

*Flytende fristelser*  
*- som dessert eller til dessert*

<i>Sherry (6 cl)</i>	Solera 1847, <i>Oloroso</i> , <b>70,-</b>
<i>Portvin</i>	Sandeman Fine Tawny, <b>65,-</b> Graham's Late Bottled Vintage, <b>65,-</b> Graham's 20 years Old Tawny, <b>135,-</b> Kopke Fine Ruby, <b>65,-</b> Kopke LBV Port, <b>70,-</b> Kopke Vintage Port, fl <b>1500,-</b>
<i>Madeira (6 cl)</i>	Cossart Gordon 5 years old Malmsey, <b>80,-</b>
<i>Dessertvin (6 cl)</i>	Louis Eschenauer, <i>Sauternes, Frankrike</i> , <b>75,-</b> Tokaji Aszú 5 Puttonyos, <i>Ungarn</i> , <b>95,-</b> Recioto della Valpolicella, <i>Casotto Del Merlo - Campagnola, Veneto, Italia</i> , <b>85,-</b> Cascina Castlet Moscato d'Asti, fl <b>375,-</b>
<i>Øl til desserten</i>	Mack Bokkøl 0,331 fl <b>117,-</b>
<i>Armagnac</i>	Dartigalongue Bas Armagnac XO, <b>95,-</b>
<i>Kaffedrink</i>	Norsk kaffe, <b>119,-</b> Irsk kaffe, <b>119,-</b> Calypso kaffe, <b>119,-</b>
<i>Fatmodnet Aquavit</i>	Gilde Non Plus Ultra, <b>110,-</b> Gilde Juleaquavit, <i>ekstra fatmodnet</i> , <b>145,-</b> Løitens Single Cask <b>170,-</b> Gammel Oppland, portvinsfatmodnet, <b>145,-</b>
<i>Likør</i>	Tia Maria, <b>70,-</b> St. Halvard, <b>70,-</b> Drambuie, <b>95,-</b> Cointreau, <b>95,-</b> Warninks Advocaat, <i>egglikør</i> , 6 cl, <b>85,-</b> Bailey's Original Irish Cream, 6 cl, <b>85,-</b> Lapponia Lakka, <i>multelikør</i> , <b>60,-</b> Xante Original Poire au Cognac, <b>85,-</b>
<i>Fruktbrennevin</i>	Calvados Pere VSOP, <b>85,-</b> Calvados Pere 12 år, <b>150,-</b> Calvados Pere XO, <b>150,-</b> Calvados Pere 20 år, <b>235,-</b>
<i>Cognac</i>	SKARVEN XO, <b>119,-</b> Remy Martin VSOP FC, <b>109,-</b> Hennessy Very Spesial, <b>95,-</b> Bache Gabrielsen X.O. FC, <b>119,-</b> Braastad XO, <b>119,-</b> Corvoisiere VSOP FC, <b>105,-</b> Otard XO Gold, <b>250,-</b> Martell Noblige, <b>119,-</b> Leyrat XO Dom De Chez Maillard Fins, <b>140,-</b> Leyrat 1972 Vintage, <b>330,-</b>

*For de som måtte savne  
alkoholfrie varianter  
- så må vi dessverre opplyse at  
det ikke finnes alkoholfrie  
varianter av dessertvin, portvin,  
sherry, madeira,  
likører eller cognac.*

**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,-**

## Appetizers/FORRETTER

### Potato skin

We take a whole potato, divide it into quarters, skin it and fill the skin with bacon. We add a little cheese and bake it in the oven before adding shredded lettuce and a little sour cream. We normally serve four skins, but you can order the number you wish. Potato skin is healthy – in the moonlight and in the sunshine.

**95,00 / Extra skins NOK 27 each**

*Allergens; milk, sulphites*

**POTETSKINN**

### Garlic and chilli shrimps au gratin

As good as it is simple. Hand peeled shrimps gratinated in chilli & garlic - served with Skarven bread. Good, tasty and in addition you get all the good things from seafood and garlic! That's about it, but it's probably healthy too! **118,-**

*Allergens; crustaceans, soya*

**HVITLØKSGRATINERTE REKER MED CHILI**

### King crab

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 Skarven bread. **175,-**

*Allergens; crustaceans, soya*

**KONGEKRABBE**

### Snow crab soup

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 crab and a little onion oil. Served with Skarven bread and butter. **155,-**

