ANNO 1911

MASKINVERKSTEDET

VERVET - TROMSØ

SELSKAPSMMENY

SETT SAMMEN DIN EGEN MENY FOR SELSKAPET

FORRETT

Gulrotsuppe 185,-
Pisket crème fraîche, fritert gulrot, syltet løk, urteolje, tørket reinkjøtt. (Melk, selleri, sulfitt)

Rødbetegravet laks 235,-
Epler, sennepssaus, syltet småløk, marinerte beter, ristede hasselnøtter. (Fisk, hasselnøtter, sulfitt, sennep)

Reinsdyrcarpaccio 255,-
Syltet kantarell, tyttebærgelé, tyttebærpulver, røkt rømme, fritert byggryn, sellerirotchips.
(Melk, bygg, selleri, sulfitt)

HOVEDRETT

Lutefisk fra Lorentzen 645,-
Gulrot- og kålrotstappe, ertepuré, lun sennepssaus, potet og bacon.
Inkludert en runde påfyll. (Fisk, melk, sennep, sulfitt)

Pannestekt kveite 445,-
Skalldyrsaus med urter, urteolje, variasjon av beter, sellerirotpuré, potet- og grønnsaksterrine.
(Fisk, skalldyr, selleri, melk, sulfitt)

Langtidsstekt slagside av gris 455,-
Sellerirotpuré, gulrot, rødkål, stekte poteter, poppet svor og calvadossaus. (Melk, selleri, sulfitt)

Vegansk steik
Gulrotpuré, rødkål, ovnsstekte poteter, bakt gulrot, urtesaus. (Selleri, sulfitt) 355,-

DESSERT

Multe panna cotta 215,-
Vanilje- og kanelmarinerte multer, krumkake, multecoulis, vaniljeis. (Hvete, melk, egg)

Sticky toffee pudding 185,-
Lun daddelkake, salt karamellsaus og vaniljeis. (Hvete, melk, egg)

To kuler dagens sorbet 95,-

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GROUP MENU

PUT TOGETHER YOUR OWN MENU FOR THE GROUP

STARTER

Carrot soup 185,-
Whipped crème fraîche, deep fried carrot, pickled onion, herb oil, dried reindeer meat. (Milk, celeriac, sulfite)

Beetroot cured salmon 235,-
Apples, mustard sauce, pickled onions, marinated beetroot, roasted hazelnuts. (Fish, hazelnuts, sulfite, mustard)

Reindeer carpaccio 255,-
Pickled chanterelles, lingonberry gel, lingonberry powder, smoked sour cream,
deep fried barley, celery root chips. (Milk, barley, celeriac, sulfite)

MAIN COURSE

Lutefish from Lorentzen 645,-
Carrot- and rutabaga mash, pea purée, mustard sauce, potatoes and bacon.
Including one round refill. (Fish, milk, mustard, sulfite)

Pan fried halibut 445,-
Shellfish sauce with herbs, herb oil, variation of beets, celery root purée, potato- and vegetable terrine.
(Fish, shellfish, milk, celeriac, sulfite)

Slow cooked pork belly 455,-
Celery root purée, carrot, red cabbage, roasted potatoes, crispy pork rind and calvados sauce.
(Milk, celeriac, sulfite)

Vegan roast 355,-
Carrot purée, red cabbage, roasted potatoes, baked carrot, herb sauce. (Celeriac, sulfite)

DESSERT

Cloudberry panna cotta 215,-
Vanilla- and cinnamon marinated cloudberries, crispy waffle, cloudberry coulis, vanilla ice cream.
(Wheat, milk, egg)

Sticky toffee pudding 185,-
Warm date cake, salted caramel sauce and vanilla ice cream. (Wheat, milk, egg)

Two scoops of today's sorbet 95,-