

MATBØRSEN

Vågsallmenningen 1

5014 Bergen

Norway

Allergi / Allergies

Rettene kan inneholde spor av nøtter og andre allergi-fremkallende ingredienser.
*All dishes may contain traces of nuts or other products that could provoke allergies.
Please ask your waiter if you have any questions.*

Selv om rettene er merket med allergener kan endel av rettene tilberedes uten.
Although the dishes are marked with allergens, part of them can be prepared without.



HVETE



MELK



EGG



MANDLER



PEANØTTER



SOYA



SULFITT



SKALLDYR



FISK



LUPIN



BLØTDYR



SELLERI



SENNEP






SESAMFRØ



STERK


SANDWICH OG SALATER

Juicy Steak Sandwich    **kr 159,-**





Saftig oksestek, salat, serveres med aioli, toppet med rødløk sylte.
Grilled beef steak, salad, aioli and red onion jam.

Åpen Sandwich     **kr 149,-**

Serranoskinke , ruccola, parmesan, pesto, aioli.
Serrano, ruccola, parmesan, pesto, aioli.

Nachos   **kr 175,-**

Med kjøttsaus og gratinert ost, salat og gaucamole.
With minced meat sauce, gratinated cheese, salad and gaucamole



Lasagne     **kr 149,-**

Serveres med salat og brød.
Served with salad and bread.



Hjemmelaget guacamole **kr 29,-**

Sesame Fried Scampi    **kr 159,-**

Serveres med grønn salat og søt chilisau.
Served with green salad and sweet chili sauce.




Skalldyrsalat   **kr 179,-**






Grønn salat med havets frukter og aioli.
Green salad with fresh seafood and aioli.

Cæsar Salat   **kr 159,-**

Classic med varmrøkt røkt kylling, cæsar dressing og parmesan.
Classic with smoked chicken, ceasar dressing and parmesan.

PASTA

Pasta al pollo    **kr 149,-**
Spaghetti, kylling, bacon, cherry tomat, basilikum, persile, pepperoncini og fløte.
Spaghetti, chicken, bacon, cherry tomato, basil, parsley, pepperoncini and cream.

Spaghetti ai frutti di mare piccanti      **kr 198,-**
Spaghetti med kongereker, kamskjell, blåskjell, akkar i en pikant tomat saus.
Spaghetti with scampi, scallops, mussels, calamare in a picant tomato sauce.

BARNEMENY

For barn under 12 år

Kyllingspyd med ris    **kr 98,-**
Chicken skewers with rice.

Pølse med Pommes Frites  **kr 79,-**
Sausages with French Fries.

Barnepizza med ost og skinke   **kr 79,-**
Pizza with ham and cheese.

SUPPER

Alentejo

kr 113,-

Tomatbasert suppe som Vasco da Gama brakte til sitt hjemsted Alentejo i Portugal etter en av sine mange reiser. Serveres med toast og egg.

Tomato based soup, which Vasco da Gama brought back to his hometown Alentejo in Portugal after one of his many journeys. Served with toast and egg.

Ekstotisk drøm



kr 185,-

Thai sjømat suppe med kongereker, kamskjell, fisk, blåskjell. Blant ingrediensene: ingefær, sitrongress, chili. Serveres med ris.

Thai seafood soup with scampi, scallops, mussels, fish with herbs like lemongrass, ginger, chili, lime. Served with rice.

Tom Ka Gai



kr 185,-

Denne Thaisuppen må du bare smake! Med kylling, nudler, kokosmelk og mye annet godt.

This thai soup is one you have to taste! With chicken, noodles, coconutmilk.

Rudolfsuppe

kr 115,-

Reinsdyr, fløte og sopp er sentrale ingredienser i denne ville suppen. Serveres med hjortepatè og tyttebærsyltetøy.

Reindeer, cream and mushroom are the main ingredients of this wild soup. Served with patè with berries. This is traditional Norwegian soup.

Vestlandsk fiskesuppe



kr 115,-


Kremet fiskesuppe med breiflabb, blåskjell og reker.

Local creamy fish soup with monk fish, mussels and shrimps.



Alle Supper serveres med brød.

