

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

King crab au gratin 195,00

King crab gratinated in garlic and garnished with pickled onion, lettuce, cauliflower and croutons.
The king crab thrives in cold water, so perhaps it's slightly brutal to gratinate it!

GRATINERTE KONGEKREBBE

Allergener: fisk, gluten, melk/laktose, egg, skaldyr/Allergens: fish, shellfish, lactose, egg, crustaceans

King crab soup 175,00

The king crab was introduced to the Murmanskfjord in the 1960s, and since that time it has ruled the sea bed in Eastern Finnmark. 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 king crab and spring onion oil. Served with Skarven bread and butter.

KONGEKREBBESUPPE

Allergener: fisk, skaldyr, sulfitt, seller og melk / Allergens: fish, crustaceans, lactose

Rakfisk 155,00

Rakfisk is a Norwegian speciality: half fermented trout. This fermentation process gives it a flavour and aroma rakfisk lovers associate with something else, which others agree with, but don't understand why it should be eaten. The rakfisk lover turns his eyes heavenwards, smacks his lips and makes sounds that lovers do. The polite fellow diners and waiters pretend not to notice. We serve the raskfisk fillet with potato lefse, sour cream flavoured with onion and horseradish.

RAKFISK

Allergener: fisk, melk, gluten, /Allergens: fish, lactose, gluten

Reindeer tarta 175,00

Rump steak of reindeer, chopped and minced, garnished with marinated lingonberries, sour cream flavoured with tar syrup, pickled onion, cloudberry-flavoured crispbread, juniper and lettuce.
Jealous cruelty in this court!

REINSDYRTARTAR

Allergener: sulfitt, melk, gluten/Allergens: sulfitt, lactose, gluten

Grouse breast 195,00

A taste of the Arctic! The grouse hunting season is well underway. We have been lucky enough to get our hands on a few grouse of the finest quality. Roasted grouse breast served with creamed mushroom, deep-fried parsnip and lingonberries. It tastes of autumn – or Lagopus, which is the scientific name of this subfamily commonly known as ptarmigans.
What does the ancient Greek term Lagopus mean? Hare foot – so now you know!

RYPEBRYST

Allergener: soya, nøtter, melk, gluten/Allergens: soya, nuts, lactose, gluten

Potato soup 145,00

There are many good soups and this is certainly one of them. Based on the North Norwegian potato Gulløye (literally translated as "yellow eye") boiled in chicken stock. The potatoes are mashed with parsnip and cream is added to thicken the soup. Seasoned with salt, pepper and herbs.
Garnished with slices of smoked trout or reindeer, spring onion oil and croutons.

GULLØYE SUPPE

Allergener: soya, nøtter, melk, gluten (fisk)/ Allergens: soya, nuts, lactose, gluten (fish)