*Allergens; fish, crustaceans, milk*

**SNØKRABBESUPPE**

### Mussel temptation

Handpicked blue mussels steamed in our Josper charcoal broiler with white wine, cream, onion and parsley. Served with Skarven bread and butter. **145,00** (300 gr) **295,00** (800 gr)

*Allergens; soya, crustaceans, fish, milk*

**BLÅSKJELLSFRISTELSE**

### Seal and whale

We select the best whale we can find – pound it flat with hooded seal – and serve them side by side on small ice flakes of cheese. It's thin slices of salted and smoked whale meat and ditto seal. Served with lingonberry sour cream. **125,-**

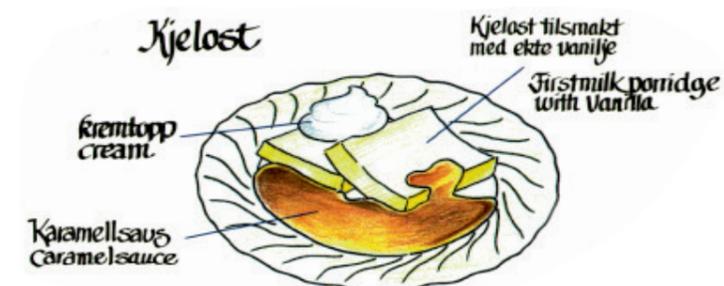
**SEAL AND WHALE**

*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 either!*

### Kalvedans

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! 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! **175,-**

*Allergens; milk*



**KJELOST (KALVEDANS)**

### Skarvens cheese cake

New, improved recipe with a small layer of nice apple at the bottom. This cheesecake is made in three steps. We start with the base, which is baked. The apples are then added followed by the curd before it's baked again. Finally, it's topped with sour cream before it goes back into the oven. No wonder it's good. Warmed slightly before being served with pickled apples **95,-**

*Allergens; milk, gluten, nuts, egg*

#### SKARVENS OSTEKAKE

### Chocolate fondant

**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. **115,-**

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

#### SJOKOLADEFONDANT

### Crème Brûlée Valhall

For Vikings! Crème Brûlée flavoured with honey and served with a taste of mead (min. 18). 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 sugar. **115,-**

*Allergens; milk, egg and sulphite*

#### CRÈME BRÛLÉE VALHALL

### Raspberries and custard

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 painful and pleasant at the same time! 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.. **135,-**

*Allergens; milk, egg*

#### GRATINERTE BRINGEBÆR

### Small ice cream

Choose two scoops of ice cream from the following options:  
Choco chip, Maple walnut, Pistachio, Royal Old-fashioned vanilla,  
Lemon sorbet and Lollipop **60,-**

#### LITEN ISDESSERT

### Medium ice cream

Choose three scoops from the range above **70,-**

#### STØRRE ISDESSERT

### Large ice cream

Choose five (5) scoops of ice cream from the range above, served with lots of whipped cream, hot chocolate sauce, chopped nuts and crispy biscuit **115,-**

#### STOR ISDESSERT

*Allergens; milk, egg, nuts*

## Main course / HOVEDRETTER

*All steak dishes are served with bread, butter, sweetcorn, potatoes and your choice of sauce.*

*All steaks are grilled on our Josper charcoal broiler. The meat is grilled at a high temperature and the charcoal adds a light smoky flavour.*

### Peppersteak of sirloin / PEPPERSTEIK

Heavily spiced sirloin of beef

150 gr	200 gr	300 gr	400 gr
<b>255,-</b>	<b>295,-</b>	<b>375,-</b>	<b>435,-</b>

### Ribeye / ENTRECÔTE

300 gr	400 gr
<b>320,-</b>	<b>395,-</b>

### Sirloin / YTREFILET

150 gr	200 gr	300 gr	400 gr
<b>235,-</b>	<b>295,-</b>	<b>375,-</b>	<b>420,-</b>

### Tenderloin / TENDERLOIN

150 gr	200 gr	300 gr	400 gr
<b>285,-</b>	<b>325,-</b>	<b>395,-</b>	<b>485,-</b>

### Kyllingbryst / CHICKEN BREAST

200 gr	400 gr
<b>235,-</b>	<b>285,-</b>

### Tillegg / SIDEORDERS

Broccoli and mushrooms / Brokkoli og sopp **30,-** (steamed in saltwater)

Stewed mushrooms / Soppstuing **33,-** (stuet i fløte/stewed in cream)

