

FLYTENDE FRISTELSER ***- før - til - og etter maten***

Aperitif

SkarvenSkaal

Genever, cointreau, limejuice

115,-

Champagne

Nicolas Feuillatte, brut

kr 250,- pr gl - 20 cl

Tørr Martini

115,-

Tromsø Kir

Multelikør og musserende vin

125,-

Kir Royal

Creme de Cassis de Dijon og champagne

165,-

Spritz

Aperol (3 cl), Arctic Water og musserende vin

125,-

STARTERS FORRETTER

King crab au gratin 175,00

It's hard to ignore this self-migrating "import", which does not care about borders or border control at Storskogen, when designing a North Norwegian Seafood menu. The fact that it tastes great is a real bonus. The first king crab caught in a net in Norway was in the Varangerfjord in 1976 by fisherman Øystein Kristiansen. The male crab weighed 6.3 kg. Only male crabs are fished. Discrimination? Gratinated in garlic butter and served with pea purée and pickled root vegetables.

GRATINERTE KONGEKRABBE

Allergens: fisk/skalldyr, melk/laktose, sulfitt

Toast Trio 165,00

An exciting trio comprising of mantecato (stockfish cream) flavoured with wild garlic, a mayonnaise-based king crab salad and mousse of fresh and smoked salmon. Served on toasted Skarven bread and garnished with Bayir syrup and seaweed capers.

TOAST TRIO

Allergens: gluten, fish, lactose and nuts

Beef carpaccio and tartar of reindeer 155,00

Fillet of beef, tartar of reindeer, Russetind (mature goats' cheese), cloudberry crispbread, something green, smoked sea salt, coarsely-ground pepper and olive oil. Tame and wild at the same time, which gives many associations without going into any details. A good start to an excellent dinner.

OKSECARPACCIO OG REINSDYRTARTAR

Allergens: soya, melk, gluten, nøtter

Tomato and seafood soup 135,00

Fish broth with crushed tomatoes and spices. Garnished with vegetables, shrimps, blue mussels, king crab and fish. A delicious start to an excellent dinner. Served with fresh bread, wild garlic mayonnaise and butter. You may also choose this as a main course.

TOMATISERT FISK OG SKALLDYRSUPPE

Allergens: celery, soya, nuts, milk, gluten, fish, crustacean and mollusc

A TEMPTATION AS A STARTER – AN ORGIE AS A MAIN COURSE

Mussel temptation 145,00/295,00

Fresh blue mussel, handpicked from a clean blue sea – steamed in white wine with a little garlic and chilli. Cream and charcoal grilled vegetables are added to improve the stock. Served with Skarven bread and butter.

BLÅSKJELLSFRISTELSE

Allergens: crustacean, fish and milk

Bacalao salad 135,00

Made from thin slices of (soaked) clipfish Gran Reserva, which is an extra mature clipfish from Dybvik AS, with a lot of well-developed flavour and aroma. Garnished with charcoal grilled potatoes, shallots cooked in apple juice and pickled root vegetables. One of the 365 dishes "a good housewife" should be able to cook – in Portugal, we have added

KLIPPFISKSALAT

Allergens: fish and sulphites

Cured whale 125,00

Small cubes of cured whale meat marinated in beer and aquavit served with Russetind (mature goats' cheese), seaweed remoulade seasoned with wild garlic and pickled root vegetables. Great flavours!

ØL OG AKEVITGRAVET HVAL

Allergener; melk, gluten, nøtter



Velkommen til Arctandria SjømatRestaurant

Originalitet, ekthet og folkelighet er tre grunnleggende stikkord i VertsHuset Skarven. At vi aktivt skal bidra til fremme av kystkulturen i nord står svart på hvitt i vår formålsparagraf. Arctic Cuisine, Det Arktiske Kjøkken og Arktisk Mat er en annen viktig del. Som du kanskje alt vet, er husets matopplevelser basert på råvarer fra det utrolige Arktiske Spiskammer. For oss er det viktig at du føler deg hjemme. Vi håper du trives så godt at du besøker oss igjen. Snart....?

Welcome to Arctandria Seafood Restaurant

Originality, genuineness and popularity are three fundamental key words to describe VertsHuset Skarven. The fact that we shall make an active contributing to advancing our North Norwegian cultural heritage is clearly stated in our objective. Arctic Cuisine is another important aspect. As you possibly already know, our culinary delights are based on fresh ingredients from the amazing Arctic pantry. It's important for us that you feel at home. We hope your visit is so enjoyable that you return again – soon!