All Soups are served with bread



TILBEHØR



Bruschetta Pomodoro  **kr 46,-**
Ristet brød med tomat olivenoje og basilikum.
Toasted bread with tomatoes, olive oil, and basil.


Bruschetta pesto    **kr 46,-**
Ristet brød med pesto
Toasted bread with pesto.



Hvitløksbrød   **kr 29,-**
Garlic bread

VEGETARMENY

Pad Thai Tofu   **kr 198,-**
Servert med bønnespirer, risnudler, søt chilisaus og peanøtter.
Served with rice noodles beans sprouts, sweet chili sauce and peanuts.

Thai Red Curry   **kr 205,-**
Rød karri med tofu, kokosmelk, champignon.
Tofu and vegetables in red curry sauce with lime leaves, basil and coconut milk.

Vegetar Tempura Maki  **kr 119,-**
Avocado and sesame seeds.

Alentejo   **kr 113,-**
Tomatbasert suppe som Vasco da Gama brakte til sitt hjemsted Alentejo i Portugal etter en av sine mange reiser. Serveres med toast og egg.
Tomato based soup, which Vasco da Gama brought back to his hometown Alentejo in Portugal after one of his many journeys. Served with toast and egg.

Buddha Hot Pot **kr 198,-**
Sesongens sopp og tofu i ildfast form med Szechuan saus.
Seasonal mushrooms and tofu in clay pot with Szechuan sauce.





BURGERE

Våre burgere veier 180 gram og er laget av høyrygg av norsk kjøttfe.

Alle burgere serveres med pommes frites.




Our burgers are 180 grams and are made of chuck roll of Norwegian cattle.

All burgers comes with French fries.

Classic     **kr 179,-**

Tomat, salat, rødløk, ost, sylteagurk og burgerdressing

Tomato, salad, onion, cheese, pickles, burgerdressing

Blue Bandit    **kr 189,-**





Tomat, salat, rødløk, Gorgonzola-ost og blåmuggostdressing

Tomato, salad, onion, Gorgonzola cheese, blue cheese dressing

The Good, The Bad and The Bacon   **kr 189,-**



Coleslaw, hjemmelaget BBQ-saus, ost, tomat, salat rødløk og sylteagurk

Coleslaw, BBQ sauce, cheese, tomato, salad, onion, pickles

Italian Job     **kr 185,-**

Tomat, salat, rødløk, Salsa mix med pesto, mozzarella og seranoskinke

Tomato, salad, onion, Salsa mix with pesto, mozzarella and Serano

SMOKEY CHICKEN   **kr 175,-**

Varmrøkt kylling, grillet ananas og spicy mango dressing

Smoked chicken, grilled ananas, spicy mango dressing

TILBEHØR \ SIDES

Change to Sweet Potato Frites	kr 20,-
Ekstra Sliders	kr 49,-
Ekstra ost	kr 20,-
Blåostdressing	kr 20,-
Ekstra sliders	kr 49,-
Hjemmelagde løkringer	kr 49,-

STEAKS

Serveres fra kl. 16.00

Hver biff er nøye valgt og håndskjært på huset, før vi griller på vår 400 graders ovn. Vi serverer biffen medium rå på en varm lavastein, og du vil kunne steke videre etter ditt ønske. Serveres med grillet champignon, maiskolbe.

Each steak is carefully selected and handcutted in house, before expertly seared on our 400C broiler. We serve the steak medium rare on a hot lavastone, and you can continue cook the steak to your likings. Served with grilled champignon and corn.

INDREFILET

Tenderloin

kr 298,-

200 g

kr 420,-

300 g

ENTRECOTE

Rib Eye

kr 289,-

250 g

kr 398,-

350 g

YTREFILET AV HJORT

Sirloin of Venison

kr 298,-

200 g

SURF N`TURF



kr 289,-

Entrecote, grillet scampi, kremet sjysaus og ovnsbakte potetbåter

Rib eye steak, grilled king prawns, cream sauce, oven baked potatoes

BABY BACK RIBS



kr 239,-

BBQ glaze, maiskolbe, søtpotetbåter.

BBQ glaze, grilled corn, sweet potato fries and coleslaw.