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

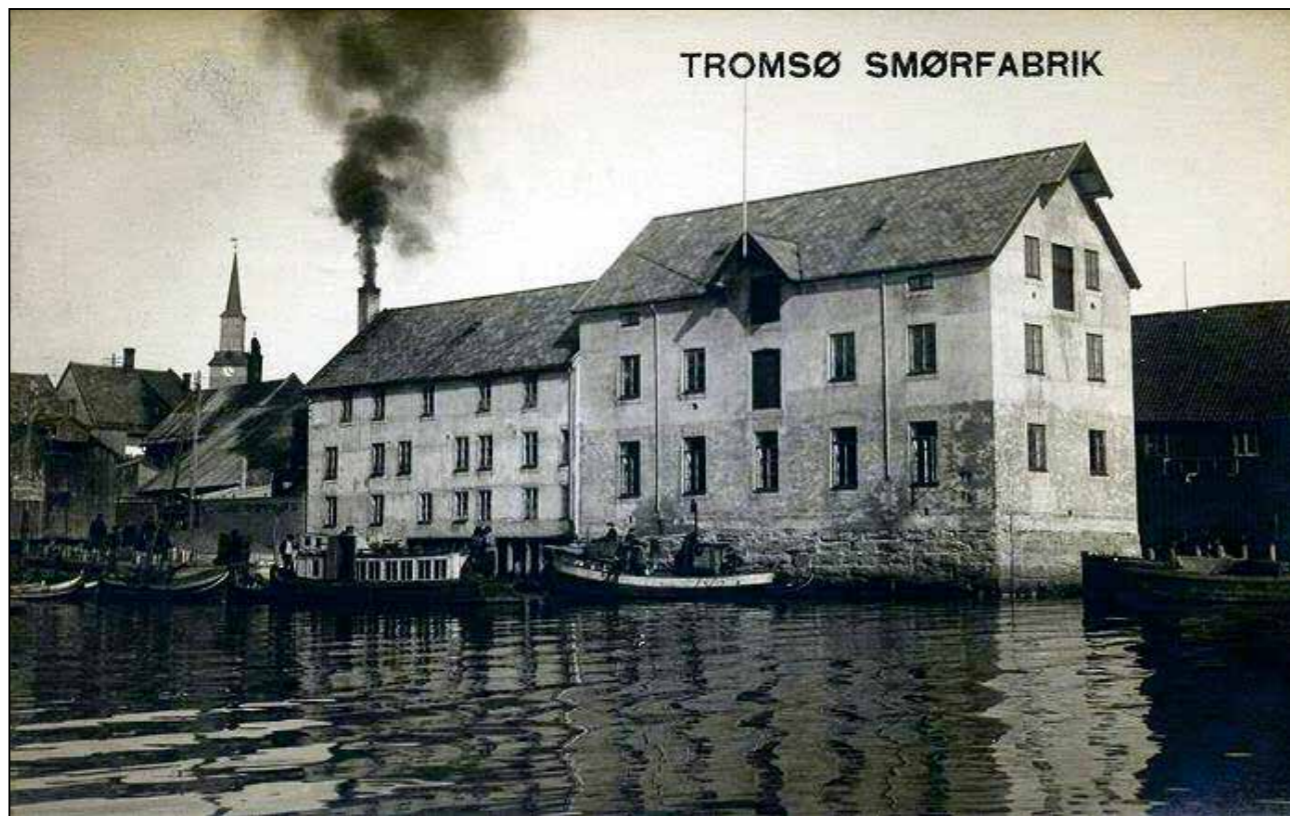
Originalité, authenticité et popularité sont les trois mots fondamentaux du restaurant Skarven. Propager d'une manière active la culture de la côte du Nord est le but principal que nous nous sommes donnés. La nourriture et la cuisine de l'arctique sont le second point important de notre société commerciale.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



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MAIN COURSE HOVEDRETTER

Pan-fried coalfish 315,00

Pan-fried coalfish loin served with beetroot purée, roasted vegetables, broccoli, soya and nut butter and salted and dried reindeer meat. Coalfish is known by various names including saithe and pollock. It's also known for its excellent flavour!

PANNESTEKT SEIFILET

Allergener: fisk, nøtter, soya, melk, laktose. / Allergens: fish, nuts, soya, milk, lactose.

Halibut and parmesan au gratin 345,00

Known in Norwegian as hellefisk (holy fish) and in Latin as Hippoglossus hippoglossus. Dear children have many names. Old superstitions say 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)! But that's not easy to catch either. 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. 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

Allergener; fisk, soya, nøtter, melk, gluten/Allergens; fish, soya, nuts, lactose, gluten

Herb-crusted anglerfish 355,00

Luphus Piscatorius. Did you know that insulin was first isolated in the pancreas of this species? That proves it has been useful in more ways than one. Anglerfish can weigh up to 60 kg and measure 1.7 m – and the head can account for nearly half the length. The anglerfish fillet is pan-fried in herbs and served with hasselback potatoes, pan-fried vegetables, picked onion and herb butter sauce.

