9. TOM YUM SOUP 169,-

with today's fish and shellfish, bread and chilimajones 1, 2, 3, 4, 6.

bruschetta

10. SKAGEN 159,-

shrimp & crayfish tails in dill and lemon mayonnaise, salad on roasted sourdough bread 1, 2, 3, 6, 7

11. SMOKED SALMON & ACOCCADO 159,-

smoked salmon, avocado and salad on roasted sourdough bread 1, 3, 6, 7

12. PARMA & PARMESAN 165,-

parma ham, parmesan cheese, pesto and salad on roasted sourdough bread 1, 6, 7

mains

13. CHORIZO BAKED COD 209,-

served with a fresh salad and potato puree 1, 4, 6, 7

14. SALMON & HALIBUT 215,-

seasonal vegetables and lemon sauce 4,7

15. TODAYS FISH DISH 209,-

ask your waiter

16. SHELLFISH PLATTER 350,- pr.pers.

ask your waiter (for at least 2 people)

sweets

ICE CREAM & SORBET 69,- 3, 7



TODAYS SWEETS 89, -

ask your waiter



SUSHI

mixed trays

1. SUSHI HOUSE 215,-

14 pieces, assorted maki and nigiri
1, 2, 3, 4, 6, 11, 14

2. SUSHI DINNER 325,-

20 pieces, assorted maki and nigiri
1, 2, 3, 4, 6, 11, 14

3. NIGIRI-SET 249,-

12 pieces, assorted nigiri 2, 4, 14

4. SASHIMI-SET 175,-

12 pieces, assorted sashimi 2, 4, 14

5. FAMILIE PACK FOR 3 565,-

48 pieces, assorted maki, nigiri and sashimi
1, 2, 3, 4, 6, 7, 11, 14

6. FAMILIEPAKKE FOR 4 725,-

64 pieces, assorted maki, nigiri and sashimi
1, 2, 3, 4, 6, 7, 11, 14

7. CHEF'S CHOICE 119,-

8 pieces of maki, the chef's choice - can
also be made vegetarian
1, 2, 3, 4, 6, 7, 11, 14

8. CHEF'S CHOICE DELUXE 149,-

8 pieces exclusive maki, chef's choice
1, 2, 3, 4, 6, 7, 11, 14

sashimi, 5 pieces

9. SALMON 75,-

10. BOILED SCAMPI 75,-

11. TUNA 109,-

12. SCALLOPS 109,-

13. HALIBUT 109,-

14. SMOKED EEL 109,-

2, 4, 14

nigiri, 1 piece

15. SALMON 19,-

16. BOILED SCAMPI 19,-

17. TUNA 25,-

18. SCALLOP 29,-

19. HALIBUT 25,-

20. SMOKED EEL 29,-

2, 4, 14

uramaki, 8 pieces

21. PHILADELPHIA MAKI 109,-

salmon, avocado, cream cheese and sesame seeds
4, 7, 11

22. TEMPURA MAKI 119,-

fried scampi, avocado, chilimajones and
sesame seeds 1, 2, 3, 6, 11

23. CALIFORNIA MAKI 109,-

boiled scampi, cucumber and masago-roe
1, 2, 6

24. SPICY TUNA 129,-

tuna, chilimajones, cucumber, onion and
sesame seeds 2, 4, 6, 11

25. SALMON CORIANDER 139,-

fried scampi, spicy sweet potato, topped
with salmon, banana,
coriander and chili
1, 2, 3, 4, 6

26. RAINBOW MAKI 129,-

crab salad, cucumber, topped with
salmon and avocado
2, 3, 4, 6

tamago maki, 8 pieces

27. SCAMPI TAMAGO 149,-

fried scampi, tamago, cucumber and cream cheese 1, 2, 3, 7

28. PHILADELPHIA TAMAGO 149,-

salmon, tamago, cucumber and cream cheese 3, 4, 7

dragon spesial, 8 pieces

29. SALMON DRAGON 139,-

fried scampi, cream cheese, onions, topped with salmon 1, 2, 3, 4, 6, 7

30. WHITE DRAGON 139,-

salmon, rucicola, mayonnaise, topped with halibut 3, 4, 6

futomaki, 6 pieces

31. FUTO SALMON 119,-

salmon, spring onions, sesame seeds and avocado 4, 11

32. FUTO TEMPURA 125,-

salmon, fried scampi, avocado, cucumber and sesame seeds 1, 2, 4, 11

33. FUTO SOFTSHELL-CRAB 139,-

fried crab, chilimajones and avocado 1, 2, 3, 6

34. FUTO HALIBUT 139,-

tempura halibut with avocado, chili mayonnaise and leek 1, 3, 4, 6

hosomaki, 6 pieces

36. SALMON AND AVOCADO 75,-

37. TUNA 75,-

38. HALIBUT 75,-

soyapaper maki, 10 pieces

39. TEMPURA SCAMPI, SALMON, AVOCADO AND PHILADELPHIA CHEESE 159,-

1, 2, 4, 7

40. SALMON, AVOCADO AND PHILADELPHIA 159,-

1, 3, 4, 7

hot maki, 6 pieces

41. YAKUZA 155,-

smoked eel, avocado, cucumber, wakame, tempura scampi, red masago, tempura and panko 1, 2, 3, 4, 6

42. TAKESHI 155,-

salmon, crab, onion, cucumber, avocado, tempura and panko 1, 2, 3, 4, 6

Allergenes: 1=gluten, 2=shellfish, 3=eggs, 4=fish, 5=peanuts, 6=soya, 7=milk, 8=nuts, 9=celery, 10=mustard, 11=sesam seeds, 12=sulfit, 13=lupin, 14=molluscs



WINE & DRINKS

Sparkling

Soler-Jové, Brut Reserva
Cava
450,- / 109,-

Merotto Spumanti Baretta Prosecco
Superiore Brut DOCG
619,- / 135,-

Moët Chandon
Champagne
999,-

White wine

Fritz Ekkehard Huff Riesling,
trocken/tørr
599,- / 129,-

Calles JazzRiesling, halvtørr
549,- / 119,-

Olivero Mario Langhe Arneis DOC 2016
619,- / 135,-

Red wine

Franco Mondo Barbera D'Asti DOCG
2015
575,- / 125,-

Tenuta Il Sogno, Terre Degli Amici 2015
575,- / 125,-

Dessert wine

Eiswein
599,- / 109,-
0,375 fl

Beer

Hansa 69,-

Tiger 89,-

Heineken 79,-

Peroni 79,-

Kinn bringebærøl 109,-

Slogen Alpe IPA or wheat beer 99,-

Menabrea Blonda 99,-

Cider

Somersby sparkling rose cider 99,-

Somersby Secco cider 99,-

Blumers red berries 119,-

Nonalcoholic beer

ELØ Kråkesølv 39,-

Heineken 0% 45,-

Other

Baileys 69,-

Liquor

Vodka, Gin, Cognac, Aquavite, Whisky
From 99,- pr. 4cl

With sparkling soda ect: 119,-

Irish Coffee: 129,-

Kombucha 49,-

Mineral water 39,-

Soft drink 29,-