Willkommen zu einer arktischen Schlemmerei im Fischrestaurant Arctandria

„Original“, „echt“ und „volkstümlich“ sind Worte, die das Gasthaus Skarven treffend beschreiben. Es steht schwarz auf weiß in unseren Statuten geschrieben, daß wir aktiv dazu beitragen sollen, die Küstenkultur im hohen Norden zu fördern und zu erhalten. Arktische Speisen und Spezialitäten sind ein anderer wichtiger Teil unserer Geschäftsidee. Wie Sie vielleicht bereits wissen, sind die Leckerbissen unseres Hauses aus Rohstoffen unserer unglaublichen arktischen Speisekammer zubereitet. Für uns ist es wichtig, daß Sie sich wie zu Hause fühlen, daß Sie bereit sind, neuartige Speisen zu probieren, und daß Sie sich vielleicht auch Zeit für eine Rückmeldung nehmen. Wir hoffen, daß Sie sich wohl fühlen und bald wiederkommen!

Bienvenue au restaurant Arctandria pour une dégustation des délicatesses de l'arctique

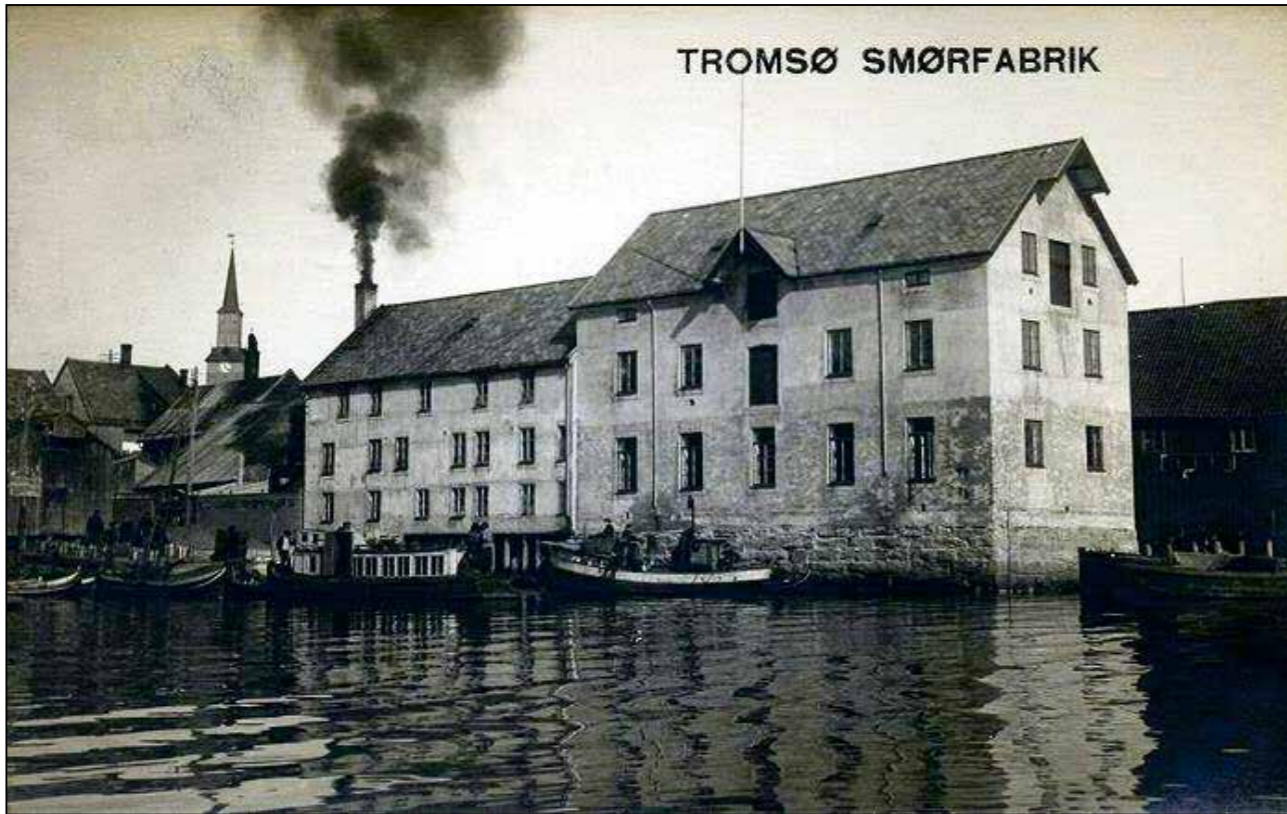
Originalité, authenticité et popularité sont les trois mots fondamentaux du restaurant Skarven. Propager d'une manière active la culture de la côte du Nord est le but principal que nous nous sommes donnés. La nourriture et la cuisine de l'arctique sont le second point important de notre société commerciale. Comme vous le savez peut-être déjà, la cuisine du restaurant est basée sur des produits brut du garde-manger arctique. Pour nous, l'important est de vous offrir une ambiance familiale, que vous soyez ouvert pour des dégustations nouvelles et que vous preniez le temps de nous donner vos impressions. Nous vous souhaitons un bon appétit et espérons que vous reviendrez nous rendre visite prochainement.

