

MENU - A LA CARTE

Welcome to the traditional
Christmas celebration

Værtshuset Bærums Verk

There are few places in Norway like Værtshuset Bærums Verk. The red painted building lies in romantic surroundings at the start of the Lommedalen Valley. The 360 years old restaurant has many rooms, both small and large. Here you can sit at leisure in rooms full of history in a cosy atmosphere.

You can enjoy Norwegian food traditions brought up to a very high standard made with fresh ingredients. The menu changes according to the seasons. As soon as the autumn hunt starts, you will find game or fowl on the menu.

All the food is prepared in a kitchen widely reputed for it`s cooking, and served by people who want your visit at Værtshuset Bærums Verk to be as pleasant and comfortable as possible.

Menu has to be pre ordered
for groups 6 or more.

You can take a walk to the old ironworks, which today is the setting of a charming shopping centre – “Bærums Verk Center”.

Welcome to us.

Yours
Ulla og Bob Laycock



DE HISTORISKE
hotel & spisesteder



OUR ALACARTE-MENU DIGITAL:

CHEFS MENU

CHRISTMAS SALAD

LOBSTER SERVED ON RED RHUBARB SALAD WITH AVOCADO, ASPARAGUS,
SUGAR PEAS AND MAYONNAISE

MOUSSE OF CHICKEN WITH SALTED BREAST OF GROUSE
SERVED ON BRUSSELS SPROUTS AND PICKLED MUSHROOMS AND GAME SAUCE

POACHED HALIBUT WITH BEETROOT SAUCE

SERVED WITH PETIT POIS PURÉ AND BEETS

OR

FILLET OF VENISON WITH CRANBERRY SAUCE

SERVED WITH SAUTÉED FOREST MUSHROOMS, ROOT VEGETABLES
AND DAUPHINOISE POTATOES

WELL MATURED CHEESES

WITH HOMEMADE WALNUT BREAD

OR

CHRISTMAS PANNACOTTA

WHORTLEBERRIES AND SORBET

3 COURSES 695,- WINE MENU 695,-
4 COURSES 795,- WINE MENU 795,-
5 COURSES 855,- WINE MENU 855,-
6 COURSES 895,- WINE MENU 895,-

Værtshuset Bærums Verk

Værtshusveien 10, 1353 Bærum. Tlf. 67 80 02 01
www.vaertshusetbaerum.no





SOUP/STARTERS

CREAM OF LOBSTER SOUP

ADDED COGNAC
250,- (M,S)

AQUAVIT MARINATED SALMON TROUT

SERVED WITH SPINACH AND MUSTARD SAUCE
240,- (F,SEN)

CHRISTMAS SALAD WITH LOBSTER AND GOOSE LIVER

LOBSTER SERVED ON RED RHUBARB SALAD WITH, AVOCADO, ASPARAGUS AND
MAYONNAISE
270,- (S,E,F)

TRADITIONAL GROUND MARINATED SALMON TROUT

SERVED WITH RED ONIONS, SOUR CREAM, POTATOES AND POTATO BREAD "LEFSEK"
270,- (F,M,G)

MOUSSE OF CHICKEN WITH SALTED BREAST OF GROUSE

SERVED WITH BRUSSELS SPROUTS AND PICKLED MUSHROOMS
260,- (M,E,SE)

CARPACCIO OF ELK WITH PEPPER

SERVED WITH PINE NUTS AND ROCKET SALAD AND HOLTEFJELL CHEESE
250,- (N,M,E,SE,F)

VEGETARIAN

BEETROOT CARPACCIO

SERVED WITH OLIVE OIL, ROCKET SALAD, PINE NUTS AND "EIKER CHEESE"
220,- (M,N,E,SE)

FISH

POACHED HALIBUT WITH BEETROOT SAUCE

SERVED WITH PETIT POIS PURÉ, BEETS, AND BOILED POTATOES
410,- (F,M)

MEAT

FILLET OF VENISON WITH CRANBERRY SAUCE

SERVED WITH SAUTÉED FOREST MUSHROOMS, ROOT VEGETABLES
AND DAUPHINOISE POTATOES
410,- (M)

PINK ROASTED FILLET OF REINDEER ON A BED OF RED CABBAGE

SERVED WITH CARROT PURE, MUSHROOMS, WHORTLEBERRIES AND GAME SAUCE
410,- (M)

SALTED LAMB RIBS "PINNEKJØTT" WITH VOSS SAUSAGE

SERVED WITH MASHED TURNIPS, POTATOES AND GRAVY.
450,- (M)

CHEESE AND DESSERTS

WELL MATURED CHEESES

WITH HOMEMADE WALNUT BREAD AND JAM
175,- (G,M,N)

WARM CHOCOLATE CHRISTMAS BROWNIE

SERVED WITH CHERRIES AND CINNAMON ICE CREAM
155,- (M,E,N)

OLD FASHION CRÈME CARAMEL WITH CREAM

SERVED WITH CARAMEL SAUCE AND MARINATED BERRIES
155,- (M,E)

CHRISTMAS PANNACOTTA

SERVED WITH WHORTLEBERRIES AND SORBET
155,- (M)

CLOUDBERRY CHEESE CAKE OF THE HOUSE

SERVED WITH GINGER BREAD ICE CREAM AND CRANBERRY SAUCE
155,- (M,G,E)

LITTLE DESSERT

GINGER BREAD ICE CREAM SERVED WITH CARAMEL SAUCE
125,- (M,E,G)

Allergens: s – seafood / g – gluten / e – eggs / m – milk / n – nuts /
so – soy / f – fish / se – mustard / p – peanut / sel – celery / b –
molluscs

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