SITTING BULL





kr 279,-

Saftig spare ribs av storfe med vår egen BBQ-glaze, grillet maiskolbe og pommes frites

Tasty Beef Baby Back Ribs with our own BBQ glaze, grilled corncob and fries

SAUCES & SIDES

VELG DIN FAVORITTTSAUS / CHOOSE YOUR SAUCE

Bernaise  
Cognac Pepper 
Peppersjysaus
Gorgonzola 
Rødvin Druesjy

VELG DIN POTET / CHOOSE YOUR POTATO

POMMES FRITES

French Fries

kr 49,-

BAKTE POTETER MED KRYDDERSMØR

Baked Potatoes with herbed butter



55,-

MANDELPOTETER, HAVSALTBAKTE

New Potatoes, Seasalt Baked

49,-

GRATINERTE POTETER

Potato gratin



59,-

SØTPOTET BÅTER



Sweet Potato Fries




55,-

SUSHI

Serveres fra kl. 15.00



Maki (6 pieces)

Sakura Maki   **kr 98,-**
Salmon, avocado and sesame seeds.



Hotate Maki    **kr 98,-**
Scallops, spicy mayo, lemon balm, and tobico, sesame seeds.




Tempura Maki    **kr 119,-**
Tempura scampi, avocado and sesame seeds.




Hot Philadelphia Maki   **kr 118,-**
Salmon and cream cheese.

California Maki   **kr 128,-**
King crab, avocado and sesame seeds.

Soft Shell Crab     **kr 124,-**
With avocado, spicy mayo, shiso leaves and sesame seeds.

Ebi Maki   **kr 99,-**
Boiled ebi, avocado and sesame seeds.

Sapporo Maki    **kr 118,-**
Filled with tuna, spicy mayo, chives, and avocado.
Covered with black sesame seeds.

Spicy Tuna    **kr 108,-**
Tuna, spicy mayo, jalapeño, lemon balm.

Vegetarian Tempura    **kr 85,-**
Choice of fresh and Tempura fried vegetables.



SUSHI




Serveres fra kl. 15.00




Sushi Bar Specialties (6 pieces)




Hamachi Maki     **kr 128,-**
King fish, avocado, chili mayo and sesame seeds topped with hotate mix.








Geisha Maki     **kr 118,-**
Boiled ebi, avocado, cucumber, cream cheese, tobiko, salmon and ikura.








Unagi Maki     **kr 125,-**
Grilled eel, avocado, philadelphia and cucumber.

Jalapenos Maki    **kr 108,-**
Scallops, avocado, tobiko wasabi, black sesame seeds and jalapeño dressing.

Tokyo Maki    **kr 99,-**
Hotate, salmon, tobiko wasabi, chili mayo, and orange tobiko.

Piripiri Maki    **kr 99,-**
Selection of fried fish, thai aioli, spring onions and sesame seeds.

Paradise Maki        **kr 129,-**
Salmon, tempura scampi, avocado, Philadelphia cheese, sesame seeds and sesame sauce.







California Tempura        **kr 128,-**
Ebi shrimps, salmon, avocado and tobiko Battered and deep fried.

Dragon Roll      **kr 128,-**
Tempura fried prawns, avocado, salmon roe, and chili mayonnaise.

SUSHI

Serveres fra kl. 15.00

Sashimi 3 Slices / Nigiri 2 Slices

Sake. Salmon		kr 69,- / 62,-
Maguro. Tuna		kr 84,- / 76,-
Ohio. Halibut		kr 79,- / 71,-
Tako. Octopus		kr 79,- / 71,-
King fish, hamachi. Yellow tail		kr 108,- / 96,-
Ebi. Boiled scampi		kr 69,- / 61,-
Hotate. Scallop		kr 89,- / 79,-
Kani. King crab		kr 129,- / 110,-
Unagi. Eel	 	kr 95,- / 84,-
Suzuki. Sea bass*		kr 98,- / 89,-
Kaki. Oyster (2 slices)*		kr 99,- / 89,-

*subject to availability

Sushi a la Carte

Sushi Moriawase	    	kr 209,-
14 pieces (8 nigiri, 6 Maki).		
Grand Sushi Moriawase	    	kr 279,-
20 pieces/slices (6 nigiri, 6 maki, 8 sashimi).		
Sashimi Moriawase	   	kr 279,-
21 sashimi slices.		
Salmon Lover	 	kr 209,-
4 nigiri salmon, 4 torched nigiri salmon, 6 pieces sakura maki.		
Grand Sushi Deluxe for 2 people	   	kr 699,-

ASIATISK

Småretter

Butterfly scampi kr 125,-

Kongereker i tempura med sesamfrø, sweet chili.

