

ANNO 1911

MASKINVERKSTEDET

VERVET - TROMSØ

A LA CARTE
FORRETT / STARTERS

Verkstedets matjessild og potet. Potetkake, røkt rømme, brunet smør, syltede grønnsaker, Västerbottenost. (fisk, melk, egg, sulfitt)

Verkstedet's herring and potato. Potato cake, smoked sour cream, browned butter, pickled vegetables, Västerbotten cheese. (fish, milk, egg, sulfite)

kr 215,-

Husets fiskesuppe. Med dagens fisk og reker. Toppes med crudité. (fisk, skalldyr, melk, sulfitt)

House fish soup. With catch of the day and shrimps. Topped with crudité. (fish, shellfish, milk, sulfite)

kr 195,-

Gresskarsuppe. Syltet gresskar, linser, honningristede gresskarkjerner, crème fraîche, urteolje, fritert gresskar. (melk, sulfitt)

Pumpkin soup. Pickled pumpkin, lentils, honey roasted pumpkin seeds, crème fraîche, herb oil, deep fried pumpkin. (milk, sulfite)

kr 175,-

Carpaccio av røkt reinplomme. Syltet kantarell og gresskar, kantarelliskrem, Västerbottenost. (melk, sulfitt)

Smoked reindeer carpaccio. Pickled chanterelle and pumpkin, chanterelle ice cream, Västerbotten cheese. (melk, sulfitt)

kr 265,-

Kongekrabbe, serveres kald. Serveres med brød, urtemajones, sitron og dill. (skalldyr, hvete, rug, egg, sennep, sulfitt)

King crab, served cold. Served with bread, herb mayonnaise, lemon and dill. (shellfish, wheat, rye, egg, mustard, sulfite)

200 gr kr 535,-

400 gr kr 935,-

Dampet kongekrabbe. Med kremet hvitvinssaus. Serveres med brød, urtemajones og sitron. (skalldyr, fisk, melk, hvete, rug, egg, sennep, sulfitt)

Steamed king crab. With creamy white wine sauce. Served with bread, herb mayonnaise and lemon. (shellfish, fish, wheat, rye, egg, mustard, sulfite)

200 gr kr 535,-

400 gr kr 935,-

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HOVEDRETT / MAIN COURSE

Lutefisk fra Lorentzen. Gulrot-og kålrotstappe, erterpuré, lun sennepssaus, potet og bacon.

Inkludert en runde påfyll. (Fisk, melk, sennep, sulfitt)

Lutefish from Lorentzen. Carrot- and rutabaga mash, pea purée, mustard sauce, potatoes and bacon.

Including one round refill. (Fish, milk, mustard, sulfite)

kr 645,-

Bakt boknafisk fra Halvors. Gulrot-og kålrotstappe, erterpuré, lun sennepssaus, potet og bacon.

(Fisk, melk, sennep, sulfitt)

Baked bokna fish from Halvor's. Carrot- and rutabaga mash, pea purée, mustard sauce, potatoes and bacon.

(Fish, milk, mustard, sulfite)

kr 625,-

Dagens fisk fra Kvaløya. Gulrotpuré, ovnsstekte poteter, blomkål, bakt sellerirot, kremet saus med ørretrogn.

(fisk, melk, selleri, sulfitt)

Catch of the day from Kvaløya. Carrot purée, roasted potatoes, cauliflower, baked celeriac, creamy sauce with trout roe.

(fish, milk, celeriac, sulfite)

kr 425,-

Langtidsstekt slagside av gris. Sellerirotpuré, gulrot, rødkål, ovnsstekte poteter, poppet svor og calvadossaus.

(melk, selleri, sulfitt)

Slow cooked pork belly. Celeriac purée, carrot, red cabbage, roasted potatoes, crispy pork rind and calvados sauce.

(milk, celeriac, sulfite)

kr 455,-

Grillet rein. Stekt sopp, bakt gulrot, kremet soppsaus, potetmedaljong, tyttebærcurd.

(melk, egg, sulfitt)

Grilled reindeer. Fried mushrooms, baked carrot, creamy mushroom sauce, potato medallion, lingonberry curd.

(milk, egg, sulfite)

kr 525,-

Bakt kveite. Kongekrabbehollandaise, variasjon av betes, ovnsstekte poteter, smørstekt sukkererter.

(fisk, skalldyr, melk, egg, sulfitt)

Baked halibut. King crab hollandaise, variation of beets, roasted potatoes, sautéed sugar snap peas.

(fish, shellfish, milk, egg, sulfite)

kr 435,-

Bresert høyrygg av okse. Rødvinssaus, potetpuré, bacon, bakt gulrot, syltet løk, fritert gulrot, brokkolini.

(melk, selleri, sulfitt)

Slow cooked beef. Red wine sauce, potato purée, bacon, baked carrot, pickled onion, deep fried carrot, broccolini.

(milk, celeriac, sulfite)

kr 395,-

Vegansk steik. Gulrotpuré, rødkål, ovnsstekte poteter, bakt gulrot, urtesaus.

(selleri, sulfitt)

Vegan roast. Carrot purée, red cabbage, roasted potatoes, baked carrot, herb sauce.

(celeriace, sulfite)

kr 355,-

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**A LA CARTE
DESSERT**

Crème brûlée ostekake. Servert med vaniljeis, pepperkake crumble og lun karamellsaus.

(melk, egg)

Crème brûlée cheese cake. Served with vanilla ice cream, ginger bread crumble and warm caramel sauce.

(milk, egg)

kr 195,-

Eple. Eple- og mandelkake servert med eplesorbet, eplegele og eplemarengs.

(melk, egg, mandler)

Apple. Apple- and almond cake served with apple sorbet, apple gel and apple meringue.

(milk, egg, almonds)

kr 195,-

Vanilje og sjokolade. 3 kuler vaniljeis med varm sjokoladesaus. (melk, egg)

Vanilla and chocolate. 3 scoops vanilla ice cream with chocolate sauce. (milk, egg)

kr 175,-

Sitron med bobler. Sitronsorbet toppet med prosecco. (sulfitt)

Lemon with bubbles. Lemon sorbet topped with prosecco. (sulfite)

kr 115,-

To kuler dagens hjemmelagde sorbet.

Two scoops of today's homemade sorbet.

kr 95,-

Konfekt fra Jentene på tunet (allergener vil variere)

Confection from Jentene på tunet. (allergens will vary)

kr 45,-

DESSERT WINE

Iseple, Egge Gård

kr 180,-

Vinsanto (sulfite), Gaia Wines

kr 175,-

Recioto della Valpolicella (sulfite), Stefano Accordini

kr 135,-

Nachtgold Beerenauslese (sulfite), Peter Mertes KG

kr 100,-

Passito di Noto (sulfite), Planeta

kr 155,-

Comtess Passito (sulfite), San Michele Appiano

kr 230,-

Taylor's 20yo Tawny Port (sulfite)

kr 135