

FJELLSKÅL'S HOUSE MADE SOUPS

1. FJELLSKÅL'S CREAMED FISH SOUP 119,- ④⑦
2. FJELLSKÅL'S CREAMED SHELLFISH SOUP 199,- ②④⑦⑭
OUR SOUPS IS SERVED WITH BREAD AND BUTTER ①⑦

SALADS

3. TUNA TATAKI SALAD WITH DIJON VINAIGRETTE AND POACHED EGG
249,- ③④⑩
4. SALAD WITH SHRIMPS, CHERVIL OIL AND AVOCADO CREAM 199,- ②⑦

STARTERS/SHARING PLATTERS

CAVIAR

5. SYMPHONY OF CAVIAR 159,- ④⑦
FOUR KINDS OF CAVIAR, SERVED WITH TOASTED BREAD, SOUR CREAM AND FINELY CHOPPED RED ONION
6. VENDACE "LØYROM" CAVIAR 299,- ③④⑦
SERVED WITH TOASTED BREAD, SOUR CREAM, FINELY CHOPPED RED ONION, DILL AND QUAIL EGG YOLK
7. VENDACE "LØYROM" CAVIAR AND A TASTE OF AUTHENTIC STURGEON CAVIAR 499,- ③④⑦
SERVED WITH TOASTED BREAD, SOUR CREAM, FINELY CHOPPED RED ONION, DILL AND QUAIL EGG YOLK

8. AUTHENTIC STURGEON CAVIAR*

CAVIAR JAR SIZES:	15 GR.	30 GR.	50 GR.	125 GR.	250 GR.
• SIBERIAN STURGEON	450,-	850,-	1350,-	2990,-	
• WHITE STURGEON	490,-	950,-	1550,-	3800,-	
• OSCIETRA	600,-	1150,-	1890,-		
• GOLD IMPERIAL	650,-	1850,-	2000,-	5000,-	10000,-
• BELUGA DI VENEZIA	1150,-	2200,-	3590,-		
• BELUGA	1850,-	3700,-	6000,-		

STURGEON CAVIAR SERVED WITH TOASTED BREAD, SOUR CREAM, FINELY CHOPPED RED ONION, DILL AND QUAIL EGG YOLK. ③④⑦

*VARYING AVAILABILITY OF JAR SIZES AND KINDS, ASK YOUR WAITER

STARTERS/SHARING PLATTERS

TRADITIONAL SMOKED FISH FROM OUR OWN SMOKERY

9. SMOKED FISH FROM 99,- PR. 100 GR.

- COGNAC-MARINATED SALMON W/DILL "GRAVLAX" ④⑩
- HOT SMOKED SALMON W/PEPPER ④
- COLD SMOKED SALMON ④
- COLD SMOKED TROUT ④
- HOT SMOKED MACKEREL W/PEPPER ④
- HOT SMOKED MACKEREL ④
- COLD SMOKED MACKEREL ④
- HOT SMOKED HERRING ④
- COLD SMOKED COD ④
- COLD SMOKED HALIBUT ④
- HOT SMOKED WHALE MEAT W/PEPPER 119,- PR. 100 GR.
- HOT SMOKED EEL 169,- PR. 100 GR. ④
- COLD SMOKED WILD SALMON 179,- PR. 100 GR. ④

ALL OUR SMOKED FISH SERVED WITH MUSTARD SAUCE AND/OR SOUR CREAM SAUCE W/
DILL AND RED ONION. ⑦⑩
ADD SCRAMBLED EGGS FOR 59,- ③⑦

SASHIMI

CHOOSE FROM OUR DAILY FRESH FISH AND SHELLFISH

10. SALMON 99,- PR. 100 GR. ④
11. RAINBOW TROUT 109,- PR. 100 GR. ④
12. YELLOWFIN TUNA 149,- PR. 100 GR. ④
13. ATLANTIC HALIBUT 149,- PR. 100 GR. ④
14. LIVE KING SCALLOPS 179,- EACH ⑭
15. NORWEGIAN SEA URCHIN 159,- EACH ⑭
16. MAHOGANY CLAM 199,- EACH ⑭
17. SYMPHONY OF SASHIMI 2-4 PERS. 990,- ④⑭

A SELECTION OF THE BEST AVAILABLE SEAFOOD OF THE DAY, SERVED AS SASHIMI

ALL OUR SASHIMI SERVED WITH SOY SAUCE (GLUTEN FREE UPON REQUEST), GINGER AND WASABI
①⑥

ADD A JAR OF CAVIAR AS SASHIMI TOPPING IF YOU PLEASE, SEE SELECTION AT PAGE 2.