Benvenuti ad un'avventura culinaria artica nel ristorante di pesce ARCTANDRIA

Originalità, genuinità e popolarità sono le tre parole d'ordine per la trattoria "SKARVEN". Il nostro scopo sociale, scritto in nero su bianco nel nostro statuto, è di contribuire a promuovere la cultura della costa nel nord. La cucina artica e i piatti tipici dell'artico sono un'altra parte importante della nostra idea d'affari. Avrete forse già notato che le nostre specialità si basano sull'incredibile dispensa dell'artico. Per noi, l'importante è che voi vi sentiate come a casa vostra, aperti a delle esperienze nuove, e che ci fate sapere il vostro parere. Speriamo che vi troverete bene, e che tornate presto da noi!

Bienvenido a una Experiencia Gastronómica Ártica en el Restaurante de Mariscos Arctandria

Originalidad, autenticidad y popularidad son las tres palabras claves que describen la taberna Skarven. La promoción activa de la cultura costera septentrional es parte de nuestros objetivos sociales. Arctic Cuisine, La Cocina Ártica, y la Comida Ártica son también elementos importantes de nuestro concepto. Como usted quizá ya lo sabe, las experiencias culinarias de la casa están basadas en materias primas de la increíble Despensa Ártica. Para nosotros es importante que usted se sienta en casa, esté abierto a nuevas experiencias gastronómicas y - si lo desea - nos dé su opinión. Esperamos que se sienta tan a gusto que desee volver pronto.



Da Skarven var smørfabrikk

Her holder ute-stedet Skarven til i dag. Men bygget ble ført opp for å omsette alt annet enn øl. Smør preget bygningen en gang i tiden.

Bildet er tatt rundt 1920, og er motiv på et postkort som vi har lånt av vår postkortekspert Andreas Eileng. Den gang bildet ble tatt, var det A/S Tromsø Smørfabrik som holdt til i bygget.

Fabrikken var etablert i februar i 1908 av en herremann ved navn Gerh. Hay. Han var fabrikkens disponent de to første årene. Smørfabrikken holdt til i langt mer beskjedne lokaliteter enn det kjente murbygget som vi ser på bildet.

Det var først i 1918 at fabrikkene fikk oppført denne murbygningen for å gi smørfabrikken bedre lokaler og dermed bedre arbeidsforhold for de ansatte.

Ikke bare lokalitetene ble bedre, det ble kjøpt inn nye maskiner som gjorde smørproduksjonen mer moderne, og det ble også investert i et nytt, moderne kjøleanlegg. Og i 1918 var det en selvfølge at det ble installert elektrisk strøm i den nye fabrikkbygningen.

Varmt hvetebrød

A/S Tromsø Smørfabrik hadde hele Nord-Norge som nedslagsfelt, og produktene var meget po-

pulære. Smørmerkene hadde flotte navn den gang. «Plantago», «Polar» og «Dacapo» gikk – vi hadde nær sagt – som varme hvetebrød.

I 1929 skjedde en organisatorisk rekonstruksjon av bedriften. A/S Pellerin, Oslo

Margarinfabrikk skjøt inn ny kapital, og som følge av jordbrukets omsetningslover måtte navnet i 1932 endres fra Tromsø Smørfabrik til A/S Tromsø Margarinfabrikk.

