



MUNCH's HUS

Opening time:

Daily from 12.00 o'clock, Kitchen open till 11.00 p.m.

Lunch: Monday - Friday 12.00- 04.00 p.m., daily changing dishes



Hjertelig Velkommen

Welcome to Munchs Hus, the only Norwegian restaurant in Germany.



My name is Kenneth Gjerrud, I am a cook and a Norwegian. I opened the restaurant Munch's Hus in Berlin-Schöneberg together with my wife in 2001. We are very proud that we have been able to convince our Berlin and international guests of Norwegian cuisine for such a long time.

On our menu you can find traditional Norwegian dishes, such as [elk roasts](#), of course many [fish dishes](#), such as the Norwegian winter codfish skrei (only available seasonally), but also vegetarian specialties. Or try a »veiled Norwegian farmer's girl« for [dessert](#).

Our wines come from carefully selected European winemakers. And for beer lovers we offer beside German beers also Norwegian [Craft-Beer](#), which is only available in Munch's Hus.



Speciality of the house

Elk roast D,F,G,J,N,O,4

In caramelised Norwegian goat's milk cheese-juniper-sauce on potato-parsley root-purée, with it chestnuts and cranberries

26 Euro

Skagerrak-Fish platter B,D,F,H,J

With fried char of Arctic Ocean, fillet of ling, codfish and Norwegian salmon - and king pawns on sherry sauce, with it parsley roots, leek ragout and Bamberg potatoes

For 2 persons, per person 26 Euro



„ Der Fisch im Wasser, der ist unser Brot,
verlieren wir ihn, dann leiden wir Not.“

Petter Dass, Priester und Dichter aus Lofoten
(1647-1707).



Starters and Soups

Grandma's fish soup B,H,I,J

With fillets of salmon, spinach and pearl harleys
7 Euro

Boletus cream soup with elk sausage D,F,3,6

7 Euro

Arctic Ocean soup B,D,F,H,J,N,O

With Greenland shrimps, lump sucker caviar, with it vegetables
Julienne
7 Euro

Rondane-Plate C,D,F,G,K,N,O,3,6

With the best from wood and mountains. Elk ham, Elk
sausage³, reindeer sausage³, scrambled egg and Snøfrisk
8,5 Euro

Sognefjord-Plate B,C,H,K

From sea and fjord. Homemade warm smoked Salmon fillet,
marinated young herring, marinated salmon, Greenland shrimps and
Egg with lump sucker caviar
8 Euro

Hardanger-Plate D,F,K

With cheese specialities from Tine/Norway. Geitost, Snøfrisk,
Ridder cheese, Jarlsberg and marinated fruits
8,5 Euro



Gönnen Sie sich mal etwas anderes...!



Salad menu

Salad Stockholm B,G,K

Small crown of marinated green salad with marinated salmon rose
on dill-mustard sauce, with it walnuts
9 Euro

Salad Munch D,G,K

Big mixed salad in Aceto Balsamico-honey-dressing, with it orange
fillets, avocado, sheep's milk cheese, fried potato croutons and
sunflower seeds
10 Euro

Spinach salad K

Leaf spinach marinated in garlic vinaigrette with tomato slices, with
it fried herb mushrooms
10 Euro

Salad Oslo B,K

Big mixed salad with fried salmon strips in Aceto Balsamico- honey-
dressing and roasted potato croutons
14 Euro

Salad Bergen B,D,K

Homemade warm smoked Salmon fillet and three fried king prawns
on avocado cream with crown of marinated salad.
15 Euro



Neben Menschen wird Norwegen auch von einer anderen Art von
Wesen bevölkert, nämlich den Trollen. Zu Gesicht bekommt man sie
nur nachts oder bei Dämmerlicht, denn das Tageslicht vertragen sie
nicht. Es heißt, daß sie zu Stein zerfallen, wenn sie von einem
Sonnenstrahl getroffen werden. So zieren sie heute die norwegische

Landschaft als Felsformationen.