STARTERS/SHARING PLATTERS

SHELLFISH

18. FRESH SHRIMPS 189,- ②③
MAYONNAISE/AIOLI AND LEMON
19. FJELLSKÅL'S TOAST "SKAGEN" 179,- ①②③④⑦⑩
SERVED ON BREAD, TOPPED WITH VENDACE CAVIAR, DILL AND LEMON
20. FRESH STONE CRAB CLAWS 75,- PR. 100 GR. ②③⑦⑩
MUSTARD MAYONNAISE AND LEMON
21. FRESH STONE CRAB CLAWS-XXL 85,- PR. 100 GR.* ②③⑦⑩
MUSTARD MAYONNAISE AND LEMON
*SEASONAL, ASK YOU WAITER ABOUT AVAILABILITY
22. WHOLE FRESH STONE CRAB 189,- ②③⑦⑩
MUSTARD MAYONNAISE AND LEMON, SERVED CHILLED OR STEAMED
23. MUSSELS 129,- ⑫⑭
STEAMED WITH WHITE WINE, OLIVE OIL, GARLIC, LEAF PARSLEY AND CHILI
SERVED WITH AIOLI. ③
24. CREAMED SPICY MUSSELS 139,- ⑦⑭
STEAMED WITH CREAM, OLIVE OIL, SPICY CHILI, GARLIC AND LEAF PARSLEY
25. LIVE KING SCALLOPS 149,- EACH ②⑦⑭
BAKED WITH TARRAGON BUTTER W/CHERVIL AND SEAWEED, TOPPED W/GARLIC AND PARMESAN
26. SCALLOPS FROZEN WHEN CAUGHT 89,- EACH ②⑦⑭
BAKED WITH TARRAGON BUTTER W/CHERVIL AND SEAWEED, TOPPED W/GARLIC AND PARMESAN
27. KING CRAB AU GRATIN WITH GARLIC- AND CHILI OIL 139,- PR. 100
GR. ②
KING CRAB CAN ALSO BE SERVED NATURAL, CHILLED OR STEAMED

OYSTERS

28. FRENCH BRETAGNE OYSTERS 49,- EACH ⑭
29. NORWEGIAN LOCAL "PACIFIC" OYSTERS 69,- EACH ⑭
30. LARGE NORWEGIAN LOCAL FLAT OYSTERS 89,- EACH ⑭
31. X-LARGE NORWEGIAN LOCAL FLAT OYSTERS 99,- EACH ⑭

ADD A JAR OF CAVIAR FOR TOPPING OF THE OYSTERS, FOR THE ULTIMATE UMAMI FLAVOUR,
WHITE STURGEON IS RECOMMENDED FOR OYSTERS, SEE CAVIAR LIST PAGE 2.

SERVED ON ICE, WITH LEMON.

SAUCES FOR OYSTERS:

- TABASCO
- MIGNONETTE SAUCE
- MIGNONETTE SAUCE W/POMEGRANATE

OYSTERS CAN ALSO BE SERVED BAKED WITH TARRAGON BUTTER W/CHERVIL AND SEAWEED, TOPPED
WITH PARMESAN FOR ADDITIONAL 10,- EACH. ②⑦⑭

LIVE FROM OUR AQUARIUMS

32. NORWEGIAN LOBSTER (MIN. 600 GR. EACH) 129,- PR. 100 GR. ②
LOBSTER TAIL CAN BE SERVED AS SASHIMI FOR ADDITIONAL 150,- EACH TAIL.