King prawns tempura with sesame seeds sweet chili

Gyoza Dumplings kr 99,-

4 friterte dumplings med kongereker.

4 pan-fried dumplings with king prawns filling.

Served with homemade soya dipping sauce.

Crispy Roll kr 125,-

Våruller fylt med kylling, kongereker og ost.

Fried spring rolls filled with chicken, prawns and cheese.

Thai Scampi Salat kr 135,-

Salat, reker og urter i en fiskesaus. Serveres med rekechips.

Salad with shrimps and herbs in a lime sauce with a touch of chilli.

Served with prawn crackers et hint av chili.

Hovedretter

Crispy Duck kr 249,-

Serveres med kinesiske pannekaker, grønnsaker og hjemmelaget hoisin saus.

Served with Chinese pancakes, vegetables and homemade hoisin sauce.

Spicy Beef kr 239,-

Indrefiletskiver med hvitløk, chili pasta og grønnsaker.

Beef tenderloin slices with garlic, chili pasta and vegetables.

Teriyaki Laks kr 210,-

Laks og grønnsaker i teriyaki saus. Serveres med ris.

Salmon in Japanese barbecue sauce. Served with rice

Teriyaki biff kr 230,-

Indrefilet og grønnsaker i teriyaki saus. Serveres med ris.

Beef sirloin in Japanese barbecue sauce. Served with rice.

Teriyaki kylling kr 198,-

Kyllingfilet og grønnsaker i teriyaki saus. Serveres med ris.

Chicken and vegetables in Japanese barbecue sauce. Served with rice.

ASIATISK

Thai Red Curry **kr 205,-**

Rød karri med kyllingfilet, kokosmelk, champignon.

Chicken fillet and vegetables in red curry sauce with lime leaves, basil and coconut milk.

And i rød karri **kr 239,-**

Grillet andefilet i rød karri med kokosmelk og grønnsaker.

Grilled duck in red curry sauce, coconutmilk and vegetables.

Asian Tapas tallerken **kr 298,-**

Kokkens utvalgte retter, med suppe,sesame fried scampi, gyoza, kyllingspyd, spareribs og thai salat.

Chefs kombination, with soup, sesame fried scampi, gyoza, chicken skewers and thai salad.

Spicy kongereker **kr 239,-**

Wokede kongereker med grønnsaker.

Wok-fried king prawns with vegetables.

Koloyuk **kr 189,-**

Sprøstekt svinekjøtt i sursøtsaus.

Crispy fried pork in sweet and sour sauce.

Sprøstekt kylling i sursøtsaus **kr 189,-**

Crispy fried chicken from Jæren farm , sweet and sour sauce.

Cantonese style.

Kylling Gongbao **kr 189,-**

En klassisk rett fra Szechuan. Kyllingfilet wok stekt med utvalgte grønnsaker. Toppet med cashewnøtter.

A classic dish from Szechuan. Wok-fried chicken filletwith selected vegetables topped with cashew nuts.

Stekt ris med kylling og grønnsaker **kr 165,-**

Fried rice with chicken and vegetables.

Stekt ris Deluxe **kr 195,-**

Med biff, kylling, reker, grønnsaker og egg.

Fried rice with beef, chicken, shrimps, vegetables and eggs.

ASIATISK

Noodles

Wok Udon Noodle **kr 178,-**

Stekte udon nudler med kylling og sesongens grønnsaker.

Wok-fried udon noodles with chicken and seasonal vegetables.

Wok duck Noodle **kr 229,-**

Stekte nudler med grillet and, bønnespirer, hvitløk, og urter.

Wok-fried noodles with grilled duck, bean sprouts, garlic and herbs.

