



Event menus

Welcome to Fjellskål – Bergen's seafood destination.

Here, the sea meets craftsmanship in set menus that highlight the best of the coast's ingredients, prepared with our signature: a passion for quality.

To ensure freshness and precision, one single menu must be selected for the entire party (except for menus 6 and 7) at least one week before your visit.

We offer drink packages to accompany the menus. Applicable for a minimum of 4 orders.

Scan the QR code below to view our wine list.

All menus are served with freshly baked bread, whipped butter, and our house aioli.

Enjoy!





Fjellskål

Starter

Fjellskål's Fish Soup

Creamy fish soup with white and red fish, carrots and leek. Topped with flat-leaf parsley and chervil-tarragon oil.

Add shrimp +89,-

Main course

Halibut

Oven-baked with chervil-tarragon butter and served with butter sauce. Served with oven-baked seasonal vegetables, steamed broccolini and salt-baked potatoes.

Dessert

Crème Brûlée

A classic French dessert with smooth vanilla custard, topped with a crispy layer of caramelized sugar.

MENU 1

Allergens – Bread & butter
Bread: **Wheat, Rye**
Whipped butter: **Milk**
Gluten- and milk-free options available

Allergens – Fish soup
Fish, **Milk, Sulphites**
(Traces: Crustaceans, Molluscs)
Shrimp: **Crustaceans**

Allergens – Halibut: **Fish, Milk**
Butter sauce: **Milk, Sulphites**
Vegetables: **Milk, Celery**
Milk-free options available

Allergens – Creme brulee
Egg, Milk

MENU - NOK 980 ,-

DRINK PACKAGE + NOK 650,-

PREMIUM DRINK PACKAGE + NOK 1200 ,-



Fjellskål

Starter

Fjellskål's Shellfish Soup

Creamy shellfish soup with king crab and hand-peeled shrimp.
Topped with flat-leaf parsley and chervil-tarragon oil.

Main course

Shellfish Symphony

A selection of today's best shellfish: grilled langoustine and king crab with garlic oil, cold stone crab, snow crab, and fresh shrimp (boiled and chilled, with shell on), and mussels prepared to your choice.
Mussels steamed with garlic – or – in creamy spicy sauce

Dessert

Chocolate Fondant

A rich chocolate cake with a gooey chocolate center, served with berry sauce, cookie crumble, vanilla ice cream and fresh berries.

MENU 2

Allergens – Bread & butter
Bread: **Wheat, Rye**
Whipped butter: **Milk**
Gluten- and milk-free options available

Allergens – Shellfish soup
Crustaceans, Fish, Soy,
Milk, Sulphites, Molluscs

Allergens – Shellfish symphony
Crustaceans, Molluscs
Spicy mussels: **Milk**

Allergens – Chocolate fondant
Wheat, Egg, Milk, Soy
(Traces: Sesam, Peanuts, Nuts)

Mandatory choices when selecting this menu:

Main course

Mussels

- steamed with garlic
- steamed in creamy spicy sauce

MENU - NOK 1550 ,-

DRINK PACKAGE + NOK 650,-

PREMIUM DRINK PACKAGE + NOK 1200 ,-



Fjellskål

Main course

Fjellskål's "Luxury" Shellfish Symphony

Our signature shellfish tower, designed for sharing: cold fresh shrimp (boiled and chilled, with shell on), cold stone crab claws, live king scallops (gratinated with chervil-tarragon butter, garlic, and aged parmesan), plus live king crab, langoustines, and lobster – all prepared to your preference: naturally steamed or grilled with garlic oil or chervil-tarragon butter. Oysters served raw or gratinated, and mussels available steamed with garlic or in a creamy spicy sauce.

Add extra gratinated scallops each +279,-

Dessert

Vanilla Ice Cream & ROGN Gold Caviar

Vanilla ice cream topped with the exclusive ROGN gold caviar.

– or –

Raspberry Sorbet & Champagne

Raspberry sorbet served with Taittinger Rosé Champagne.
(Contains alcohol)

Mandatory choices when selecting this menu:

Main course

Lobster/King crab/Langoustine

- naturally steamed
- grilled with garlic oil
- grilled with chervil-tarragon butter

Oysters

- raw
- gratinated

Mussels

- steamed with garlic
- steamed in creamy spicy sauce

Dessert

- ice cream with caviar
- sorbet with champagne

MENU - NOK 2500 ,-

DRINK PACKAGE + NOK 950,-

PREMIUM DRINK PACKAGE + NOK 1800 ,-

MENU 3

Allergens – Bread & butter

Bread: **Wheat, Rye**

Whipped butter: **Milk**

Gluten- and milk-free options available

Allergens – Luxury

Crustaceans, Molluscs

Gratinated (scallop/oyster): **Milk, Molluscs**

Spicy mussels: **Milk, Molluscs**

Mayonnaise: **Egg**

Allergens – Ice cream & caviar

Fish, Milk

(Traces: Egg, Peanuts, Nuts)

Allergens – Sorbet & champagne

Sulphites

(Traces: Egg, Nuts)

Wine: **Sulphites**



Fjellskål

MENU 4

Starter

Mussels

Mussels steamed in garlic **-or-** in a creamy spicy sauce.

Allergens – Bread & butter
Bread: **Wheat, Rye**
Whipped butter: **Milk**
Gluten- and milk-free options available

Allergens – Mussels: **Molluscs**
Aioli: **Egg**
Spicy mussels: **Milk**

Middle course

Dundrun Scallop

Gratinated with chervil-tarragon butter, garlic and aged parmesan.

