DET HANSEATISKE HOTELL

CHRISTMAS MENU 2026

CHRISTMAS PARTIES FROM 12 NOVEMBER TO 19 DECEMBER

3-COURSE MENUS

MENU 1 - TRADITIONAL NORWEGIAN CHRISTMAS

STARTER

Pan-seared scallop

Fennel, onion soubise, beurre blanc with Pernod and dill oil.
Allergens: *milk*, *sulphites*, molluscs

MAIN COURSE - CHOOSE ONE OF THREE

Pinnekjøtt NOK 1150,-

Swede purée, lamb cooking fat, potatoes and traditional accompaniments.
Allergens: *milk*

Lutefisk NOK 1150,-

Crushed peas, smoked bacon, potatoes and brown butter.
Allergens: fish, *milk*

Roast pork belly NOK 890,-

Vossakorv sausage, braised red cabbage, roasted potatoes and roasting juices.
Allergens: *milk, celery, sulphites*

DESSERT

Brown cheese parfait

Baked apples, crisp cinnamon biscuits and caramelised oats.
Allergens: *wheat and oats*, egg, milk

MENU 2 - NOK 990,-

Jerusalem artichoke soup

Dressing with golden raisins, walnuts and shallots.
Allergens: milk, *walnuts*, celery, *sulphites*

Roast venison

Cognac sauce, glazed beetroot, kale and crispy parsnip.
Allergens: *milk, celery, sulphites*

Coffee and chocolate profiteroles

Choux pastry, coffee cream and dark chocolate sauce.
Allergens: wheat, egg, *soya*, milk



MENU 3 - NOK 890,-

Pressed pork terrine

Madeira dressing, celeriac and apple.
Allergens: *celery, mustard, sulphites*

Baked cod

Black olive and cashew crust, tomato and white bean cassoulet, and a lemon and parsley herb sauce.
Allergens: fish, *cashew nuts*

Rice cream tart

Cherries and toasted almonds.
Allergens: wheat, egg, milk, *almonds*

MENU 4 - VEGETARIAN - NOK 850,-

Jerusalem artichoke soup

Dressing with golden raisins, walnuts and shallots.
Allergens: milk, *walnuts*, celery, *sulphites*

Roasted cauliflower “steak”

White bean purée, bitter leaf salad and hazelnuts.
Allergens: *milk, hazelnuts, mustard*

Rice cream tart

Cherries and toasted almonds.
Allergens: wheat, egg, milk, *almonds*

4-COURSE MENU

Optional cheese course

The cheese course can be added to any three-course menu and is served between the main course and dessert.

Selection of cheeses from Western Norway

Jørns Brie, aged Fanaost and Myrdal Ibex, served with pear jelly, candied walnuts and crispbread.
Allergens: *wheat, rye, oats,* milk, *walnuts, sesame seeds*

Supplement: NOK 195,- per guest.

EXTRA SERVINGS WITH MAIN COURSE

Extra servings may be ordered with or without accompaniments.

EXTRA SERVING	WITH SIDES	WITHOUT SIDES
Pinnekjøtt	NOK 350,-	NOK 275,-
Lutefisk	NOK 275,-	NOK 225,-
Roast pork belly	NOK 245,-	NOK 195,-

Swede purée · NOK 49,-

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5-COURSE MENU

First course - Pressed pork terrine

Madeira dressing, celeriac and apple.

Allergens: *celery, mustard, sulphites*

Second course - Jerusalem artichoke soup

Dressing with golden raisins, walnuts and shallots.

Allergens: milk, *walnuts*, celery, *sulphites*

Third course - Baked cod

Black olive and cashew crust, tomato and white bean cassoulet, and a lemon and parsley herb sauce.

Allergens: fish, *cashew nuts*

Fourth course - Roast venison

Cognac sauce, glazed beetroot, kale and crispy parsnip.

Allergens: *milk, celery, sulphites*

Fifth course - Coffee and chocolate profiteroles

Choux pastry, coffee cream and dark chocolate sauce.

Allergens: wheat, egg, *soya*, milk

NOK 1450,-



PRACTICAL INFORMATION

The main restaurant is only open Thursday to Saturday during the Christmas party season, serving only 3-, 4- and 5-course menus. For groups in our private function rooms, we open on request Monday to Saturday.

Menus must be pre-ordered at least one week in advance, and all guests in the same group must choose the same number of courses.

For groups of 8 or more, one menu must be pre-ordered for the entire group unless otherwise agreed. Smaller groups may choose a maximum of 2 menu options.

Allergens are listed below each dish. Allergens in italics can be removed from the dish with advance notice. Please state any allergies when booking.

