

ANNO  1911
MASKINVERKSTEDET
VERVET - TROMSØ

A LA CARTE
FORRETT / STARTERS

Lettbakt kveite og kamskjell. (fisk, skalldyr, melk, sulfitt)

Kongekrabbesaus, fritert kveiteskinn, reddik, syltet løk, grønnolje.

Baked halibut and scallops. (fish, shellfish, milk, sulfite)

King crab sauce, fried halibut skin, radish, pickled onion, green oil.

kr 265,-

Husets fiskesuppe. (fisk, skalldyr, melk, sulfitt)

Med dagens fisk og reker, toppes med crudité.

House fish soup. (fish, shellfish, milk, sulfite)

With catch of the day and shrimps, topped with crudité.

kr 215,-

Røkt andebryst. (sulfitt, egg)

Asparges, syltet appelsin, sjalottløk, gressløk, gravet eggeplomme, semitørket tomat

Smoked duck breast. (sulfitt, egg)

Asparagus, pickled orange, shallots, chives, cured egg yolk, semi-dried tomato.

kr 235,-

Asparges og purretartar. (melk, sennep, sulfitt, nøtter)

Syltet asparges, pinjekjerner, parmesanskum, fritert purre, brent purre

Asparagus and leek tartar. (milk, mustard, sulfite, nuts)

Pickled asparagus, pine nuts, parmesan foam, deep-fried leek, roasted leeks.

kr 195,-

Kongekrabbe, serveres kald. (skalldyr, hvete, rug, egg, sennep, sulfitt)

Serveres med brød, urtemajones, sitron og dill.

King crab, served cold. (shellfish, wheat, rye, egg, mustard, sulfite)

Served with bread, herb mayonnaise, lemon and dill.

200 gr

kr 625,-

400 gr

kr 1.195,-

Dampet kongekrabbe. (skalldyr, fisk, melk, hvete, rug, egg, sennep, sulfitt)

Med kremet hvitvinnsaus. Serveres med brød, urtemajones og sitron.

Steamed king crab. (shellfish, fish, wheat, rye, egg, mustard, sulfite)

With creamy white wine sauce. Served with bread, herb mayonnaise and lemon.

200 gr

kr 625,-

400 gr

kr 1.195,-

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HOVEDRETT / MAIN COURSE

Dagens fisk fra Kvaløya. (fisk, melk, sulfitt)

Fritert småpotet, smørsaus med rognkjeksrogn, blomkål, semitørket tomat, dill, blomkålpure m/hvit sjokolade.

Catch of the day from Kvaløya. (fish, milk, sulfite)

Deep-fried small potato, butter sauce with lumpfish roe, cauliflower, semi-dried tomato, dill, cauliflower puree w/white chocolate.

kr 425,-

Grillet slakterbiff. (soya, melk, sulfitt)

Potetkake med rosmarin, whiskey-saus, tomatsmør, purre purè, sherrysyltet plomme.

Grilled butcher steak. (soy, milk, sulfite)

Potato cake with rosemary, whiskey sauce, tomato butter, leek puree, sherry pickled plum

kr 465,-

Peppersteckt laks. (fisk, melk, sulfitt)

Smørkokte poteter, Västerbottenost saus, sautert spinat, reddik, syltet rødløk, neper.

Pepper roast salmon. (fish, milk, sulfite)

Butter-boiled potatoes, Västerbotten cheese sauce, sauteed spinach, radish, pickled red onion, turnip.

kr 385,-

Grillet hvalbiff. (selleri, melk, sulfitt, fisk)

Potetpurè, persillesaus, asparges, syltet løk, fritert purre og ovnsbakt gulrot.

Grilled whale steak. (celeriaceae, milk, sulfite, fish)

Potato puree, parsley sauce, asparagus, pickled onions, fried leek, and baked carrot.

kr 425,-

Dampede blåskjell fra Nord-Trøndelag. (bløtdyr, melk, egg, sulfitt)

I kremet akevittsaus, serveres med pommes frites og aioli.

Mussels from Nord-Trøndelag. (mollusk, milk, egg, sulfite)

In a creamy Aquavit sauce, served with french fries and aioli.

kr 345,-

Hamburger. (hvete, melk, egg, sennep, sulfitt)

Okse- og glasert slagside av gris burger, grillet løk, gruyère, sort hvitløksmajones, pommes frites.

Hamburger. (wheat, milk, egg, mustard, sulfite)

Ox- and glazed pork belly burger, grilled onion, gruyère, black garlic mayonnaise, french fries.

kr 355,-

Langtidssteckt sellerirot. (sulfitt, selleri)

Paprikasaus, asparges, sellerirot, gulrotpure, Chimichurry, neper, syltet løk, og reddik.

Slow-roasted celery root. (sulfite, celery)

Paprika sauce, asparagus, celery root, carrot puree, Chimichurry, turnips, pickled onions, radish.

kr 325,-

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DESSERT

Sitrondessert. (hvete, melk, egg)

Sitronkake, sitronsorbet, sitronmarengs, krystallisert sitron, sitrongele, sitrontimian

Lemon dessert. (milk, wheat, egg)

Lemon cake, lemon sorbet, lemon meringue, crystallized lemon, lemon gel, lemon thyme.

kr 185,-

Bringebær og rømme. (melk)

Rømmepannacotta, friske bringebær, bringebærsorbet, hvitsjokolade ganache, crumble, bringebær gel.

Raspberry and sourcream. (milk)

Sourcream pannacotta, fresh raspberries, raspberry sorbet, white chocolate ganache, crumble, raspberry gel.

kr 195,-

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

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

kr 175,-

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

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

kr 115,-

To kuler dagens sorbet.

Two scoops of today's 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,-