Surf'n Turf Noodle **kr 230,-**

Stekte nudler med biff, kylling, kongereker og grønnsaker.






Wok-fried noodles with beef tenderloin, chicken, prawns and vegetables.





Pad Thai **kr 198,-**





Velg mellom scampi, kylling eller vegetar med tofu. Med bønnespirer, risnudler, søt chilisaus og peanøtter.





Choose between prawns, chicken or vegetarian with tofu. With rice noodles, bean sprouts, sweet chili sauce and peanuts.




HOVEDRETTER


Urtebakt breiflabb      **kr 275,-**
Med hvitvin & blåskjellsaus. Servert med grønnsaker og mandelpoteter.
Local monk fish baked in oven. White wine and mussel sauce. Served with vegetable and potatoes.



Havets Fristelse     **kr 239,-**
Scampi, kamskjell og breiflabb i hvitvin, chili og hvitløk kremet saus. Serveres med ris.
Scampi, scallops and monkfish in a white wine, chili and garlic cream sauce. Served with rice.

Sesame fried scampi     **kr 195,-**
Friterte scampi med sesamfrø. Serveres med ris og salat.
Deep fried scampi with sesame seed. Served with rice and salad.




Kyllingspyd     **kr 195,-**
Marinert kylling på spyd, servert med salat og ris.
Marinated chicken skewers, served with salad and rice.



Havets frukter    **kr 239,-**
Kongereker, kamskjell, blåskjell og blekksprut i hvitvin, chili og hvitløk. Et afrodisium signert Matbørsen
Selection of seafood in white wine, chili and garlic.

Dampede blåskjell  **kr 198,-**
Vår egen vri med kokosmelk, søt basilikum og chili.
Steamed mussels in coconut milk, sweet basil and chili.




Ovnsbakt laks   **kr 240,-**
Med, rømme, serveres med pannestekt grønnsaker og søtpotet båter.
Norwegian style salmon in sour cream, served pan fried vegetables and sweet potato fries.

DESSERTMENY


Sjokoladefondant    **kr 119,-**
Serveres med friske bær og vaniljeis.
Served with fresh berries and vanilla ice cream.

Crème Brûlée   **kr 119,-**
Serveres hjemmelaget is.
Served with homemade ice cream.

Varm eplekake med is    **kr 79,-**
Warm apple cake with icecream.

Tiramisu i glass    **kr 89,-**
Servert med fersklaget espresso med Kahlua.
Served with freshly made espresso with Kahlua.

New York cheesecake     **kr 79,-**
Ovnsbakt ostekake med blåbær

Kuleis (1, 2 eller 3 kuler)   **kr 30,- / 45,- / 60,-**
Velg mellom vanilje, sjokolade, oreo, sorbet.

DRIKKE




Varm drikke

Kaffe	kr 36,-
Te	kr 36,-
Caffé Latte (dobbel kr 49,-)	kr 44,-
Caffé Mocca (dobbel kr 51,-)	kr 46,-
Cappucino (dobbel kr 47,-)	kr 42,-
Espresso (dobbel kr 43,-)	kr 38,-
Cortado (dobbel kr 45,-)	kr 40,-
Americano (dobbel kr 45,-)	kr 40,-
Varm Sjokolade (m/krem kr 49,-)	kr 44,-

Kald drikke

Coca Cola	kr 44,-
Cola Zero	kr 44,-
Pepsi Max	kr 44,-
Sprite	kr 44,-
Villa	kr 44,-
Eplemost	kr 44,-
Olden	kr 44,-
Olden sitron	kr 44,-
Is-te (sitron og fersken)	kr 44,-
Orju	kr 44,-

Øl/ Beer

Hansa 0,4 l 	kr 86,-
Erdinger Weiss bier 0,5 l 	kr 118,-
Corona Extra	kr 86,-
Storm IPA alk. 6,5%	kr 112,-
Fjord Pale Ale alk. 4,7%	kr 97,-
Fauna Amber Ale alk. 4,7%	kr 97,-
Flora Ginger Ale alk. 4,7%	kr 97,-
Bulmers Cider 0,5 l	kr 118,-
Erdinger 0,5 l alkoholfri 	kr 79,-
Munkholm alkoholfri	kr 65,-

