ANNO 1911

MASKINVERKSTEDET

VERVET - TROMSØ

A LA CARTE
FORRETT / STARTERS

Verkstedets matjessild 235,-

Potetkake, røkt rømme, brunet smør, syltede grønnsaker, Västerbottenost.
(Fisk, melk, sulfitt)

Matjes herring and potato

Potato cake, smoked sour cream, browned butter, pickled vegetables, Västerbotten cheese.
(Fish, milk, sulfite)

Gulrotsuppe 185,-

Pisket crème fraîche, fritert gulrot, syltet løk, urteolje, tørket reinkjøtt. (Melk, selleri, sulfitt)

Carrot soup

Whipped crème fraîche, deep fried carrot, pickled onion, herb oil, dried reindeer meat. (*Milk, celeriac, sulfite*)

Rødbetgravet laks 235,-

Epler, sennepssaus, syltet småløk, marinerte beter, 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 the catch of the day and shrimp, 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	200 g	625,-
Med kremet hvitvinssaus. Serveres med brød, urtemajones og sitron.	400 g	1195,-

(Skalldyr, fisk, melk, hvete, rug, egg, sennep, selleri, sulfitt)

Steamed king crab

With creamy white wine sauce. Served with bread, herb mayonnaise and lemon.
(Shellfish, fish, milk, wheat, rye, egg, mustard, celeriac, sulfite)

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HOVEDRETT / MAIN COURSE

Lutefisk fra Lorentzen.
Gulrot- og kålrotstappe, ertepuré, lun sennepssaus, potet og bacon. Inkludert en runde påfyll.
(Fisk, melk, sennep, sulfitt)
Lutefisk from Lorentzen.
Carrot- and rutabaga mash, pea purée, mustard sauce, potatoes and bacon. Including one round refill.
(Fish, milk, mustard, sulfite) 645,-

Bakt boknafisk fra Halvors.
Gulrot- og kålrotstappe, ertepuré, lun sennepssaus, potet og bacon. (Fisk, melk, sennep, sulfitt)
Baked boknafisk from Halvor's.
Carrot- and rutabaga mash, pea purée, mustard sauce, potatoes and bacon. (Fish, milk, mustard, sulfite) 625,-

Dagens fisk fra Kvaløya. Gulrotpuré, gulrotchips med dill, bakt fennikel, ovnsstekte poteter, 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) 435,-

Grillet indrefilet av nordnorsk okse. 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) 525,-

Pannestekt kveite. Skalldyrsaus med urter, urteolje, variasjon av beter, 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) 445,-

Reinsdyrcarré. Rødvinssaus med blåbær, Pommes Anna, grillet småløk og gulrot, sellerirotpuré, tyttebærgelé. *(Melk, selleri, sulfitt)*
***Rack of reindeer**. Red wine sauce with blueberry, Pommes Anna, grilled onions and carrots, celery root purée, lingonberry gel.* (Milk, celeriac, sulfite) 545,-

Langtidsstekt slagside av gris. Sellerirotpuré, gulrot, rødkål, stekte poteter, poppet svor og calvadossaus. (Melk, selleri, sulfitt)
***Slow cooked pork belly.** Celery root purée, carrot, red cabbage, roasted potatoes, crispy pork rind and Calvados sauce.* (Milk, celeriac, sulfite) 455,-

Vegansk steik. Gulrotpuré, rødkål, ovnsstekte poteter, bakt gulrot, urtesaus. (Selleri, sulfitt)
***Vegan roast.** Carrot purée, red cabbage, roasted potatoes, baked carrot, herb sauce.* (Celeriac, sulfite) 355,-

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DESSERT

Multe panna cotta 215,-
Vanilje- og kanelmarinerte multer, krumkake, multecoulis, vaniljeis. (Hvete, melk, egg)
Cloudberry panna cotta
Vanilla- and cinnamon marinated cloudberries, crispy waffle, cloudberry coulis, vanilla ice cream. (*Wheat, milk, egg*)

Sticky toffee pudding 185,-
Lun daddelkake, salt karamellsaus og vaniljeis. (Hvete, melk, egg)
Sticky toffee pudding
Warm date cake, salted caramel sauce and vanilla ice cream. (*Wheat, milk, egg*)

Vanilje og sjokolade 175,-
Tre kuler vaniljeis med varm sjokoladesaus. (Melk, egg)
Vanilla and chocolate
Three 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	180,-
Vinsanto (sulfite), Gaia Wines	175,-
Recioto della Valpolicella (sulfite), Stefano Accordini	135,-
Nachtgold Beerenauslese (sulfite), Peter Mertes KG	100,-
Passito di Noto (sulfite), Planeta	155,-
Comtess Passito (sulfite), San Michele Appiano	230,-
Taylor's 20yo Tawny Port (sulfite)	135,-