Konkurransen innen smørbransjen var stor på denne

tiden. Det fantes i perioden 1929–1948 hele 70 margarinfabrikker over hele landet. A/S Pellerin, Oslo Margarinfabrikk hadde en betydelig markedsandel i landsdelen.

I Oslo var konkurransen blant smørproducentene meget stor,

ja så stor at A/S Pellerin la ned produksjonen i Oslo og flyttet den nordover. Halvparten av produksjonen ble lagt til Melbu i Vesterålen, mens den andre halvparten ble kanalisert til Tromsø. Dette skjedde på begynnelsen av 1950-tallet.

Men fabrikkene i Tromsø trengte mer plass til produksjonen, og i 1956 bygde Tromsø Margarinfabrikk en fire etasjers høy bygning rett ovenfor fabrikklokalene som i dag huser Skarven. I 1957 ble margarinfabrikken flyttet over i nybygget, og holdt til der helt til fabrikkene ble lagt ned.

Melk

På sørsiden av bygget var en vorr hvor båter som kom fra distriktet med melk, losset melkespannene her. De ble så kjørt med hest og vogn opp til krysset Grønnegata/Strandskillet hvor meieriet hadde sine lokaler.

I dag er det restaurantbransjen som holder til i den gamle smørfabrikken. I 1986 ble vertshuset Skarven etablert, og siden har det vært en verdensberømt uteplass i Norge – både puben i første etasje og fiskerestauranten Arctadria i andre.

Men en gang var det smør – og ikke øl – som preget huset.



SMØR OG ØL: En gang i tiden var det smør som ble produsert i lokalene som i dag er kjent som Skarven.
Foto: Kjersti Bergmo Andersen



JONNY HANSEN
jonny@ltromso.no • 911 60 825

MAIN COURSE HOVEDRETTER

Tomato and seafood casserole 385,00

Fish broth with crushed tomatoes seasoned with spices including chilli. Garnished with vegetables, shrimps, blue mussels, snow crab and red and white fish. A rich, delicious and tasty dinner. Served with fresh bread, wild garlic mayonnaise and goats' butter. Should also be a bit hot.

TOMATISERT FISK OG SKALLDYR GRYTE

Allergens: celery, soya, nuts, milk, gluten, fish, crustacean and mollusc

Baked halibut 335,00

Known in Norwegian as hellefisk (holy fish) and in Latin as Hippoglossus hippoglossus. Dear children have many names. Baked in the oven and served with pickled root vegetables, potato and celeriac purée and Sandefjord butter.

OVNSBAKT KVEITE

Allergens: fish, milk and sulphites

Arctic charr on risotto 295,00

Arctic charr (*Salvelinus alpinus*) is an anadromous fish that thrives in cold waters, seawater, fresh water and brackish water. The distribution is mostly from Nord-Trøndelag and northwards. Arctic charr is tasty, reddish in colour and has a nice and firm structure. This is farmed fish. Red fish risotto is a "crossover" dish inspired by kitchens in other parts of the world. A fillet of Arctic charr is served on risotto of "burnt capsicum", spring onion, dill oil, thinly sliced cauliflower and broccoli stalk..

ISHAVSRØYE MED RISOTTO

Allergens: fish, milk

Catch of the Day

Ask your waiter/waitress or the chef. This dish is based on luck, which fish are passing by, by-catch or what the fishmonger has managed to get. When he does not get hold of anything, we have nothing to offer!

DAGENS FERSKE (DAGENS FANGST)

Allergens: Please ask your waiter/waitress

MAIN COURSE HOVEDRETTER

Mature fish

We found out that the term "mature" could be used to describe fish, when we were looking for a generic term to describe stockfish, boknafisk, clipfish and salted fish or in other words any fish that has undergone a process of maturation before serving. This category also includes smoked salmon, cured salmon, varieties of trout and Arctic char, Scandinavian specialties such as rakfisk and lutefisk, soused herring, cured redfish, mature and salted saithe and certainly some varieties we don't know about.

We also know that some have expanded the concept to include homo sapiens over 45 - something you obviously won't find on our menu. We must draw a line somewhere!