Baked vegetables / Onsbakte grønnsaker **33,-** (with salt and oil)

Coleslaw / Råkostsalat **25,-** (egg)

Grilled tomato / Grilltomat **20,-** (with salt and oil)

Corn cob / Maiskolbe **35,-** (with salt and oil)

Garlic bread / Hvitløksbrød **25,-** (gluten, milk)

Onion rings / Løkringer / (5) **25,-** (gluten)

Jalopenos pr stk / each **15,-** (gluten, milk)

Mozzarella sticks / each **20,-** (gluten, milk)

### Extra / EKSTRA

Potatoes / Potet **35,-** (Au gratin, baked, deep-fried, boiled)

Sauce / Sause **20,-** (Pepper – barbecue – béarnaise)

Bread / Brød **10,-**

Butter / Smør (3 types) **15,-**

*Allergens in potatoes and sauces; depends on what you order, but may include: milk, soya, sulphites, egg, gluten, mustard and celery*

### **Tenderloin wrapped in bacon**

A tenderloin steak (150 g) wrapped in bacon, served with (petit pois) peas, mushrooms, potatoes au gratin and bearnaise sauce **325,-**

*Allergens; milk, soya, mustard, sulphites, egg*

*AUGUST PELLERINS FAVORITT*

### **The hunter's steak**

This beef is not from a hunter (moose), but rather from an unlucky one because it is from an ox. We don't know if the hunter missed or shot the ox in frustration. We have copied his hunting dinner, which received praise from his hunting companions: 200 g sirloin steak served with hunting spices, mushrooms, carrot, lingonberry chutney, game sauce and potatoes. Bang! **325,-**

*Allergens; mustard, milk, sulphites, celery*

*JEGERBIFF*

### **Biffhusets burger**

A succulent beef burger, medium grilled, served in bread with lettuce, tomato and caramelized onion, chilli mayonnaise, deep-fried potatoes and barbecue sauce **195,-**

*Allergens; gluten, milk, soya, egg, mustard, celery*

*BIFFHUSETS BURGER*

### **Spareribs**

The House's spareribs – marinated and honey glazed. Served with coleslaw, barbecue sauce, sweet corn and fried potatoes. Best enjoyed with your fingers!

400 gr	600gr	800 gr	1000 gr
<b>235,-</b>	<b>275,-</b>	<b>345,-</b>	<b>360,-</b>

*Allergens; milk, egg, soya, gluten, celery, mustard*

*SPARERIBS*

### **Reindeer**

Sirloin of reindeer and reindeer sausage, served with mushrooms, carrots, broccoli, lingonberry chutney, red wine sauce and baked potatoes. **355,-**  
Can be shared by two people (ask your waiter to explain) **275 pp**

*Allergens; sulphites, soya, celery, milk*

*REINSDYRET*

### **Pork shoulder**

300 g pork steak, served with sweetcorn, stewed mushrooms and your choice of potatoes and sauce **255,-**

*Allergens; gluten, celery, soya, mustard, egg*

*SVINENAKKE*

## **Dessert**

### **Cloudberry parfait**

With their golden glow, cloudberry are reminiscent of summer and warmth even when served in ice cream. Homemade cloudberry ice cream. Lots of cream, egg yolks and cloudberry. Served on an almond base with cloudberry sauce.

Delightful, all year round! **135,-**

*Allergens: : milk, egg, gluten, nuts*

*CLOUDBERRY PARFAIT*

### **Blackberry sensation**

With their golden glow, cloudberry are reminiscent of summer and warmth even when served in ice cream. Homemade cloudberry ice cream. Lots of cream, egg yolks and cloudberry. Served on an almond base with cloudberry sauce.

Delightful, all year round! **119,-**

*Allergens; milk, egg, gluten, nuts*

*B JØRNETJENESTE*



### **Chocolate cake a la maison**

Chocolate mousse on an almond base covered with marzipan then topped with chocolate. Delightful for cake lovers or lovers in general! **105,-**

*Allergens; gluten, milk, egg, nuts*

*"GÅTTEKAKE"*

### **Cheese board**

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. Served with rhubarb compote, nuts and crackers. Cheese is an excellent way to conclude a meal, but is favoured by many as a break before dessert. That way you can end your meal with something extra that's sweet and nice. **135,-**

