



FORRETTER / STARTERS

Skarvens tørrfisksuppe

235,-

Tomatisert fiskesuppe med tørrfisk, bacon, chili og paprika.

(Fisk, soya, sulfitt)

Skarven's stockfish soup

Tomato based fish soup with stockfish, bacon, chili and paprika.

(Fish, soy, sulfite)

Hvitløksgratinerte Lyngenreker

195,-

Reker i fra Lyngen gratineres i vårt hvitløkssmør.

(Skalldyr, melk, egg)

Garlic gratinated shrimps from Lyngen

Prawns from Lyngen are gratinated in our garlic butter.

(Shellfish, milk, egg)

Gratinert løksuppe

175,-

Løksuppe med ostegratinert brødkrutong.

(Melk, hvete, soya, sulfitt)

Gratinated onion soup

Onion soup with cheese gratin bread crouton.

(Milk, wheat, soy, sulfite)

Fylt potetskall

172,-

Ostegratinerte poteter fylt med baconstrø, rømme, gressløk og syltet løk.

(Melk, sulfitt)

Loaded potato skins

Cheese gratinated potatoes filled with bacon sprinkles, sour cream, chives and pickled onion.

(Milk, sulfite)

Reintartar

265,-

Med sjalottløk og dijonsennep. Serveres med eggeplommekrem, betemarmelade og jordskokkchips.

(Melk, egg, sennep, sulfitt)

Reindeer tartar

With shallots and Dijon mustard. Served with egg yolk cream, beet marmalade and Jerusalem artichoke chips.

(Milk, egg, mustard, sulfite)



HOVEDRETTER / MAIN COURSES

Grillet laks

425,-

Serveres med smørkokt potet, blomkål, syltet agurk og rømmesaus med urter.

(Fisk, melk, sulfitt)

Grilled salmon

Served with butter boiled potatoes, cauliflower, pickled cucumber and sourcream sauce with herbs.

(Fish, milk, sulfite)

Spareribs med barbecuesaus

465,-

Serveres med stekte grønnsaker, smørdampet mais, coleslaw og bakt potet.

(Melk, sennep, soya, bygg, selleri, egg)

Spareribs with barbecue sauce

Served with sautéed vegetables, sweet corn with butter, coleslaw and baked potato.

(Milk, mustard, soy, barley, celeriac, egg)

Grillet vågehal

445,-

Serveres med stekte grønnsaker, rødvinssaus, selleripuré, ovnsstekte poteter og betemarmelade.

(Melk, selleri, sulfitt)

Grilled minke whale

Served with sautéed vegetables, red wine sauce, celeriac purée, roasted potatoes and beet marmalade.

(Milk, celeriac, sulfite)

Grillet mørbrad av reinsdyr

545,-

Serveres med selleripuré, stekte grønnsaker, rødvinssaus og ovnsstekte poteter.

(Melk, soya, sulfitt, selleri)

Grilled sirloin of reindeer

Served with celeriac purée, sautéed vegetables, red wine sauce and roasted potatoes.

(Milk, soy, sulfite, celeriac)

Surf & Turf

565,-

200gr indrefilet, chilimarinerte scampispyd, stekte grønnsaker, bakt potet og bèarnaise.

(Skalldyr, melk, egg, sulfitt)

Surf & Turf. 200gr tenderloin, chili marinated scampi, sautéed vegetables, baked potato and bearnaise.

(Shellfish, milk, egg, sulfite)

Grillspyd med storfe

455,-

Serveres med bakt potet, bacon, bèarnaise, coleslaw, smørdampet mais og grillede grønnsaker.

(Melk, soya, sulfitt, selleri)

Grilled beef skewers

Baked potatoes, bacon, bèarnaise, coleslaw, corn and grilled vegetables.

(Milk, soy, sulfite, celeriac)

Røkt pinnekjøtt fra Mydland 575,-

Serveres med gulrot- og kålrotstappe, er tepuré, poteter og sjø. (Melk, sulfitt)

Inkludert en runde påfyll.

Smoked pinnekjøtt from Mydland

Served with carrot- and rutabaga mash, pea purée, potatoes and sauce. (Milk, sulfite)

Includes one round refill.



VELG DIN BIFF / CHOOSE YOUR STEAK

ENTRECOTE / RIBEYE 300gr 485,- 400gr 585,-	YTREFILET / STRIPLOIN 200gr 445,- 300gr 495,-	INDREFILET / TENDERLOIN 200gr 475,- 300gr 585,-
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Alle biffer stekes i vår Josper kullgrill på høy varme slik at det får en lett røyksmak.
Rettene serveres med stekte grønnsaker, coleslaw og mais.
Inkludert valgfri saus og potet.