MODEN FISK

Grilled stockfish 345,00 / 395,00

This is the cod that was not made into mølje last year. Cod of the best quality is hung out to dry during a nice North Norwegian winter and spring. It's cold but there is no frost. It's then left to mature a bit. We use raskjær (headless flat-dried fish) as it does not develop the same pronounced maturation taste and aroma of the classic round-dried stockfish. To make it a little easier to eat, we put back some of the water (soaked for about eight days). We then remove all the bones, grill it with garlic butter and serve it with grilled bacon and stewed carrots. Stockfish is in. Stockfish is mature fish. Maturity is in. Our absolute most popular dish – which we simply don't dare to change. Regular portion 180 g stockfish / large portion 300 g stockfish

GRILLED TØRRFISK

Allergens: fish, milk, egg and nuts

Baked boknafisk 315,00

Half-dried stockfish. The cod used in boknafisk is interrupted in the drying process after about 14 days / 3 weeks and is therefore not as dry as stockfish, which hangs for several months. Boknafisk should be soft inside. It does not undergo any maturation, so little or no soaking is required. Served with bacon vinaigrette and a vegetable bouquet of asparagus and spring onion, potato and celeriac purée.

OVNSBAKT BOKNAFISK MED TAPPENDADE

Allergens: fish and milk

Bacalao a la us 315,00

Clipfish (split, salted and dried cod) is well matured then soaked for 24 - 36 hours before being layered with potato and onion. Then it's time to add Skarven's own bacalao sauce and bake it in the oven until it's tender and full of flavour. Clipfish will normally be slightly saltier than "lightly salted cod" as the desalting process also takes away the flavour. If all salt is removed, then all the flavour disappears, as does the wonderful feeling of bacalao. Served with Skarven bread. Designed to be savoured leisurely.

BACALAO ARCTANDRIA

Allergens: fish, soya and sulphites

Warm bacalao and potato salad 295,00

Steamed clipfish loin mixed with potatoes, salmon roe, shallot cooked in apple juice, pickled root vegetables, black olives and lettuce. Served with good bread, seaweed remoulade seasoned with wild garlic and goats' butter.

LUN KLIPPFISKSALAT MED POTET

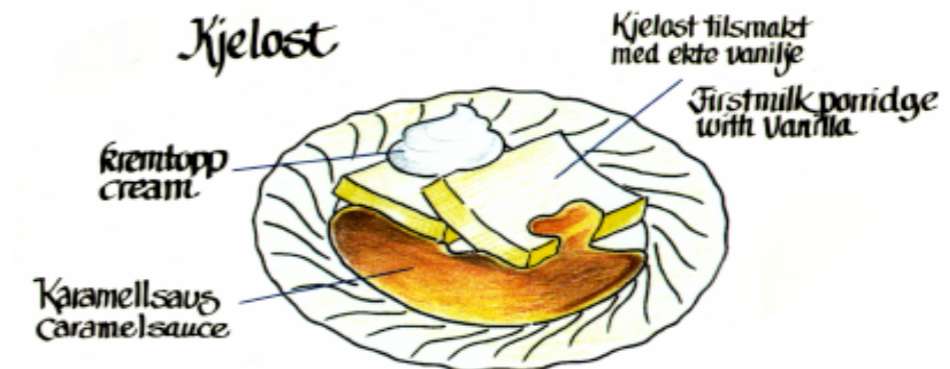
Allergens: fish and lactose

We sometimes run out of this dessert, as it relies on both the cow and the bull – and they too don't always have the desire at the same time!

First milk porridge (pudding) 175,00

A classical Scandinavian desert made from unpasteurised colostrum milk, the first milk produced by the cow after giving birth. It's a completely natural product, full of tradition and memories! It's flavoured with a little vanilla and sugar. You can add any additional flavour yourself by choosing from the following: cinnamon, sugar and milk, caramel sauce or red sauce! It's good as dessert and it's good for your health!

Allergens: milk



KJELOST (KALVEDANS)

Allergener; melk

Rasberrydream 135,00

What is this; Raspberry mousse on a brownie and walnut base topped with raspberry jelly. Served with raspberry sorbet and a raspberry biscuit. A delight for your palate and a wonderful way to round off your meal.

BRINGEBÆR DRØM

Allergens: egg

Arctandrias cheesecake 125,00

A creamy cheesecake on a base of sponge cake sprinkled with cloudberry liqueur, layered with cream cheese mixed with cream and egg white, rounded off with a hint of cognac. Topped with grated chocolate and inspired by the Italian Tiramisu.