*Allergens; nuts, celery, milk/lactose*

*OSTETALLERKEN*

## *Biffhuset's fish menu (on Sundays)*

### *FISKEMENY SØNDAGER I BIFFHUSET*

#### *Grilled stockfish*

We soak it in water and remove most of the skin and bones before grilling the stockfish in garlic butter. Served with stewed carrots, bacon and boiled potatoes.  
Large portion 300 g stockfish **345,- / 395,-**

*Allergens; Allergens: fish, milk, eggs*

#### *GRILLET TØRRFISK*

#### *Grilled salmon*

Served with green salad, sour cream and your choice of potatoes. **285,-**

*Allergens; fish, milk, eggs*

#### *GRILLED LAKS*

#### *Bacalao a la oss*

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. Served with Skarven bread. **295,-**

*Allergens; fish, milk, eggs*

#### *BACALAO A LA OSS*

#### *Halibut*

Known in Norwegian as hellefisk (holy fish) and in Latin as Hippoglossus hippoglossus. Pieces of this halibut are grilled in our Josper charcoal broiler, and served with vegetables, Hollandaise sauce and almond potatoes. **335,-**

*Allergens; fish, milk, eggs*

#### *KVEITE*

#### *Breast of duck*

Approx. 300 g breast of duck, served pink with carrot cream, broccoli, stewed mushrooms, baby potatoes and red wine sauce. **360,-**  
Can be shared by two (ask your waiter to explain) **275 pp**

*Allergens; gluten, selleri, soya, sennep, egg*

#### *ANDEBRYST*

### *SEAFOOD*

#### *Grilled salmon*

Servert med grønn salat tilsatt sursøt rømmedressing og ovnsbakte poteter. **285,-**

*Allergens; milk, fish, egg*

#### *GRILLET LAKS*

#### *Bacalao a la oss*

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. **295,-**

*Allergens; fish*

#### *BACALAO A LA OSS*

#### *Whale steak*

125 gr	250 gr
<b>245,-</b>	<b>315,-</b>

Served with stewed mushrooms, broccoli, red wine sauce and baked potato

*Allergens; milk, sulphites*

#### *KVAL*

### *Children's menu*

Children under 14 can order a child's portion of sirloin steak, chicken breast sausage or salmon **95,-** including choice of potato, sauce and vegetables

*Ice cream 45,-*

*Aerated- or mineralwater 25,-*

#### *BARNEMENY*

### *Bestilling når man er mange*

Av hensyn til både dere som gjester - og vårt kjøkken - ser vi gjerne at man begrenser menyvalget

- både størrelser og stekegrader. **Stekegrader;** Rå -Medium - Godt stekt

Det er mere smak/futt i en muskel som er brukt enn en som bare henger og slenger.

Entrecote vil være mer smakfull enn indrefilet. Når du får biffen servert - del den i to

- så kan du se at du har fått den stekt som du ønsket.

Du får også det aller beste først når du spiser fra midten og utover.

Det kan jo hende du blir mett før du har spist alt?

*Kid (baby goat) is one of our specialities,  
and we serve it the following ways:*

***Roasted kid***

Approx. 300 g of roasted leg of kid served with  
baked vegetables, potatoes and red wine sauce **285,-**

*Allergens; Allergens: sulphites, soya, celery*

***KJESTEIK***

***Roasted shoulder of kid***

Approx. 700 g – for those with a big appetite –  
served with vegetables, potatoes and red wine sauce **345,-**

*Allergens; sulphites, soya, celery*

***KJEBOG STEIK***

***Fillet of kid***

Two tenderloins and two sirloins  
served with carrot cream, stewed mushrooms,  
baked baby potatoes and red wine sauce **385,-**

*Allergens; sulphites, soya, celery, milk*

***KJE FILET***

***Special afternoon offer/  
ETTERMIDDAGSTILBUD***

*Served 15.30 – 18.00 - every day*

***Ribs of kid (baby goat)***

Approx. 800 g of crispy ribs in barbecue sauce,  
served with baked vegetables, potatoes and sauce **175,-**

***KJERIBS***

***200 gr Chickenbreast***

Served with baked vegetables, potatoes and sauce **175,-**

***KYLLINGBRYST***

***200 gr sirloin steak***

Served with baked vegetables, deep-fried potatoes and sauce **195,-**

***YTREFILET***

***300 gr pork shoulder***

Served with baked vegetables, deep-fried potatoes and sauce **195,-**

***SVINENAKKE***

*Allergens; sulphites, milk, egg, celery and soya*