

ANNO 1911

MASKINVERKSTEDET

VERVET - TROMSØ

A LA CARTE
FORRETT / STARTERS

Kremet soppsuppe 225,-

Stekt sopp, fritert purreløk, syltet løk, urteolje, tørket reinkjøtt. (Melk, sulfitt, selleri)

Creamy mushroom soup

Fried mushrooms, deep fried leek, pickled onions, herb oil, dried reindeer meat. (Milk, sulfite, celeriac)

Rødbetegravet laks 235,-

Epler, sennepssaus, syltet småløk, marinerte betar, ristede hasselnøtter. (Fisk, hasselnøtter, sulfitt, sennep)

Beetroot cured salmon

Apples, mustard sauce, pickled onions, marinated beetroot, roasted hazelnuts. (Fish, hazelnuts, sulfite, mustard)

Husets fiskesuppe 225,-

Med dagens fisk og reker, toppes med crudité og urteolje. (Fisk, skalldyr, melk, selleri, sulfitt)

House fish soup

With catch of the day and shrimps, topped with crudité and herb oil. (Fish, shellfish, milk, celeriac, sulfite)

Reinsdyrcarpaccio 255,-

Syltet kantarell, tyttebærgelé, tyttebærpulver, røkt rømme, fritert byggryn, sellerirotchips.

(Melk, bygg, selleri, sulfitt)

Reindeer carpaccio.

Pickled chanterelles, lingonberry gel, lingonberry powder, smoked sour cream, deep fried barley, celery root chips.

(Milk, barley, celeriac, sulfite)

Dampet kongekrabbe 200gr 625,-

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, milk, wheat, rye, egg, mustard, sulfite)

400gr 1195,-

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HOVEDRETT / MAIN COURSE

- Dagens fisk fra Kvaløya** 435,-
Gulrotpuré, gulrotchips med dill, bakt fennikel, ovnsbakte småpoteter, grillet brokkolini, smørsaus med syltet sennepsfrø og rogn. *(Fisk, melk, sennep, sulfitt)*
Catch of the day
Carrot purée, carrot chips with dill, baked fennel, roasted potatoes, grilled broccolini, butter sauce with pickled mustard seeds and roe. (Fish, milk, mustard, sulfite)
- Grillet indrefilet av nord-norsk okse** 525,-
Peppersaus med cognac, ovnsstekte småpoteter, grillet pastinakk og brokkolini, pastinakkpuré, fritert pastinakk, syltet småløk. *(Melk, sulfitt, selleri)*
Grilled tenderloin from north-norwegian beef
Pepper sauce with cognac, roasted potatoes, grilled parsnip and broccolini, parsnip purée, deep fried parsnip, pickled onions. (Milk, sulfite, celeriac)
- Pannestekt kveite** 445,-
Skalldyrsaus med urter, urteolje, variasjon av betes, sellerirotpuré, potet- og grønnsaksterrine. *(Fisk, skalldyr, selleri, melk, sulfitt)*
Pan fried halibut
Shellfish sauce with herbs, herb oil, variation of beets, celery root purée, potato- and vegetable terrine. (Fish, shellfish, celeriac, milk, sulfite)
- Reinsdyrcarrè** 545,-
Rødvinsaus med blåbær, pommes anna, grillet småløk og gulrot, sellerirotpuré, tyttebærgelé. *(Melk, selleri, sulfitt)*
Rack of reindeer
Redwine sauce with blueberry, pommes anna, grilled onions and carrots, celery root purée, lingonberry gel.. (Milk, celeriac, sulfite)
- Pepperstekt laks** 395,-
Potetpuré, kremet saus med Västerbottenost, syltet løk, sautert spinat, reddik og rosenkål. *(Fisk, melk, sulfitt)*
Pepper roasted salmon
Potato purée, creamy sauce with Västerbotten cheese, pickled onions, sauteed spinach, radish and brussels sprouts. (Fish, milk, sulfite)
- Lammeskank** 435,-
Calvadossaus, potetpuré med Gruyère, grillet gulrot, variasjon av rosenkål, ristede mandler, tørket aprikos. *(Melk, sulfitt, selleri, mandel)*
Lamb shank
Calvados sauce, potato purée with Gruyère, grilled carrots, variation of brussels sprouts, roasted almonds, dried apricots. (Milk, sulfite, celeriac, almond)
- Bakt sellerirot** 325,-
Bønnecassoulet, grillet gulrot og brokkolini, syltet løk, chimichurri. *(Selleri, sulfitt)*
Baked celery root
Bean cassoulet, grilled carrots and broccolini, pickled onions, chimichurri. (Celeriac, sulfite)

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**A LA CARTE
DESSERT**

Multe panna cotta 215,-

Vanilje- og kanelmarinerte multer, krumkake, multecoulis, vaniljeis. (Hvete, melk, egg)

Cloudberry panna cotta

Vanilla- and cinnamon marinated cloudberry, crispy waffle, cloudberry coulis, vanilla ice cream. (Wheat, milk, egg)

Sjokolade 185,-

Mandel- og sjokolademousse kake, sjokolade-og espressois, appelsincurd. (Melk, egg, mandel)

Chocolate

Almond- and chocolate mousse cake, chocolate- and espresso ice cream, orange curd. (Milk, egg, almonds)

Vanilje og sjokolade 175,-

3 kuler vaniljeis med varm sjokoladesaus. (Melk, egg)

Vanilla and chocolate

3 scoops vanilla ice cream with warm chocolate sauce. (Milk, egg)

Sitron med bobler 115,-

Sitronsorbet toppet med prosecco. (Sulfitt)

Lemon with bubbles.

Lemon sorbet topped with prosecco. (Sulfite)

To kuler dagens sorbet 95,-

Two scoops of today's sorbet

Konfekt fra Jentene på tunet (allergener vil variere) 45,-

Confection from Jentene på tunet (allergens will vary)

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,-