

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 FORRETTES

Cod tongue and roe 125,00

Cod tongue is primarily a seasonal product despite the fact that cod have it year round. Cod tongues and roe are both part of the Skrei (migrating and spawning Arctic cod) season. As a starter, you get a tongue breaded with breadcrumbs and grated Parmesan and pan-fried in butter.

Served on a slice of boiled roe with pickled carrot and seaweed remoulade.

TORSKETUNGE OG ROGN

Allergens: fish, gluten, milk

Carrot soup served with cod 115,00

Soup consisting of carrots, chilli, ginger and other treats, garnished with fresh vegetables, delicious fresh cod and crispy bacon. The soup is based on vegetable stock and makes a delicious vegetarian meal, providing you drop the cod and bacon. Topped off with toasted nuts. Served with Skarven bread and butter.

GULROTSUPPE MED TORSK

Allergens: fish, nuts

Carpaccio of smoked whale and reindeer 125,00

Thin slices of reindeer and smoked whale – served like a calm sea on your plate. The rein deer is raw, while in the whale will have a flavour of both smoke and the heat. Served with goat's cheese, croutons of Skarven bread, lettuce and spring onion oil. Whale and rein deer is a tradition in Norway.

REIN OG VARMRØKT KVAL

Allergens: soya, milk, gluten, nuts

Snow- and king crab soup 155,00

The snow crab (*Chionoecetes opilio*) was first observed the Barents Sea in 1996. We start by making a stock from the shell after burning them off with Skarven cognac. It then becomes soup, which we improve with cream and crab butter. Garnished with snow and king crab - and onion oil. Served with Skarven bread and butter

SKALLDYRSUPPE AV SNØ- OG KONGEKRABBE

Allergens: fish, crustaceans, milk

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

Mussel temptation 145,00 / 295,00

Handpicked blue mussels from a clean blue sea steamed in white wine and a little garlic and chilli. Served with Skarven bread and butter.

BLÅSKJELLSFRISTELSE

Allergens: crustaceans, fish, milk

The Skarven plank 185,00

A small potpourri of starters, or "delights from the sea" as she said, when she saw the navy boats docking. We gladly announce the contents: Cod tongue, cod roe, smoked salmon, blue mussels, reindeer carpaccio, whale and snow crab soup. Served with Skarven bread and butter.

SKARVENPLANK

Allergens: fish, crustaceans, milk, nuts



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

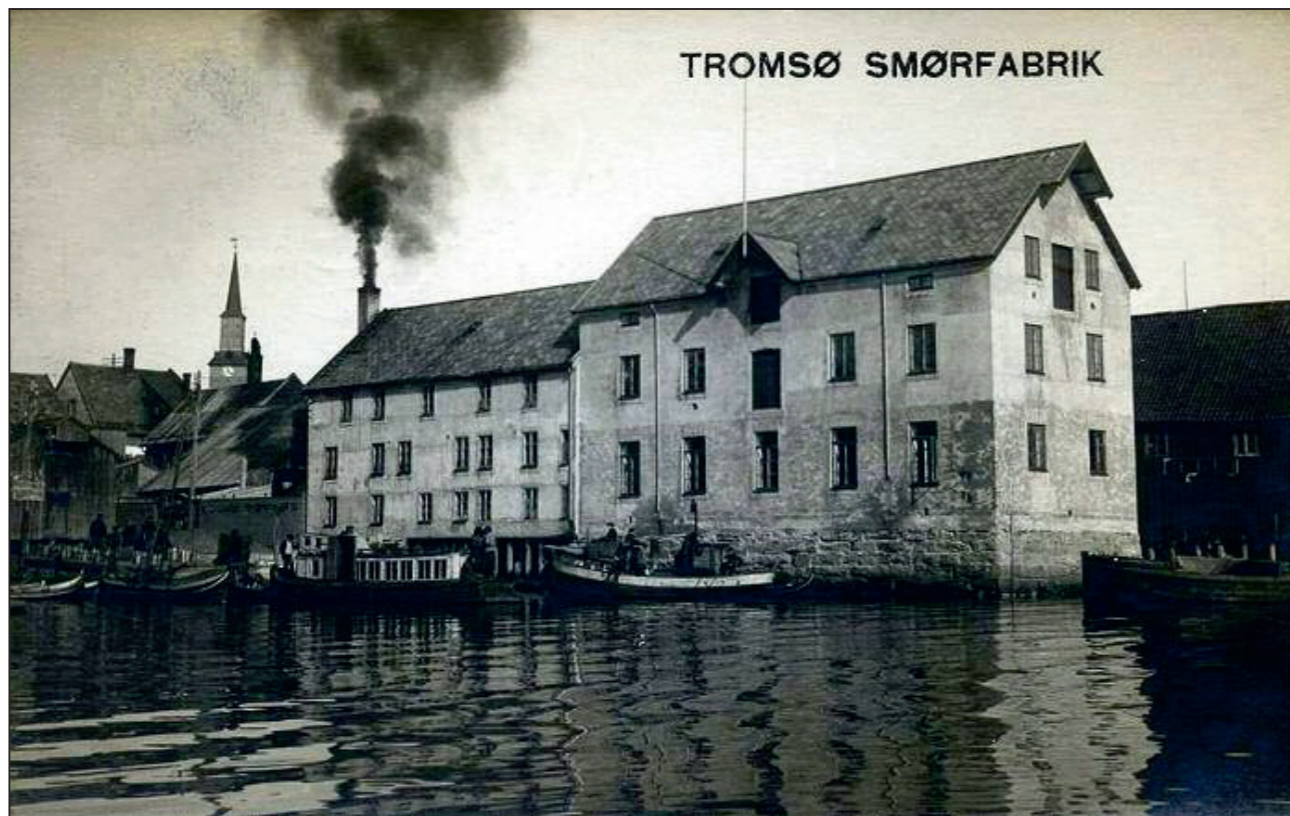
Originalité, authenticité et popularité sont les trois mots fondamentaux du restaurant Skarven. Propager d'une manière active la culture de la côte du Nord est le but principal que nous nous sommes donnés. La nourriture et la cuisine de l'arctique sont le second point important de notre société commerciale. 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 lokalteter enn det kjente murbygget som vi ser på bildet.

