



DET HANSEATISKE HOTELL

CHRISTMAS MENU 2026

CHRISTMAS PARTIES FROM 12 NOVEMBER TO 19 DECEMBER

3-COURSE MENUS

MENU 1 - TRADITIONAL NORWEGIAN CHRISTMAS -

Pan-seared scallop

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

CHOOSE BETWEEN:

Pinnekjøtt - NOK 1150,-

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

OR

Lutefisk - NOK 1150,-

Crushed peas, smoked bacon, potatoes and brown butter.
Allergens: Fish, Milk

OR

Roast pork belly - NOK 890,-

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

Brown cheese parfait

Baked apples, crisp cinnamon biscuits and caramelised oats.
Allergens: Wheat and oats, egg, 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 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 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



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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

Jørens 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.

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 under each dish. Allergens in italics can be removed from the dish when pre-ordering. Please state any allergies when booking.

Book or send an enquiry via

www.dethanseatisketohel.no

FINNEGÅRDEN 2A, 5003 BERGEN



DET HANSEATISKE HOTELL

WINE PAIRINGS & ADD-ONS

Recommended pairings for this year's Christmas menus

MENU 1 - TRADITIONAL NORWEGIAN CHRISTMAS

NOK 415,-

3 courses - choose one main course

Scallop - L'Authentique Chardonnay 2024

CHOOSE MAIN COURSE

- Pinnekjøtt or lutefisk - Ernst Ludwig Riesling Trocken 2025
- Roast pork belly - Volpi Piemonte Barbera Bio 2025

Brown cheese parfait - Disznókő Tokaji Late Harvest Furmint 2021

MENU 2

NOK 435,-

Jerusalem artichoke soup - Twin Islands Sauvignon Blanc

Roast venison - La Florane Rhône Rouge

Profiteroles - Brachetto

MENU 3

NOK 435,-

Pressed pork terrine - Twin Islands Sauvignon Blanc

Baked cod - La Florane Rhône Blanc

Rice cream tart - Brachetto

5-COURSE WINE PAIRING

NOK 595,-

Pressed pork terrine - Twin Islands Sauvignon Blanc

Jerusalem artichoke soup - L'Authentique Chardonnay 2024

Baked cod - La Florane Rhône Blanc

Roast venison - La Florane Rhône Rouge

Profiteroles - Brachetto

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 when pre-ordering.



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HOUSE WINES

Selected wines by the glass and bottle

SPARKLING WINE

GLASS

BOTTLE

Precious Day Crémant de Bordeaux

NOK 165,-

NOK 775,-

WHITE WINE

Ernst Ludwig Riesling Trocken 2025

NOK 150,-

NOK 675,-

L'Authentique Chardonnay 2024

NOK 165,-

NOK 775,-

Twin Islands Sauvignon Blanc 2025

NOK 155,-

NOK 720,-

Domaine la Florane À Fleur de Pampre 2023

NOK 209,-

NOK 995,-

Côtes du Rhône Blanc

RED WINE

Volpi DOC Piemonte Barbera Bio Horeca 2025

NOK 155,-

NOK 715,-

Domaine la Florane À Fleur de Pampre 2022

NOK 209,-

NOK 995,-

Côtes du Rhône Rouge

Wines can also be ordered as part of our wine pairings for the Christmas menus.