

Flytende fristelser
- som dessert eller til dessert

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

*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/*FORRETT*

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,-**

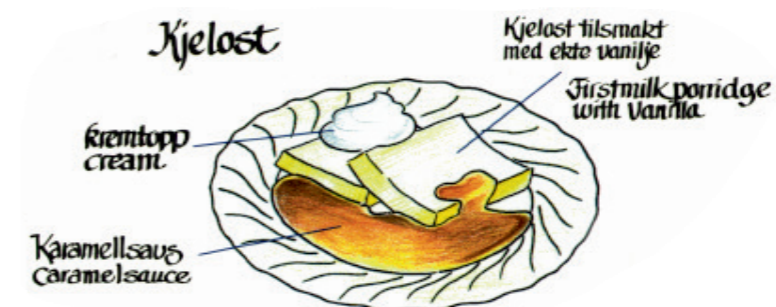
SEAL AND WHALE

*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
255,-	295,-	375,-	435,-

Ribeye / ENTRECÔTE

300 gr 400 gr

320,- **395,-**

Sirloin / YTREFILET

150 gr	200 gr	300 gr	400 gr
235,-	295,-	375,-	420,-

Tenderloin / TENDERLOIN

150 gr	200 gr	300 gr	400 gr
285,-	325,-	395,-	485,-

Kyllingbryst / CHICKEN BREAST

200 gr 400 gr

235,- **285,-**

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
235,-	275,-	345,-	360,-

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 barbecue 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. **265,- / 295,-**

Allergens; fish

BACALAO A LA OSS

Whale steak

125 gr	250 gr
245,-	285,-

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