



ANNO 1911
MASKINVERKSTEDET
VERVET - TROMSØ

SETT SAMMEN DIN EGEN MENY FOR SELSKAPET / *Put together your own menu for the group*

FORRETT / STARTER

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 215,-

Asparges og purretartar

Syltet asparges, pinjekjerner, parmesanskum, fritert purre, brent purre (melk, sennep, sulfitt, nøtter)

Asparagus and leek tartar.

Pickled asparagus, pine nuts, parmesan foam, deep-fried leek, roasted leeks. (milk, mustard, sulfite, nuts)

kr 195,-

HOVEDRETT / MAIN COURSE

Dagens fisk fra Kvaløya

Fritert småpotet, smørsaus med rognkjeksrogn, blomkål, semitørket tomat, dill, blomkålpure m/hvit sjokolade. (fisk, melk, sulfitt)

Catch of the day from Kvaløya

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

kr 425,-

Grillet slakterbiff

Potetkake med rosmarin, whiskey-saus, tomatmør, purre purè, sherrysyltet plomme og syltet løk. (soya, melk, sulfitt)

Grilled butcher steak

Potato cake with rosemary, whiskey sauce, tomato butter, leek puree, sherry pickled plum and pickled onions. (soy, milk, sulfite)

kr 465,-

DESSERT

Sitrondessert

Sitronkake, sitronsorbet, sitronmarengs, krystallisert sitron, sitrongele, sitrontimian. (hvet, melk, egg)

Lemon dessert

Lemon cake, lemon sorbet, lemon meringue, crystallized lemon, lemon gel, lemon thyme. (milk, wheat, egg)

kr 185,-

Bringebær og rømme

Rømmepannacotta, friske bringebær, bringebærsorbet, hvitsjokolade ganche, crumble, bringebær gel. (melk, egg)

Raspberry and sourcream

Sourcream pannacotta, fresh raspberries, raspberry sorbet, white chocolate ganache, crumble, raspberry gel. (milk, egg)

kr 195,-