Det var først i 1918 at fabrikkens 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 hvetebrod

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 hvetebrod.

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 fabrikk 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 Arctandria 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
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MAIN COURSE HOVEDRETTER

Pan-fried cod loins 315,00

Pan-fried cod loins, served with cauliflower cream, pickled carrot, Jospes potatoes, nut and soya butter. It tastes insanely good! That's if something can be both insane and good? Dreadfully kind? Damn nice? Hugely small? We are good at putting words to things, isn't that right

PANNESTEKT TORSKERYGG

Allergens: fish, nuts, soya, milk

Halibut and parmesan au gratin 335,00

Known in Norwegian as hellefisk (holy fish) and in Latin as Hippoglossus hippoglossus. Dear children have many names. According to old superstitions, one should never use the correct name of the fish. That's why no one dared to say halibut. Not easy to catch. As we say in North Norwegian, you need "Haille" (sex just before you set off to see if the fish are biting! The largest bony fish with a permanent population in the North Atlantic. The female can be over 300 kg, while the male is a "roach" at around 50 kg. Reaches sexual maturity late and is attached to one place. That gives some associations come, right?

Pieces of this halibut are lightly fried then gratinated with grated Parmesan in a Parmesan sauce before being served with Parmesan chips, vegetables and almond potatoes.

KVEITE - PARMESANGRATINERT

Allergens: fish, milk

Arctic charr 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. We pan-fry fillets of Arctic charr and serve it with celery- and cauliflower purée, broccoli and beetroot butter sauce. Good for the eye and the palate

ISHAVSRØYE

Allergens: fish, milk

Stockfish, bacalao and fresh codfisk - cod trilogy 315,00

Perfect for those who have problems deciding because they prefer several tastes: Stockfish, clipfish and fresh cod in perfect unison. Served with a delicious carrot sauce flavoured with white wine, the season's finest vegetables, mussels and potatoes (optional). Tasty and delicious.

TORSKETRIOLOGI

Allergens: fish, shellfish (mussels), milk, sulfitt

Møljebuffet (available until March 5) 495,00

Fresh steamed cod, cod liver and cod roe, fried cod tongues and cod medallions - with all the trimmings. Help yourself from our buffet.

Mølje buffet as a starter or as a "taste" of Northern Norway 155,00

MØLJEBUFFET

Allergens: fish, milk

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 have to draw a line somewhere!

MODNET 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 is 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

GRILLET TØRRFISK

Allergens: fish, milk, egg, nuts

Traditional 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 stewed carrot, boiled potatoes and bacon.

