

ANNO 1911
MASKINVERKSTEDET
 VERVET - TROMSØ

SODAS 58,-

Cola
 Cola Zero
 Fanta
 Sprite



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,-



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)

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



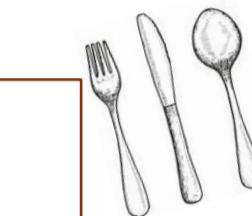
LIGHTER DISHES

Ceasar salad 285,-
 Chicken, croutons, bacon, parmesan.
 (wheat, milk, fish, egg, mustard, sulfite)



Cauliflower soup 215,-
 Pickled cauliflower, hazelnuts, pickled onion.
 Served with bread and butter.
 (wheat, rye, milk, hazelnut, celeriac, sulfite)

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,-



KING CRAB

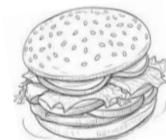
400gr King Crab, served cold 935,-
 Served with bread, herb mayo, lemon, dill.
 (shellfish, wheat, rye, egg, mustard, sulfite)



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 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)

SIDES

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



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SPARKLING WINE

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

BALHOLM 95,-

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