33. NORWEGIAN CRAYFISH/LANGOUSTINES 89,- PR. 100 GR. ②
CRAYFISH TAIL CAN BE SERVED AS SASHIMI FOR ADDITIONAL 50,- EACH TAIL

34. NORWEGIAN KING CRAB 1399,- PR. KG ②

JOIN YOUR WAITER AND CHOOSE YOUR OWN LIVE SHELLFISH!
YOUR LIVE SHELLFISH WILL BE PREPARED AFTER YOUR WISHES.

FJELLSKÅLS RECOMMENDATIONS:

- STEAMED NATURAL
- STEAMED WITH OUR DELICIOUS HERB BUTTER, OR GARLIC OIL. ②⑦
- OVENGRILLED IN OLIVE OIL WITH GARLIC, CHILI AND LEAF PARSLEY.

OUR LIVE SEAFOOD IS SERVED WITH BREAD, BUTTER, LEMON AND MAYONNAISE
AND/OR AIOLI. ①③⑦

OVEN GRILLED WHOLE FISH

35. OVEN GRILLED TURBOT 99,- PR. 100 GR. ④

36. OVEN GRILLED "BABY HALIBUT" 99,- PR. 100 GR. ④

37. OVEN GRILLED FLOUNDER 79,- PR. 100 GR. ④
CHOOSE BETWEEN PLAICE, LEMON SOLE OR TORBAY SOLE

38. OVEN GRILLED MOUNTAIN TROUT OR ARTIC CHAR 79,- PR. 100
GR. ④

39. OVEN GRILLED RED PERCH 79,- PR. 100 GR. ④

40. OVEN GRILLED MACKEREL 79,- PR. 100 GR. ④
(SEASONAL)

ALL OVEN GRILLED WHOLE FISH IS MARINATED WITH OLIVE OIL, GARLIC, LEAF PARSLEY AND CHILI.
SERVED WITH AMANDINE POTATOES AU GRATIN WITH OLIVE OIL AND GARLIC, HONEY GLAZED
CARROTS, PEA PUREE AND OPTIONAL SAUCE. ⑦

ALL FISH MAY CONTAIN TRACES OF SHELLFISH

MAIN COURSES FISH

ALL OUR FISH MAIN COURSES IS SERVED WITH AMANDINE POTATOES AU GRATIN WITH OLIVE OIL AND GARLIC, HONEY GLAZED CARROTS, SALAD, PEA PURÉE AND YOUR CHOICE OF SAUCE. ⑦

ALL FISH COURSES CAN BE SERVED WITH ONE OF THE FOLLOWING SAUCES:

- SOUR CREAM SAUCE WHIT RED ONION DILL AND LEMON ⑦
- EXTRA VIRGIN OLIVE OIL WHIT LEAF PARSLEY, GARLIC AND CHILI ⑦
- MELTED BUTTER ⑦
- BUTTER SAUCE ⑦
- BROWN BUTTER SAUCE WHIT CAPERS AND LEMON ①⑦

41. FISH OF THE DAY (ASK YOUR WAITER) 199,- ④

42. TRADITIONAL CURED HERRING FILETS "SPEKESILD" 249,- ④⑦
SERVED WITH STEAMED POTATOES, RED ONION, MASHED YELLOW TURNIP, PICKLED BEETROOT,
SOUR CREAM AND DILL.