Fish dishes

Halibut fillet B,D,F,H,N,O

On warm blueberry and saffron sauce, with it baby leek, carrot sticks and potatoes
21 Euro

Variation of fish from fresh water and salt water B,D,F,H,N,O

Fried fillet of salmon and pike-perch with two king pawns, with it rosemary potatoes and steamed leaf spinach in Sandefjordsmør
23 Euro

Grilled fillet of salmon B,D,F,H,K,N,O

In Pommery-mustard-sauce, with it leaf spinach and almond potatoes
19,5 Euro

Ling fillet B,D,F,H,J

With Sichuan pepper on celery-potato-purée with beetroot sticks and lump sucker caviar
21 Euro

Ling is the Norwegian fishermen's insider tip. It wanders down to 1000 meters into the depth. Its snowy-white fillet has a taste of crustaceans.

Arctic Ocean char fillet B,D,F,H,N,O

On roasted parsley roots and potato-slices with lemon- avocado-cream-sauce
21 Euro

Baked codfish fillet B,D,F

On beetroot sauce and steamed carrot vegetables
19 Euro

Haddock cake B,C,D,F,H,N,O

In brown butter with potatoes and marinated salad
18 Euro



Meat dishes

Duck breast fillet D,F,J,N,O

In wild cranberry sauce with red cabbage and potato
20 Euro

Minced meat balls D,F,J,N,O

In brown sauce, with it home-made pickled cabbage with cranberries
and parsley potatoes
17 Euro

Norwegian national dish

Lamb in white cabbage with potatoes
20 Euro

In September, when the sun stands lower in the sky and the golden trees throw long shadows, there comes the calm time. At the open fire in the kitchen it smells of „Får i kål“. Lamb with white cabbage is a basic farmer's dish full of tradition, which is willingly eaten everywhere in the family circle.

Baked medallions of pork D,F

With elk ham on fried mushrooms with spinach and potatoes
18 Euro

Vegetarian Dish

Krydder Pannekake C,D,F,N,O

Herb Crêpe stuffed with yellow beets, snow peas, spinach, and
carrot sticks on boletus sauce
18 Euro



“ Was mag es wohl sein, was da oben
ich sehe über den hohen Bergen?
Das Auge, es schaut dort nichts als Schnee,
grün ragt der Baum hinauf in die Höhe,
ach wollt', ach, hinüber so gerne,
wann wagt er sich wohl in die Ferne?“

Bjørnstjerne Bjørnson



Dessert

Pannekaker fylt med blåbær og vaniljeis C,D,F,N,O
Pancakes filled with blueberries and vanilla ice-cream
9 Euro

Troll cream C,D,F
With blueberries and currants, with it a scoop of vanilla ice-cream
and cloudberry
8 Euro

Tilslørte Bondepiker D,F,N,O
Veiled Norwegian farmer girls - apple pieces in cinnamon, with
it caramelised crumbs and whipped sweet cream
8 Euro

Caramel creame C,D,F,G
With cloudberry, with it macaroon sticks
10 Euro

Isvariasjon C,D,F,G
A scoop of vanilla & chocolate ice-cream on fruits with cream
and chocolate sauce
8 Euro

Barnerett Children's dish (only for children)

Kjøttkaker med poteter D,F,J,N,O
Minced meat balls with potatoes
8 Euro

Allergy list

A= peanuts, B= fish, C= egg, D= lactose, E= lupins, F= milk, G= nuts, H= shellfish, crustaceans, molluscs, I= sulfide-, sulfur dioxide, J= celery,
K= mustard, L= sesame, M= soy, N= wheat, O= gluten

1= contains caffeine, 2= contains quinine, 3= preservative, 4= dye, 5= sweetener, 6= antioxidant, 7= contains phenylalanine, 8= flavor enhancer,
9= phosphate, 10= waxed



Oslo – Munch's Hus

Luftlinie: Ca. 838,988 km
 Strecke: Ca. 1040 km



MUNCH's HUS

SCHENKEN SIE IHREN FREUNDEN
EINE FREUDE



A GIFT VOUCHER

FÜR SPEISEN UND GETRÄNKE

WWW.MUNCHSHUS.DE