VIN

Rødvin

Husets rødvin/ House redwine (i glass kr 89,-)	kr 398,-
Viviani Valpolicella (i glass kr 115,-)	kr 525,-
Fenocchio Barbera d'albaSuperiore (i glass kr 109,-)	kr 465,-
Santa Sofia Valpolicella Classico	kr 465,-
Amarone, Domini Veneti (i glass kr 135,-)	kr 579,-
Amarone Della Valpolicella Santi	kr 593,-
Masi Costasera Amarone Classico	kr 786,-
Gran Feudo Reserva (i glass kr 109,-)	kr 498,-
Bouchard HeritagePinot Noir (i glass 115,-)	kr 525,-

Hvitvin

Husets hvitvin/ House whitewine (i glass kr 89,-)	kr 398,-
Laroche Chabliskr	kr 568,-
Rhein Riesling Trocken, Stadt Mainz (i glass kr 119,-)	kr 498,-
Wiltinger Scharzberg Riesling	kr 498,-
Sancerre Lucien Crochet (i glass kr 125,-)	kr 549,-
Roland Lavantureux Petit Chablis (i glass kr 127,-)	kr 549,-

Champagne / musserende

Prosecco Brut (i glass kr 119,-)	kr 445,-
Moet & Chandon Brut	kr 798,-
Moet & Chandon Rose	kr 825,-

Rosevin / Rosé wine

Valle Reale, Vigne Nuove, rosè (i glass kr 115,-)	kr 398,-
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Dessertvin / Sweet wine

Ch. Bellevue Monbazillac (i glass kr 115,-)	kr 498,-
Righetti Recioto della Valpolicella (i glass kr 115)	kr 498,-

DRINKER

Aperol Spritzer	kr 119,-
Espresso Martini	kr 119,-
Mango Daiquiri	kr 129,-
Strawberry Daiquiri	kr 129,-
Mojito	kr 119,-
Irish Coffee	kr 99,-
Bailey`s Coffee	kr 89,-

SPIRITS

Whiskey

Johnnie Walker red Label	kr 89,-
Johnnie Walker Black Label	kr 99,-
Chivas Regal 12yr	kr 99,-
Jameson	kr 89,-
Jim Beam	kr 89,-
Jack Daniels	kr 89,-
Makers Mark	kr 89,-
Talisker 10 yo.	kr 104,-
Laphroaig 10yo.	kr 104,-
Cragganmore 12 yo.	kr 109,-
Dalwhinnie 15 yo.	kr 119,-
Lagavulin 16 yo.	kr 119,-

Cognac

Cognac Braastad XO	kr 129,-
Martell v.s.o.p.	kr 109,-
Martell Cordon Bleu	kr 179,-
Hennesy XO	kr 179,-
Renault Carte Noire	kr 129,-
Bache Gabrielsen XO	kr 129,-

SPIRITS

Rum

Bacardi Sup.	kr 79,-
Bacardi Razz	kr 79,-
Captain Morgan	kr 89,-
Havana blanco	kr 89,-
Malibu	kr 79,-
Cachaca	kr 89,-
Ron Zacapa 23yo	kr119,-

Likør

Bailey´s 	kr 79,-
Kahlua	kr 79,-
Cointreau	kr 79,-
Amaretto	kr 79,-
Sambuca	kr 79,-
Galliano	kr 79,-
Gran Marnier	kr 79,-
Heering Cherry	kr 79,-

Brennevin

Jagermeister	kr 89,-
Fernet Branca	kr 89,-
Gammel Dansk	kr 89,-
Aquavit	kr 89,-
Grappa Polli	kr 98,-
Vodka Vikingfjord	kr 89,-
Grey Goose	kr 98,-
Gordons Gin	kr 89,-
Hendrick`s Gin	kr 104,-
Tequilla Silver	kr 89,-
Tequilla 1800	kr 104,-

Sake (karaffel)

Gekkeikan sake Serveres kald eller varmt	kr 119,-
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Følg oss på gjerne på facebook.com/BergenMatbors

Bordbestilling tlf: 56 91 91 00

bergenmatbors.no