URTEPANERT MARULK

Allergener; fisk, melk, soya, nøtter, gluten, sulfitt/Allergens; fish, lactose, soya, nuts, gluten, sulfitt

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 349,00 / 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

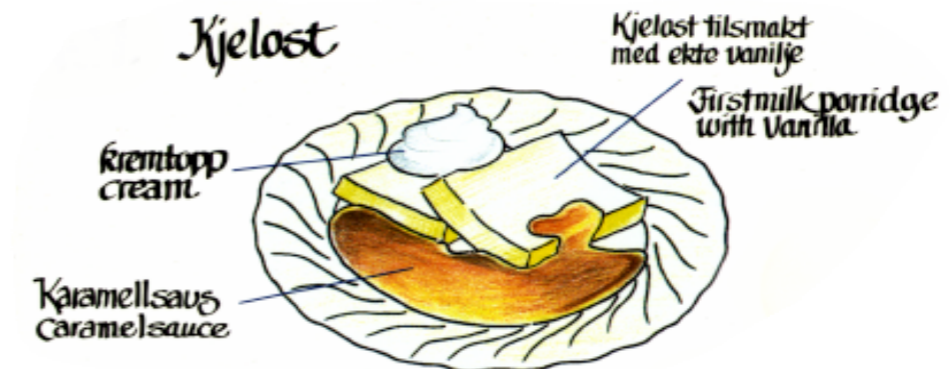
Allergens: fish, soya and sulphites

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

MAIN COURSE HOVEDRETTER

Blackberry sensation 120,00

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

Allergener: melk, egg og nøtter / 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 BRULEE

Allergener: melk og egg / Allergens: milk and egg

Cheese board 145,00

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

Allergener; nøtter, selleri, melk/laktose / Allergens: nuts, celery, milk/lactose

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

Allergener; melk, sulfitt, selleri / Allergens: lactose, sulphites, celery

Arctic reindeer and grouse 395,00

This is not a typical grouse, like willow ptarmigan or rock ptarmigan, but a combination of grouse and reindeer. A game encounter! The grouse breast and reindeer fillet are fried and served with mushroom, onion, cauliflower, celery and almond potato purée, lingonberries, wild game sauce, boiled and seasoned by the book for reindeer and grouse stock. If you would prefer to taste only one - or the other - you can order just reindeer or just grouse.

REIN-RYPE

Allergener; melk, sulfitt, soya - kanskje litt bly / Allergens: lactose, soya, sulphites - maybe a trace of lead

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 245,00

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

DET GRØNNE VALG

Fresh pasta 245,00

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

Caramel and chocolate panna cotta 115,00

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

Allergener: melk, egg og nøtter / Allergens: milk, egg og nuts

Pomor kefir mousse and cloudberry soup 145,00

It goes without saying that this dessert came from the east with the Pomor traders. The origin is quark, which is based on soured milk. We make it using kefir, or cultured milk as some say. This dessert consists of Kesam (Tine's kefir product), cream and added vanilla, and is served floating on fresh cloudberry soup. The egg is ice cream.

MULTESUPPE MED POMOREGG

Allergener: melk / Allergens: milk

Raspberries and custard 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 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

Allergener: egg, melk, kan være spor av sulfitt / Allergens: milk, egg and sulphite (may be a trace)

Banquet dessert 125,00

We start with whipped cream, egg, vanilla and sugar. This is topped with raisins and prunes marinated in port. Wait until you taste the flavour – and you will soon realise that you need more (and perhaps regret having a main course!).

FESTDESSERT

Allergener: sulfitt, egg, melk / Allergens: sulphite, egg, milk

Chocolate fondant 120,00

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!
We add some white chocolate and serve with ice cream.

SJOKOLADEFONDANT

*Allergener: nøtter (kan være spor av), egg, gluten og melk /
Allergens: nuts (may be traces), egg, milk and gluten*