*All steaks are grilled in our charcoal broiler at high heat that adds a smoky flavor.
The dishes are served with sautéed vegetables, coleslaw and sweet corn.
Including your choice of sauce and potatoes.*

POTET / POTATOES

Fløtepotet (Melk)	<i>Creamy potatoes (Milk)</i>
Ovnstekte poteter	<i>Roasted potatoes</i>
Friterter potetbåter	<i>Deep fried potato</i>
Bakt potet	<i>Baked potatoes</i>
Potetmos (Melk)	<i>Mashed potatoes (Milk)</i>

SAUS / SAUCES

Bearnaise (Egg)	<i>Bearnaise (Egg)</i>
Rødvinsaus (Soya, sulfitt)	<i>Red wine sauce (Soy, sulfite)</i>
Peppersaus (Melk, sulfitt)	<i>Pepper sauce (Milk, sulfite)</i>
Barbecuesaus (Sennep, soya, bygg, fisk)	<i>Barbecue sauce (Mustard, soy, barley, fish)</i>

TILBEHØR

Løkringer (Hvete)	75,-
Soppstuing (Melk, soya)	69,-
Coleslaw (Melk, egg, sennep)	58,-

SIDES

Onion rings (Wheat)	75,-
Mushroom stew (Milk, soy)	69,-
Coleslaw (Milk, egg, mustard)	58,-

Grillet tørrfisk fra Halvors Tradisjonsfisk – vår signaturrett på Skarven

Torsk av beste kvalitet får henge til tørk i nordnorsk vinter og vår, kaldt, men uten frost. Deretter modnes litt. Vi bruker tørket rotskjær/råskjær av torsk, da den ikke får like markant modningssmak og aroma som rundtørket fisk. Vannes i ca. 8 døgn. Deretter fjerner vi alt av bein – griller den og serverer med gulrotstuing, poteter, bacon og sennepssaus. (Fisk, melk, egg, sennep)

Vanlig porsjon; 180 gr. 545,-

Stor porsjon; 300 gr. 665,-

Grilled stockfish from Halvors Tradisjonsfisk – our signature dish at Skarven

Cod of best quality is hung out to dry during the North Norwegian winter and spring. It's cold, but there is no frost, then it's left to mature. We use headless flat-dried fish as it does not develop the same pronounced maturation taste and aroma of the classic round-dried fish. We leave it to soak in water for around eight days. We then remove all the bones, grill it and serve with stewed carrots, potatoes, bacon and mustard sauce. (Fish, milk, egg, mustard)

Regular portion; 180 gr. 545,-

Large portion; 300 gr. 665,-



DESSERTER / DESSERTS

Sjokoladefondant

185,-

Serveres med vaniljeis, bær og havreflarn. (Melk, egg, hvete, havre, mandel)

Chocolate fondant

Served with vanilla ice cream, berries and oat crisps. (Milk, egg, wheat, oat, almond)

Crème brûlée

185,-

Serveres med bringebærsorbet og havrecrumble. (Melk, egg, hvete, havre, mandel)

Crème brûlée

Served with raspberry sorbet and oat crumble. (Milk, egg, wheat, oat, almond)

Vaniljeis

185,-

Tre kuler vaniljeis servert med varm sjokoladesaus. (Melk)

Vanilla ice cream

Three scoops vanilla ice cream served with warm chocolate sauce. (Milk)

Bakt ostekake

185,-

Serveres med vaniljeis, karamelliserte hasselnøtter, havreflarn og bærkompott.

(Melk, egg, hvete, havre, mandel, hasselnøtter)

Baked cheesecake

Served with vanilla ice cream, caramelized hazelnuts, oat crisps and berry compote.

(Milk, egg, wheat, oat, almond, hazelnuts)

Sitronsorbet

115,-

En kule sitronsorbet servert med Limoncello og piastasnøtter.

(Pistasj)

Lemon sorbet. *One scoop served with Limoncello and pistacio nuts.*

(Pistachios)

Cappuchinois

115,-

En kule cappuchinois med Baileys, karamelliserte hasselnøtter og havreflarn.

(Melk, hvete, havre, mandel, hasselnøtter)

Cappuccino ice cream

One scoop cappuccino ice cream served with Baileys, caramelized hazelnuts and oat crisps.

(Milk, wheat, oat, almond, hazelnuts)