BOKNA TORSK TRADISJONELL

Allergens: fish, 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, sulfitt

*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!*

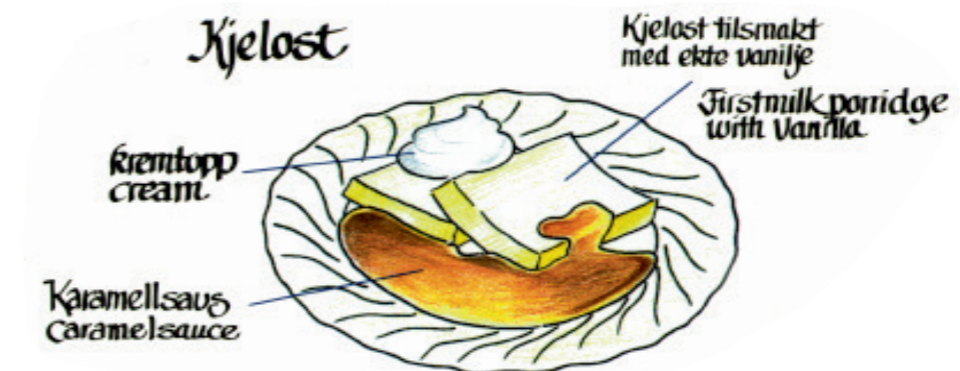
First milk porridge (pudding) 175,00

Made of the first milk after delivery. Hard to get - and forget!

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)

Clodberry parfait 135,00

With its golden glow clodberries reminds you about summer and warm, even when it is in ice cream. Homemade clodberry ice cream. Plenty of cream, egg yolks and clodberries. Arrange on almond base. Served with clodberry sauce. Delightful, even in winter!

MULTEPARFAIT

Allergens:

Raspberry with vanilla 135,00

Raspberries preserved in homemade custard. If there is any dessert sauce with a taste for more, then this is it. This is so good that it is will warm your soul or another place. If you are concerned about calories and sugar, this is suitable on the days that you don't care about sugar and calories. We grate white chocolate on top and then gratinate it.

GRATINERTE BRINGEBÆR

Allergens: milk, egg and sulphite (may be a trace)

Mølje dessert

If you have eaten mølje (that popular North Norwegian dish of cod, cod liver and cod roe) and thought about skipping dessert, you should listen to some good advice we got from an experienced mølje eater. "If you round off your mølje dinner with kefir/cultured milk, you will avoid the taste of mølje the following day." Gulp - that was well said! Consequently, we have created the following cultured milk dessert:

Kefir & vanilla curd

Kefir and vanilla curd are whipped, sweetened with a little sugar and garnished with berries

KEFIR & VANILJEKESAM

Allergens: milk and gluten

Cheese board 135,00

If our local suppliers are not sold out, we will serve blue cheese made from goat's milk, white mature goat's 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, milk/lactose

MAIN COURSE HOVEDRETTER

Reindeer Arctandria 355,00

The name says it all: Arctandria – gateway to the Arctic Ocean. Sirloin steak of possibly our most famous Arctic animals caught with a lure while swimming away from its summer pasture - (that's why it's on a seafood menu), fried and served with carrot purée, stewed mushrooms, lingonberry chutney/compote, baked potatoes and red wine sauce.

REINSDYR ARCTANDRIA

Allergens: milk, sulphites

Whale steak 315,00

A slice of the best quality northern minke whale is fried and served with carrot puree and a salad of tarragon, parsley, potato and peas. Simple but delicious! A taste of tradition and cultural heritage. Taste the history!

(H)VALGETS KVAL

Allergens: milk

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 115,00

New flavour: caramel and white chocolate

This has become a classic – and simply must be there. 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!

Served with ice cream and berries.

SJOKOLADEFONDANT

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

Blackberry sensation 119,00

We can't let this hibernate. 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 Valhall 118,00

For Vikings! Crème Brûlée flavoured with honey and served with a taste of mead.

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.

We serve it with fresh berries, honey and mead and top it all off with caramelised sugar.

CRÈME BRÛLÉE VALHALL

Allergens: milk, egg and sulphite

Brown Betty 105,00

A local take on the traditional American dessert with a hint of the Med. A Brown Betty consists of apple, sugar, cinnamon, chilli, breadcrumbs and cream. It couldn't be better, say those who know about the local Brown Betty.

TILSLØRTE TROMSØBERTER

Allergens: milk, egg and sulphite

Caramel and chocolate Panna Cotta 95,00

We have copied this dessert from the Italians. Flavouring and gelatine are added to the panna cotta, which means "cooked cream" in Italian, to make it a pudding. In this case, half the pudding is flavoured with caramel and the other half with chocolate.

FLØTEPUDDING MED KAMEL OG SJOKOLADE

Allergens: milk, egg and nuts