Allergens – Scallop: **Milk, Molluscs**

Main course

Turbot

Oven-baked with chervil-tarragon butter and served with butter sauce. Served with oven-baked seasonal vegetables, steamed broccolini and salt-baked potatoes.

Allergens – Turbot: **Fish, Milk**
Butter sauce: **Milk, Sulphites**
Vegetables: **Milk, Celery**

Milk-free options available

Dessert

Crème Brûlée

A classic French dessert with smooth vanilla custard, topped with a crispy layer of caramelized sugar.

Allergens – Creme brulee
Egg, Milk

Mandatory choices when selecting this menu:

Starter

Mussels

- steamed with garlic
- steamed in creamy spicy sauce

MENU - NOK 1270 ,-

DRINK PACKAGE + NOK 850,-

PREMIUM DRINK PACKAGE + NOK 1600 ,-



Fjellskål

Starter

Fjord Shrimp Platter

Served cold, with shells on (boiled and chilled), with a lemon wedge and mayonnaise.

Middle course

Dundrun Scallop

Gratinated with chervil-tarragon butter, garlic and aged parmesan

Main course

Norwegian Lobster, King Crab & Langoustines

Grilled with garlic oil – or – cold (boiled and chilled)

Dessert

Chocolate Fondant

A rich chocolate cake with a gooey chocolate center, served with berry sauce, cookie crumble, vanilla ice cream and fresh berries.

Mandatory choices when selecting this menu:

Main course

Lobster/King Crab/Langoustine

- grilled with garlic oil
- cold (boiled and chilled)

MENU - NOK 2650 ,-

DRINK PACKAGE + NOK 850,-

PREMIUM DRINK PACKAGE + NOK 1600 ,-

MENU 5

Allergens – Bread & butter

Bread: **Wheat, Rye**

Whipped butter: **Milk**

Gluten- and milk-free options available

Allergens – Shrimp

Crustaceans

Mayonnaise: **Egg**

Allergens – Scallop: **Milk, Molluscs**

Allergens – Lobster, king crab & langoustines: **Crustaceans**

Allergens – Chocolate fondant
Wheat, Egg, Milk, Soy
(Traces: Sesam, Peanuts, Nuts)



Starter

Tenderloin Beef Carpaccio

Thinly sliced marinated tenderloin with capers, arugula, parmesan and olive oil.

Main course

200g Tenderloin Steak

A fine cut of aged Norwegian tenderloin – a Wagyu and Angus crossbreed. Pan-fried to – **Medium rare** – and served with celeriac purée, oven-baked seasonal vegetables and steamed broccolini.

Mushroom sauce – **or** – red wine sauce

Make it Surf & Turf: add a grilled lobster tail +499,-

Salt baked potatoes 89,-

Extra mushroom or red wine sauce 49,-

French fries 79,-

Sweet potato fries 89,-

Side salad small 109,- | large 179,-

Dessert

Chocolate Fondant

A rich chocolate cake with a gooey chocolate center, served with berry sauce, cookie crumble, vanilla ice cream and fresh berries.

Mandatory choices when selecting this menu:

Main course

Sauce

- mushroom
- red wine

Unless otherwise specified, steak will be served **medium rare**

MENU - NOK 1300 ,-

DRINK PACKAGE + NOK 650,-

PREMIUM DRINK PACKAGE + NOK 1200 ,-

MENU 6

Allergens – Bread & butter

Bread: **Wheat, Rye**

Whipped butter: **Milk**

Gluten- and milk-free options available

Allergens – Beef carpaccio

Mustard, Sulphites

Parmesan: **Milk**

Milk-free options available

Allergens – Steak: **Milk**

Celeriac purée: **Milk, Celery**

Vegetables: **Milk, Celery**

Mushroom sauce: **Milk**

Red wine sauce: **Milk, Celery, Sulphites**

Lobster tail: **Crustaceans, Milk**

Allergens – Extras

Mushroom sauce: **Milk**

Red wine sauce: **Milk, Celery, Sulphites**

French fries: (Traces: **Wheat**)

Sweet potato fries: (Traces: **Wheat**)

Side salad vinaigrette: **Mustard,**

Sulphites

Allergens – Chocolate fondant

Wheat, Egg, Milk, Soy

(Traces: **Sesam, Peanuts, Nuts**)



Fjellskål

Starter

Vegetable Soup of the Day

Vegan soup made from a daily selection of fresh vegetables. Topped with flat-leaf parsley and chervil-tarragon oil.

Main course

Mushroom & Cheese Pasta

Creamy pasta with mix of king oyster, blue/grey oyster and aroma mushrooms, topped with aged parmesan.

Dessert

Crème Brûlée

A classic French dessert with smooth vanilla custard, topped with a crispy layer of caramelized sugar.

MENU 7

Allergens – Bread & butter
Bread: **Wheat, Rye**
Whipped butter: **Milk**
Gluten- and milk-free options available

Allergens – Vegetable soup
Celery, Sulphites
(Traces: Crustaceans, Fish, Molluscs)

Allergens – Pasta
Whey, Milk, Sulphites
Parmesan: **Milk**
Gluten- and milk-free options available

Allergens – Creme brulee
Egg, Milk

MENU - NOK 900 ,-

DRINK PACKAGE + NOK 650,-

PREMIUM DRINK PACKAGE + NOK 1200 ,-