43. FISH & CHIPS 249,- ①③④
BEER BATTERED COD LOIN, SERVED WITH OUR OWN TARTAR SAUCE.

44. OVEN GRILLED SALMON 249,- ④
WITH GARLIC, LEAF PARSLEY AND CHILI

45. OVEN BAKED COD 279,- ④⑦
IN TARRAGON BUTTER WITH CHERVIL AND SEAWEED

46. OVEN GRILLED MONKFISH 349,- ④
WITH GARLIC, LEAF PARSLEY AND CHILI

47. OVEN BAKED HALIBUT 349,- ④⑦
IN TARRAGON BUTTER WITH CHERVIL AND SEAWEED

48. OVEN BAKED TURBOT 369,- ④⑦
IN TARRAGON BUTTER WITH CHERVIL AND SEAWEED

49. OVEN GRILLED WOLF FISH 289,- ④
WITH GARLIC, LEAF PARSLEY AND CHILI

50. OVEN GRILLED FLOUNDER 259,- ④
WITH GARLIC, LEAF PARSLEY AND CHILI

51. OVEN GRILLED HAKE 279,- ④
WITH GARLIC, LEAF PARSLEY AND CHILI

52. PAN FRIED WHALE STEAK 299,- ⑦

53. OVEN GRILLED SKATE WINGS 259,- ④
WITH GARLIC, LEAF PARSLEY AND CHILI

54. OVEN GRILLED RED PERCH 279,- ④
WITH GARLIC, LEAF PARSLEY AND CHILI

55. PAN FRIED YELLOWFIN TUNA 369,- ④⑦

56. OVEN GRILLED ATLANTIC WILD SALMON 359,- ④
WITH GARLIC, LEAF PARSLEY AND CHILI

57. SYMPHONY OF FISH 379,- ④
CHOOSE 2-3 OF THE FISHES ABOVE

FISH ALSO CAN BE ORDERED PR. 100 GR.
MONKFISH, HALIBUT, TURBOT, WILD SALMON AND TUNA 139,- PR. 100 GR.
OTHER FISHES 99,- PR. 100 GR.

ALL FISH DISHES MAY CONTAIN TRACES OF SHELLFISH

SHELLFISH PLATTERS

58. SHELLFISH PLATTER OF THE DAY ②⑭
(ASK YOUR WAITER ABOUT PRICE AND PLATTER)

59. GIANT TIGER PRAWNS 379,- ①②
GRILLED IN OIL, WITH GARLIC, LEAF PARSLEY AND CHILI, SERVED WITH GARLIC BREAD

60. FRESH SHRIMPS, NORWEGIAN LOBSTER OVEN BAKED WITH GARLIC
AND STEAMED MUSSELS 489,- ②⑭

61. FRESH SHRIMPS, FRESH STONE CRAB CLAWS AND KING CRAB OVEN
BAKED WITH GARLIC 499,- ②

62. CRAYFISH/LANGOUSTINES, KING CRAB OVEN BAKED WITH GARLIC,
AND STEAMED MUSSELS 469,- ②⑭

63. KING CRAB AND MUSSELS OVEN BAKED WITH GARLIC 419,- ②⑭

64. NORWEGIAN LOBSTER, KING CRAB AND MUSSELS OVEN BAKED
WITH GARLIC 599,- ②⑭

65. GENEROUS PORTION OF MUSSELS 219,- ⑫⑭
STEAMED WITH WHITE WINE, OLIVE OIL, GARLIC, LEAF PARSLEY AND CHILI,
SERVED WITH AIOLI

66. GENEROUS PORTION CREAMED SPICY MUSSELS 239,- ⑦⑭
STEAMED WITH CREAM, OLIVE OIL, SPICY CHILI, GARLIC AND LEAF PARSLEY

67. FRESH SHRIMPS AND STEAMED MUSSELS 289,- ②⑭

68. SMALL SHELLFISH PLATTER 499,- ②⑭
THE BEST OF OUR DAILY SELECTION OF SHELLFISH

69. LARGE SHELLFISH PLATTER 899,- ②⑭
THE BEST OF OUR DAILY SELECTION OF SHELLFISH

**OUR SELECTION OF SHELLFISH PLATTERS CAN BE SERVED CHILLED OR STEAMED
NATURAL, UPON REQUEST.**

ALL SHELLFISH PLATTERS ARE SERVED WITH BREAD, BUTTER AND
MAYONNAISE/AIOLI ①③⑦⑩

FJELLSKÅLS SIGNATURE PLATTERS

70. LUXURY SHELLFISH PLATTER (MIN. 2 PERS.) 989,- PR. PERS. ②⑦⑭

OUR SIGNATURE SHELLFISH PLATTER, IF YOU WANT AN UNFORGETTABLE SEAFOOD EXPERIENCE.

LIVE NORWEGIAN LOBSTER, CRAYFISH/LANGOUSTINES, KING SCALLOPS, OYSTERS AND MUSSELS, ACCOMPANIED WITH FRESH KING CRAB, SHRIMPS AND STONE CRAB CLAWS.

