ANNO 1911

MASKINVERKSTEDET

VERVET - TROMSØ

A TASTE OF CHRISTMAS

Herring and potato 265,-
Potato cake, smoked sour cream, browned butter,
Pickled vegetables, Västerbotten cheese.
(Fish, milk, sulfite)

Pork sandwich 225,-
Rye bread, red cabbage, salad,
slow cooked glazed pork belly, pickled cucumber.
(Wheat, rye, mustard, sulfite)

Sandwich with smoked salmon 225,-
Rye bread, Skagen salad with king crab,
salad, horseradish, dill, pickled onion.
(Fish, shellfish, wheat, rye, mustard, sulfite)

Slow cooked pork belly 445,-
Celery root purée, carrot, red cabbage, calvados sauce,
roasted potatoes, crispy pork rind.
(Milk, celeriac, sulfite)

Lutefish from Lorentzen 485,-
Carrot- and rutabaga mash, pea purée,
Mustard sauce, potatoes and bacon.
(Fish, milk, mustard, sulfite)

SOFT DRINKS 62,-

Cola
Cola Zero
Fanta
Sprite
Mack Julebrus



APPLE JUICE FROM BALHOLM 95,-

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



KING CRAB

400 g steamed king crab 1195,-
With creamy white wine sauce.
Served with bread, herb mayonnaise and lemon.
(Shellfish, fish, milk, wheat, rye, egg, mustard, celeriac, sulfite)

SPARKLING WINE

Prosecco	135,-
Pongrácz Brut	160,-
Champagne	250,-

ALCOHOL-FREE BEER 85,-

Isbjørn lite free
1664 Blanc
Erdinger Weissbier
NoWorries Pale Ale
NoWorries Mango IPA
Peroni
Ginger Joe
Christmas Beer

Eira sparkling 0,4L	58,-
Eira sparkling 0,7L	95,-
Eira still water 0,7L	65,-
San Pellegrino Limonata	55,-
San Pellegrino Aranciata rossa	55,-

OUR CLASSICS

House fish soup 265,-
With catch of the day, shrimps and mussels.
Topped with crudité. Served with bread and butter.
(Fish, molluscs, shellfish, wheat, rye, milk, celeriac, sulfite)

Beef tartar 325,-
Shallots, capers, cornichons, beets,
mustard, egg yolk, grilled bread.
(Fish, wheat, rye, milk, egg, mustard, sulfite)



Fish & Chips 285,-
Pea purée, tartar sauce, pickled vegetables, lemon.
(Fish, wheat, egg, mustard, sulfite)



Catch of the day from Kvaløya 425,-
Carrot purée, carrot chips with dill, baked fennel,
roasted potatoes, grilled broccolini, butter sauce with
pickled mustard seeds and roe.
(Fish, milk, mustard, sulfite)

Reindeer burger 345,-
Salad, grilled red onion, aioli, bacon, lingonberry.
Served with french fries and aioli.
(Wheat, milk, egg, mustard, sulfite)

Yvonn's fish gratin 275,-
Topped with potatoes, peas, carrots, bacon.
Served with tartar sauce on the side.
(Fish, wheat, milk, egg, mustard, sulfite)



Chicken salad 285,-
Chicken, croutons, bacon,
pickled onion, feta cheese.
(Wheat, milk, fish, egg, mustard, sulfite)

Mussels from North Trøndelag 285,-
Creamy sauce with Bivrost Cask aquavit.
(Molluscs, milk, sulfite)

Grilled hamburger 325,-
Choose between beef or vegetarian.
Cheddar, bacon, salad, caramelized onion, ketchup,
aioli. Served with french fries and aioli.
(Wheat, milk, egg, mustard, sulfite)

Carrot soup 245,-
Whipped crème fraîche, deep fried carrot,
pickled onion, dried reindeer meat.
Served with bread and butter.
(Wheat, rye, milk, celeriac, sulfite)



COFFEE & TEA

Coffee	45,-
Espresso	35,-
Americano	50,-
Cortado	50,-
Cappuccino	55,-
Café latte	55,-
Caffé mocca	60,-
Iced mocca	65,-
Hot chocolate	50,-
Tea	45,-

Green, black, fruit, chai



Double espresso	+ 5,-
Milk - *oat, almond, soy*	+ 5,-
Syrup - *vanilla, caramel, Irish cream, hazelnut*	+ 5,-

SIDES

French fries and aioli. *(Egg, mustard, sulfite)*	65,-
Sweet potato fries and aioli. *(Egg, mustard, sulfite)*	85,-
Bread and butter. *(Wheat, rye, milk)*	45,-
Bread and aioli. *(Wheat, rye, milk, egg, mustard, sulfite)*	55,-



SWEETS

Sticky toffee pudding with salty caramel sauce. *(Wheat, milk, egg)*	185,-
Three scoops vanilla ice cream with warm chocolate sauce *(Milk, egg)*	175,-
Two scoops sorbet – ask your waiter for today's selection.	95,-
Confection from *Jentene på tunet*. *(Allergens will vary)*	45,-