Book or send an enquiry via

www.dethanseatiskehotel.no

FINNEGÅRDEN 2A, 5003 BERGEN

DET HANSEATISKE HOTELL

WINE PAIRINGS & ADD-ONS

Recommended pairings for our Christmas menus

MENU 1 - TRADITIONAL NORWEGIAN CHRISTMAS — NOK 415,-

3 courses - choose one main course

Scallop - L'Authentique Chardonnay 2024, France

Pinnekjøtt or lutefisk - Ernst Ludwig Riesling Trocken 2025, Germany

Roast pork belly - Volpi Piemonte Barbera Bio 2025, Italy

Brown cheese parfait - Disznókő Tokaji Late Harvest Furmint 2021, Hungary

MENU 2 — NOK 435,-

Jerusalem artichoke soup - Twin Islands Sauvignon Blanc, New Zealand

Roast venison - La Florane Rhône Rouge, France

Profiteroles - Brachetto, Italy

MENU 3 — NOK 435,-

Pressed pork terrine - Twin Islands Sauvignon Blanc, New Zealand

Baked cod - La Florane Rhône Blanc, France

Rice cream tart - Brachetto, Italy

5-COURSE WINE PAIRING — NOK 595,-

Pressed pork terrine - Twin Islands Sauvignon Blanc, New Zealand

Jerusalem artichoke soup - L'Authentique Chardonnay 2024, France

Baked cod - La Florane Rhône Blanc, France

Roast venison - La Florane Rhône Rouge, France

Profiteroles - Brachetto, Italy

ADD-ONS

WINE / APERITIF

Crémant as aperitif + NOK 160,-

Chardonnay with cheese course + NOK 115,-

AQUAVIT

Gammel Opland + NOK 139,-

Bergens Aquavit + NOK 139,-

Wine pairings can be adapted with advance booking.

DET HANSEATISKE HOTELL

HOUSE WINES

Selected wines by the glass and bottle

SPARKLING	GLASS	BOTTLE
Precious Day Crémant de Bordeaux, Bordeaux, France	NOK 165,-	NOK 775,-

WHITE WINE	GLASS	BOTTLE
Ernst Ludwig Riesling Trocken 2025, Germany	NOK 150,-	NOK 675,-
L'Authentique Chardonnay 2024, France	NOK 165,-	NOK 775,-
Twin Islands Sauvignon Blanc 2025, Marlborough, New Zealand	NOK 155,-	NOK 720,-
Domaine la Florane À Fleur de Pampre 2023, Rhône, France - Côtes du Rhône Blanc	NOK 209,-	NOK 995,-

RED WINE	GLASS	BOTTLE
Volpi DOC Piemonte Barbera Bio Horeca 2025, Piemonte, Italy	NOK 155,-	NOK 715,-
Domaine la Florane À Fleur de Pampre 2022, Rhône, France - Côtes du Rhône Rouge	NOK 209,-	NOK 995,-

DESSERT WINE	GLASS 6 CL	BOTTLE
Pizzorni Sognorosso Brachetto d'Acqui 2025, Italy	NOK 89,-	NOK 750,-
Disznókő Tokaji Late Harvest Furmint 2021, Hungary	NOK 109,-	NOK 815,-

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OTHER WINES

Selected bottles from our wine cellar

CHAMPAGNE & SPARKLING

	BOTTLE
Ayala Brut Majeur Champagne, Champagne, France	NOK 1 495,-
Angelino Prosecco, Veneto, Italy	NOK 645,-

WHITE WINE

	BOTTLE
Billaud-Simon Chablis, Chablis, France	NOK 1 050,-
Pazo Cilleiro Albariño, Rías Baixas, Spain	NOK 775,-
Domaine Thomas et Fils Sancerre Le Pierrier, Sancerre, France	NOK 1 245,-

RED WINE

	BOTTLE
Campet Ste Marie Pinot Noir, Pays d'Oc, France	NOK 695,-
Château Bonnet Rouge, Bordeaux, France	NOK 725,-
Dievole Chianti Classico, Tuscany, Italy	NOK 845,-

DET HANSEATISKE HOTELL

BEER, CIDER & NON-ALCOHOLIC

Drinks for every occasion

DRAFT BEER

Hansa Christmas Beer barley · 0.4 l	NOK 159,-
Hansa Pilsner barley · 0.4 l	NOK 129,-

