

ANNO  1911

MASKINVERKSTEDET

VERVET - TROMSØ

SETT SAMMEN DIN EGEN MENY FOR SELSKAPET

Put together your own menu for the group

FORRETT / STARTER

Blomkålsuppe. Syltet blomkål, hasselnøtter og syltet løk.

(hasselnøtter, selleri, sulfitt)

Cauliflowær soup. *Pickled cauliflower, hazelnuts, pickled onion.*

(hazelnuts, celeriac, sulfite)

kr 175,-

Torsketerrine. Skalldyrsaus, sitronsyltet fennikel, friter torskeskinn, urteolje, syltet løk.

(fisk, skalldyr, melk, selleri, sulfitt)

Terrine of cod. *Shellfish sauce, lemon pickled fennel, deep fried cod skin, herb oil, pickled onion.*

(fish, shellfish, milk, celeriac, sulfite)

kr 215,-

HOVEDRETT / MAIN COURSE

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,-

Ytrefilet av lam. Ovnsstekte poteter, karamellisert sellerirotpuré, rødvinssjy med urter, bakt sellerirot.

(melk, hvete, sennep, selleri, sulfitt)

Filet of lamb. *Roasted potatoes, caramelized celeriac purée, red wine sauce with herbs, baked celeriac.*

(milk, wheat, mustard, celeriac, sulfite)

kr 455,-

Vegetaralternativ hovedrett / vegetarian option for main course

Vegansk steik. Brokkolini, bakt gulrot, ovnsstekte poteter, fritert gulrot, paprikasaus.

(selleri, sulfitt)

Vegan roast. *Broccolini, baked carrot, roasted potatoes, deep fried carrot, paprika sauce.*

(celeriace, sulfite)

kr 355,-

DESSERT

Sjokolade. Chocolate cake, bringebærsorbet, karamellpopkorn, bringebærsaus.

(melk, egg)

Chocolate. *Chocolate cake, raspberry sorbet, caramel popcorn, raspberry 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,-