WE RECOMMEND ADDING A JAR OF STURGEON CAVIAR TO FULFIL THE EXPERIENCE, SEE CAVIAR SELECTION, BOTTOM PAGE.

THEN YOU CAN SIT BACK AND ENJOY THE BEST FJELLSKÅL AND THE NORWEGIAN SEAS HAS TO OFFER.

71. "OCEAN ROYAL" SHELLFISH PLATTER (MIN. 2 PERS.) 1899,- PR. PERS. ②⑦⑭

THE MOST EXCLUSIVE WE HAVE TO OFFER FROM OUR GENEROUS SEAFOOD SELECTION, THE **NORWEGIAN LOBSTER** AND **KING CRAB** WE PICK UP FROM OUR AQUARIUMS, JOIN THE WAITER IF YOU MAY.

WE OFFER YOU **LIVE GIANT KING SCALLOPS** BAKED IN TARRAGON BUTTER WITH CHERVIL AND SEAWEED, GARLIC, TOPPED WITH PARMESAN. SIMULTANEOUSLY **KING CRAB** AND **LOBSTER** WILL ARRIVE, PREPARED AFTER YOUR WISHES STEAMED OR OVEN GRILLED, MARINATED OR NATURAL, ASK YOUR WAITER FOR GUIDANCE.

TO COLLECT ALL THE "ROYALTIES" OF THE SEA IN ONE MEAL, WE RECOMMEND ADDING A JAR OF STURGEON CAVIAR TO MAKE THE "OCEAN ROYAL" COMPLETE, LIKE AN APPETIZER, OR TO ACCOMPANY THE SHELLFISH. SEE CAVIAR SELECTION, BOTTOM PAGE.

A UNIQUE EXPERIENCE FOR AUDIENCE THAT WANTS TO TRY THE BEST THE NORWEGIAN SEAS HAS TO OFFER.

STURGEON CAVIAR TO ACCOMPANY SIGNATURE PLATTERS

CAVIARS:	15 GR.	30 GR.	50 GR.	125 GR.	250 GR.
• SIBERIAN STURGEON	425,-	800,-	1350,-	2840,-	
• WHITE STURGEON	465,-	900,-	1550,-	3420,-	
• OSCIETRA	570,-	1095,-	1890,-		
• GOLD IMPERIAL	615,-	1195,-	2000,-	4750,-	9500,-
• BELUGA DI VENEZIA	1095,-	2090,-	3590,-		
• BELUGA	1795,-	3500,-	5700,-		

STURGEON CAVIAR SERVED WITH TOASTED BREAD, SOUR CREAM, FINELY CHOPPED RED ONION, DILL AND QUAIL EGG YOLK. ③④⑦

*VARYING AVAILABILITY OF JAR SIZES AND KINDS. ASK YOUR WAITER

SIDE DISHES

- 72. MIXED SALAD 59,-
- 73. AMANDINE POTATOES AU GRATIN W/ OLIVE OIL AND GARLIC 59,-
- 74. SCRAMBLED EGGS 59,- ③⑦
- 75. GARLIC BREAD 49,- ①
- 76. EXTRA BREAD 25,- ①
- 77. GLUTEN FREE BREAD 25,-
- 78. MAYONNAISE 10,- ③
- 79. AIOLI 29,- ③⑩
- 80. MUSTARD MAYONNAISE 29,- ③⑦⑩
- 81. AVOCADO CREAM 29,- ⑦
- 82. SWEET CHILI SAUCE 29,-
- 83. BUTTER 10,- ⑦
- 84. RAMSON "WILD GARLIC" BUTTER 29,- ⑦
- 85. MELTED BUTTER 20,- ⑦
- 86. BUTTER SAUCE 29,- ⑦
- 87. BROWN BUTTER SAUCE WITH CAPERS AND LEMON 29,- ①⑦
- 88. SOUR CREAM SAUCE WITH RED ONION, DILL AND LEMON 29,- ⑦
- 89. EXTRA VIRGIN OLIVE OIL WITH GARLIC, LEAF PARSLEY AND CHILI 29,-