BEER & CIDER

7 Fjell Fløien IPA barley · 0.33 l	NOK 179,-
Heineken barley · 0.33 l	NOK 119,-
1664 Kronenbourg Blanc wheat · 0.5 l	NOK 169,-
Bulmers Original Cider sulphites · 0.5 l	NOK 179,-
Bulmers Red Berries & Lime sulphites · 0.5 l	NOK 179,-
Grevens Pear Cider sulphites · 0.33 l	NOK 119,-
Original Ginger Joe sulphites · 0.33 l	NOK 139,-
Peroni Gluten Free 0.33 l	NOK 149,-

NON-ALCOHOLIC

	GLASS	BOTTLE
Alde Apple Juice Discovery 0.75 l	NOK 89,-	NOK 425,-
The Kombucha Elderflower 0.33 l		NOK 129,-
Bonaqua sparkling water 0.33 l		NOK 69,-
Coca-Cola / Coca-Cola Zero Sugar 0.33 l		NOK 69,-
Sprite / Fanta 0.33 l		NOK 69,-
Erdinger alcohol-free barley, wheat · 0.5 l		NOK 99,-
Krombacher alcohol-free barley, wheat · 0.5 l		NOK 99,-

COFFEE & TEA

Tea / coffee / espresso	NOK 49,-
Americano / latte / cappuccino Latte and cappuccino contain milk.	NOK 59,-
Irish Coffee / Baileys Coffee Contains milk.	NOK 179,-

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SPIRITS

All prices are for 4 cl

COGNAC

Braastad V.S.	NOK 129,-
Braastad V.S.O.P.	NOK 149,-
Braastad X.O.	NOK 159,-
Martell Nobligé	NOK 159,-

ARMAGNAC & CALVADOS

Tariquet Armagnac X.O.	NOK 159,-
Père Magloire Calvados	NOK 119,-

WHISKY

Jack Daniel's Old No. 7 Tennessee	NOK 119,-
Jack Daniel's Single Barrel Select	NOK 159,-
The Macallan Double Cask 12 Years Old	NOK 179,-
Glenfiddich Project XX	NOK 189,-
Lagavulin 16 Year Old Single Malt Scotch Whisky	NOK 199,-

RUM

Captain Morgan Spiced	NOK 109,-
Diplomático Reserva Exclusiva	NOK 159,-
Ron Zacapa "23" Sistema Solera	NOK 159,-

VODKA & TEQUILA

Vikingfjord Vodka	NOK 119,-
Absolut Vodka	NOK 129,-
Olmeca Tequila Silver	NOK 149,-
Don Julio Reposado	NOK 189,-

AQUAVIT

Bergens Aquavit 1818	NOK 139,-
Gammel Opland	NOK 139,-

LIQUEUR & BITTER

Baileys Irish Cream	NOK 119,-
Drambuie	NOK 119,-
Cointreau	NOK 119,-
Gammel Dansk	NOK 129,-
Jägermeister	NOK 129,-
Fernet-Branca	NOK 129,-

DET HANSEATISKE HOTELL

GIN & TONIC & COCKTAILS

Classics and signature favourites

GIN & TONIC

Tanqueray Gin & Tonic NOK 169,-
Fever-Tree Tonic & lime

Bombay Bramble Gin NOK 169,-
Cherry Blossom Tonic & Luxardo cherry

Bombay Sapphire Gin NOK 179,-
Fever-Tree Tonic & lime

Bareksten Botanical Gin NOK 189,-
Fever-Tree Tonic & orange

Hendrick's Gin NOK 189,-
Fever-Tree Tonic, cucumber & pepper

SPARKLING COCKTAILS

Aperol Spritz NOK 179,-
Aperol, Crémant, soda & orange

Kir Royale NOK 189,-
Crème de Cassis, Crémant & lime twist

CLASSIC APERITIFS

Dry Martini NOK 179,-
Tanqueray Gin, Noilly Prat Vermouth & olives

Negroni NOK 179,-
Gin, red vermouth & Campari

Old Fashioned NOK 179,-
Whisky, sugar & Angostura bitters

Classic Daiquiri NOK 179,-
Rum, lime juice & sugar

COCKTAILS & DRINKS

Espresso Martini NOK 179,-
Vodka, Kahlúa, espresso & sugar

Dark 'n' Stormy NOK 179,-
Rum, ginger beer & Angostura bitters

Fjellbekk NOK 179,-
Aquavit, vodka, lime & Sprite

Moscow Mule NOK 179,-
Vodka, lime, sugar, ginger beer & Angostura bitters

Whiskey Sour NOK 179,-
Whiskey, lemon juice, sugar, egg white, Angostura bitters & orange · egg

Amaretto Sour NOK 179,-
Amaretto, lemon juice, sugar, egg white, Angostura bitters & orange · egg