

ANNO  1911

MASKINVERKSTEDET

VERVET - TROMSØ

SODAS 58,-

Cola
Cola Zero
Fanta
Sprite



OUR CLASSICS

House fish soup 225,-

With catch of the day, shrimps and mussels.
Served with bread and butter.
(fish, mollusks, shellfish, wheat, rye, milk, sulfite)

Yvonn's fish gratin 245,-

Topped with potatoes, peas, carrots, bacon.
Served with tartar sauce on the side.
(fish, wheat, milk, egg, mustard, sulfite)

Slow cooked beef 395,-

Red wine sauce, potato purée, bacon, broccolini,
baked carrot, pickled onion, deep fried carrot.
(milk, celeriac, sulfite)

Verkstedet's herring and potato 255,-

Potato cake, smoked sour cream, browned butter,
pickled vegetables, Västerbotten cheese.
(fish, milk, egg, sulfite)

SPARKLING WINE

Prosecco	130,-
Pongrácz Brut	140,-
Champagne	250,-

BALHOLM 95,-

Apple
Apple & rhubarb
Apple & blackcurrant
Apple & raspberry, sparkling

Eira sparkling water 0,4L	58,-
Eira sparkling water 0,7L	95,-
Eira still water 0,7L	65,-

San Pellegrino Limonata	55,-
San Pellegrino Aranciata rossa	55,-

KING CRAB

400gr King Crab, served cold 935,-
Served with bread, herb mayo, lemon, dill.
(shellfish, wheat, rye, egg, mustard, sulfite)

400gr steamed King Crab 935,-
With a creamy white wine sauce.
Served with bread, herb mayo, lemon.
(shellfish, fish, milk, wheat, rye, egg, mustard, sulfite)



NON ALCOHOLIC BEER 85,-

Isbjørn lite free
Erdinger Weissbier
1664 Blanc
NoWorries Pale Ale
NoWorries Mango IPA
Peroni
Ginger Joe



FROM THE SEA

Fish & Chips 275,-

Pea purée, tartar sauce, pickled vegetables, lemon.
(fish, wheat, egg, mustard, sulfite)

Mussels from North Trøndelag 265,-

Creamy aquavit sauce with Bivrost Cask aquavit.
(mollusks, milk, sulfite)

Catch of the day from Kvaløya 425,-

Carrot purée, roasted potatoes, cauliflower,
baked celeriac, creamy sauce with trout roe.
(fish, milk, celeriac, sulfite)



FROM THE GRILL

Beef burger from Norwegian cattle 315,-

Cheddar, bacon, salad, caramelized onion, ketchup, aioli.
Served with french fries and aioli.
(wheat, milk, egg, mustard, sulfite)

Reindeer burger 345,-

Salad, aioli, lingonberry- and red onion chutney.
Served with french fries and aioli.
(wheat, milk, egg, mustard, sulfite)



Vegetarian burger – Beyond Burger 265,-

Salad, caramelized onions, deep fried carrot, ketchup.
Served with french fries and ketchup.
(wheat, milk, egg, mustard, sulfite)

LIGHTER DISHES

Ceasar salad 285,-

Chicken, croutons, bacon, parmesan.
(wheat, milk, fish, egg, mustard, sulfite)

Sandwich with mushrooms 255,- + Bacon 55,-

Grilled bread with fried mushrooms, salad,
herb mayo, egg yolk cream, caramelized onion.
(wheat, rye, milk, egg, mustard, sulfite)

Pumpkin soup 215,-

Pickled pumpkin, lentils, honey roasted pumpkin seeds,
crème fraiche, herb oil, deep fried pumpkin.
Served with bread and butter.
(wheat, rye, milk, sulfite)



COFFEE & TEA

Coffee, refill included	45,-
Espresso	35,-
Americano	50,-
Cortado	50,-
Cappuccino	55,-
Caffé latte	55,-
Iced latte	60,-
Chai latte	55,-
Caffé mocca	60,-
Iced mocca	65,-
Hot chocolate	50,-
Tea	45,-

Green, black, fruit, chai, mango

Double espresso	+ 5,-
Milk - oat, almond, soy	+ 5,-
Syrup - vanilla, caramel,	+ 5,-
Irish cream, hazelnut	



SWEETS

Blueberry pie with oat crumble and vanilla ice cream. *(milk, egg)* 155,-
Three scoops of vanilla ice cream with warm chocolate sauce. *(milk, egg)* 175,-
Two scoops homemade sorbet – ask your waiter for today's selection. 95,-
Confection from Jentene på tunet. *(Allergens will vary)* 45,-



SIDES

French fries and aioli. <i>(egg, mustard, sulfite)</i>	65,-
Sweet potato fries and aioli. <i>(egg, mustard, sulfite)</i>	85,-
French fries with parmesan, herb mayo and bacon crumble. <i>(milk, egg, mustard, sulfite)</i>	95,-
Bread and butter. <i>(wheat, rye, milk)</i>	45,-
Bread and aioli. <i>(wheat, rye, milk, egg, mustard, sulfite)</i>	55,-
Salad with honey vinaigrette. <i>(mustard, sulfite)</i>	65,-
Dressing. <i>(egg, mustard, sulfite)</i>	

