



SELSKAPSMENY

FORRETTER

- Akevittgravet ishavsrøye** 215,-
Pisket crème fraîche, beterrøtter, dillmajones, urteolje, syltet løk og potetchips.
(Fisk, melk, egg, sennep, sulfitt)
- Husets kremede fiskesuppe** 195,-
Med dagens fisk, reker, blåskjell og grønnsaker.
(Fisk, skaldyr, bløtdyr, melk, selleri, sulfitt)
- Potet- og purreløksuppe** 185,-
Fritert purreløk og potet, urteolje, ristede mandler og syltet løk.
(Selleri, mandler, sulfitt)

HOVEDRETTER

- Smørstekt kveite** 485,-
Serveres med bakt gulrot, potetpuré, brokkolini, syltet løk, parmesansaus.
(Fisk, melk, sulfitt)
- Grillet mørbrad av reinsdyr** 525,-
Serveres med rødvinssaus, brokkoli, sopp, gulrot, ovnsstekte poteter, sellerirotpuré, tyttebærchutney. (Melk, selleri, sulfitt)
- Grillet Tørrfisk fra Halvors Tradisjonsfisk – vår signaturrett på Skarven.**
Serveres med bacon, gulrotstuing og poteter. (Fisk, egg, melk, soya)
Vanlig porsjon; 180 gr. 535,- **Stor porsjon; 300 gr. 655,-**

DESSERTER

- Juledessert** 205,-
Brunost panna cotta, pepperkakecrumble, krydret karamellsaus, vaniljeis, appelsin.
(Melk, hvete, egg)
- Crème brûlée** 185,-
Serveres med bringebærsorbet og havregrøt.
(Melk, egg, hvete, havre, mandel)



GROUP MENU

STARTER

- Cured arctic char** 215,-
Served with whipped crème fraîche, beetroots, dill mayonnaise, herb oil, pickled onions and potato chips. (Fish, milk, egg, mustard, sulfite)
- House fish soup** 195,-
With catch of the day, shrimp, mussels and vegetables.
(Fish, shellfish, mollusks, milk, celeriac, sulfite)
- Potato and leek soup** 185,-
Deep fried leek and potatoes, herb oil, roasted almonds, pickled onions.
(Celeriac, almonds, sulfite)

MAIN COURSE

- Pan fried halibut** 485,-
Served with baked carrot, potato purée, broccolini, pickled onions, parmesan sauce.
(Fish, milk, sulfite)
- Grilled sirloin of reindeer** 525,-
Served with red wine sauce, broccoli, mushrooms, carrot, roasted potatoes, celery root purée, lingonberry chutney. (Milk, celeriac, sulfite)
- Grilled Stockfish from Halvor's Tradisjonsfisk – our signature dish at Skarven**
Served with bacon, stewed carrots and potatoes. (Fish, egg, milk, soy)
Regular portion; 180 gr. 535,- Large portion; 300 gr. 655,-

DESSERT

- Christmas dessert** 205,-
Brown cheese panna cotta, gingerbread crumble and spiced caramel sauce, vanilla ice cream, oranges. (Milk, wheat, egg)
- Crème brûlée** 185,-
Served with raspberry sorbet and oat crumble.
(Milk, egg, wheat, oat, almond)