



FRESCOHALLEN

Group Menus

A dinner inspired by history

A DINNER INSPIRED BY HISTORY

Frescohallen's monumental murals tell the story of Bergen - a city that for centuries has connected the north, the west and the wider world.

The walls tell stories of the sea, trade, people and connections that shaped Bergen. Our group menus are inspired by these stories and created around the finest seasonal ingredients from local producers, the Norwegian coast and the nature that surrounds us.

Each menu represents one of three stories from Frescohallen:

THE NORTHERN WALL

The sea that shaped Norway

THE BERGEN WALL

The heart of the trading city

THE WORLD WALL

Bergen meets the world

We invite you to choose the story you would like to experience.

THE NORTHERN WALL

The sea that shaped Norway

3-COURSE MENU · NOK 995

The Northern Wall tells the story of the fisheries, coastal communities and people whose lives depended on the sea. For generations, stockfish, seafood and the riches of the ocean formed the foundation of trade between Northern Norway and Bergen. This menu is inspired by the Norwegian coast and its finest ingredients.

STARTER

Creamy shellfish soup

Fish, mussels, lobster, herb oil and freshly baked sourdough bread

MAIN COURSE

Salmon from Osterøy or chicken from Hummagarden

Butter sauce, seasonal vegetables, small potatoes and chives

DESSERT

Crème brûlée

Classic silky vanilla custard with caramelised sugar

THE BERGEN WALL

The heart of the trading city

3-COURSE MENU · NOK 995

The Bergen Wall tells the story of the city between the seven mountains - the people who built Bergen and the trade that made it the natural centre of Western Norway. This menu celebrates local producers and classic flavours from the west coast.

STARTER

Seared scallops

Cauliflower purée, brown butter and toasted hazelnuts

MAIN COURSE

Tenderloin from NYYT

Small potatoes, seasonal vegetables and pepper sauce

DESSERT

Warm apple cake

Vanilla ice cream and caramel sauce

THE WORLD WALL

Bergen meets the world

3-COURSE MENU · NOK 995

The World Wall symbolises Bergen as an international trading city. Ships arrived with goods, spices, people and new influences from across the world, shaping both the city and its food culture. This menu brings Norwegian ingredients together with inspiration from abroad.

STARTER

Lightly smoked and cured salmon

Parsley and apple sauce, herb mayonnaise, crispy rice chips and herbs

MAIN COURSE

Grilled halibut

Beurre blanc, seasonal vegetables and small potatoes

DESSERT

Vanilla ice cream with warm local berries

Meringue and toasted almonds

OUR WINE RECOMMENDATIONS

A selection of wines we recommend with our group menus

SPARKLING

Crémant de Bourgogne

NOK 995

Diebolt-Vallois Blanc de Blancs Champagne

NOK 1,295

WHITE WINE

Chablis La Chablisienne

NOK 995

Alvarinho Soalheiro

NOK 795

RED WINE

Pinot Noir Bourgogne Icauna

NOK 895

Viña Alberdi Rioja

NOK 895

OUR FOOD PHILOSOPHY

At Frescohallen, we believe the best meals begin with the best ingredients. We work closely with local producers and allow the seasons to guide our menus throughout the year. Our food should be recognisable, generous and full of flavour - always with the ingredient at the centre.

Each group menu is created around the stories that surround us: the people who shaped Bergen, the trade that built the city, and the sea and landscape that continue to define Western Norway.

Welcome to a dinner where history, architecture and gastronomy meet around the same table.