ARCTANDRIAS OSTEKAKE

Allergens: gluten, egg, nuts and milk/lactose

Cheese board 135,00

If our local suppliers are not sold out, we will serve blue cheese made from goats' milk, white mature goats' cheese and mature cheese made from cow's milk. Rhubarb compote. Cheese is an excellent way to conclude a meal, but is favoured by many as a break before dessert. Allows for a glass of sweet wine. Try for yourself. That way you can end your meal with something extra that's sweet and nice.

OSTETALLERKEN

Allergens: nuts, celery and milk/lactose

Petit fours 75,00

Five bite-sized confectionaries created by our confectioner. Please ask your waiter or the chef about what today's selection contains.

SMÅKAKER

Allergens: milk/lactose, egg, nuts, gluten, sulfitt

MAIN COURSE HOVEDRETTER

Arctandria sirloin of lamb 355,00

To those who are among friends but would prefer meat when the others are having fish, we can offer the following: Sirloin of lamb au gratin with herb crust and mustard served with vegetables in tomato sauce, charcoal grilled potatoes and red wine glaze.

YTREFILET AV LAM

Allergens: soya, gluten, nuts, sulphites, mustard, milk and egg

Whale steak 315,00

A slice of the best quality northern minke whale fried and served with apple and onion reduction, lingonberry chutney and potato and celeriac purée. Simple but delicious! A taste of tradition and cultural heritage. Taste the history!

(H)VALGETS KVAL

Allergens: celery and sulphites

Vegetarian

Let your waiter/waitress know and we can meet your vegetarian wishes. Some accept cheese and dairy products, others also eggs, which increases the chef's possibilities and lessens the challenge.
(or as the blonde said: I am half vegetarian – on my mother's side)

VEGETAR

The green alternative 265,00

Vegetarian lasagne and salad
We will gladly complement with cheese or egg dishes if you think that's ok.

DET GRØNNE VALG

Fresh pasta 265,00

With spicy tomato sauce and vegetable pytt-i-panne (mixed fried vegetables)

FERSK PASTA

Allergens: gluten

MAIN COURSE HOVEDRETTER

Children's menu

Children under 14

BARNE MENY

Starter 45,00

FORRETT

Main course 95,00

HOVEDRETT

Choose from the menu (children's portion)

or

Chicken breast or sausage

served with potatoes or pasta

VELG FRA MENY – BARNEPORSJON ELLER

KYLLINGBRYST ELLER PØLSE

Dessert 45,00

Dessert

Chocolate fondant 119,00

A chocolate dessert for dessert lovers, chocolate lovers and lovers in general, as we say. Legend has it Casanova drank hot chocolate every evening because fondant had not been invented. History will have us believe that it worked! White chocolate is added and it is served with ice cream.

SJOKOLADE FONDANT

Allergens: nuts (may be traces), egg, gluten and milk

Blackberry sensation 119,00

We can't let this hibernate. It's traditional and good! The Norwegian name for blackberries is literally translated as "bear berries". It's almost impossible to avoid in this "bear age". Warm, legally captured blackberries from the world's northernmost "bear farm" prepared with egg liqueur, cream and crushed almonds - and served with vanilla ice cream.

BJØRNETJENESTE

Allergens: milk, egg and nuts

Crème Brûlée 105,00

Other names of this desert include Crème Anglaise, Trinity Cream and Crema Catalana. What it is? The dear child with many names; A delicious pudding based on eggs, cream, milk, sugar and flavour.

CRÈME BRÛLÉE

Allergens: milk, egg and sulphites

Lemoncustard with mareng and caramelized nuts 95,00

The dessert described above is well worth tasting. It's a light, sweet and sour ending to your meal. Perfect if you have had cheese before dessert. Exciting and divine!

LEMONCUSTARD WITH MARENG AND CAMELIZED NUTS

Allergens: : milk, egg and nuts

Rhubarb soup with raspberry sorbet 95,00

Never a summer without rhubarb. We make a tasty rhubarb soup, add tender pieces of rhubarb and serve it lukewarm with raspberry sorbet.

RABAR(E)BRASUPPE MED BRINGEBÆRSORBET

Allergens: egg