

# MENU - A LA CARTE



## 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 year 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.

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

Welcome to us.

Yours  
Ulla og Bob Laycock



DE HISTORISKE  
hotel & spisesteder

Værtshuset Bærums Verk  
www.vaertshusetbaerum.no



## CHEFS MENU

### GRILLED SCALLOPS

SERVED WITH JERUSALEM ARTICHOKE PURÉE AND DILL OIL  
(B,M,F)

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### SMOKED BREAST OF DUCK

SERVED WITH PICKLED BEETROOTS AND CHERRY VINAIGRETTE  
(N)

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### TURBOT AND LOBSTER IN WHITE WINE AND DILL SAUCE

SERVED WITH TENDER STEM BROCCOLI, SPINACH, BOILED POTATOES AND SALMON ROE  
(F,M)

OR

### FILLET OF LAMB WITH ROSEMARY SAUCE

SERVED WITH KALE, MUSHROOMS, CELERIAC PURÉE AND POMMES ANNA  
(M)

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### WELL MATURED CHEESES

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

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### CHOCOLATE CAKE WITH ALMONDS

SERVED WITH MEAD SORBET (E,N,M)

3 COURSES 695,- WINE OFFER 695,-

4 COURSES 795,- WINE OFFER 795,-

5 COURSES 855,- WINE OFFER 855,-

6 COURSES 895,- WINE OFFER 895,-



OUR ALACARTE-MENU:

## SOUP

### CREAM OF CHANTERELLES SOUP

MADEIRA ADDED  
250,- (M)

## STARTERS

### GRILLED SCALLOP

SERVED WITH JERUSALEM ARTICHOKE PURÉE, SALMON ROE AND DILL OIL  
250,- (B,M,F)

### SMOKED BREAST OF DUCK

SERVED WITH PICKLED BEETROOTS AND CHERRY VINAIGRETTE  
250,- (G,M,N,E)

### CARPACCIO OF ELK WITH PEPPER

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

### LEMON MARINATED HALIBUT

SERVED WITH PICKLED CHANTERELLES AND TARRAGON MAYONNAISE  
250,- (G,F,E,SE)

## VEGETARIAN

### BETROOT CARPACCIO

SERVED WITH LOCAL CHEESE, PINE NUTS AND MUSHROOM MAYONNAISE  
220,- (M,N,SEN)

## FISH

### TURBOT AND LOBSTER IN WHITE WINE AND DILL SAUCE

SERVED WITH TENDER STEM BROCCOLI, SPINACH, BOILED POTATOES AND SALMON ROE  
390,- (M,F)

### PAN FRIED HARDANGER TROUT WITH BUTTER SAUCE

SERVED WITH CAULIFLOWER, HARICOTS VERTS, PUMPKIN, POTATO PURÉE  
AND SALMON ROE  
380,- (M,F)

## MEAT

### PINK ROASTED FILLET OF REINDEER WITH GAME SAUCE

SERVED WITH POTATO PURÉE, CARROTS AND MUSHROOMS AND LINGON BERRIES  
390,- (M)

### FILLET OF LAMB WITH ROSEMARY SAUCE

SERVED WITH KALE, MUSHROOMS, CELERIAC PURÉE AND POMMES ANNA  
390,- (M,SEL)

## CHEESE AND DESSERT

### WELL MATURED CHEESES

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

### BUTTERMILK PANNACOTTA WITH VÆRTSHUS HONEY

SERVED WITH RED BLACK CURRANT SORBET AND HONEY COMB  
145,- (M)

### CRÈME BRÛLÉE

SERVED WITH CARAMEL SAUCE AND FRESH BERRIES AND RASPBERRY SORBET  
145,- (E,M)

### APPLE COMPOTE

SERVED WITH CUSTARD AND CRUMBLE  
145,- (N,M,G)

### CHOCOLATE CAKE WITH ALMONDS

SERVED WITH MEAD ICECREAM  
145,- (E,N,M)

### LITTLE DESSERT

HOMEMADE VANILLA ICE CREAM OR SORBET WITH CHOCOLATE SAUCE  
120,- (M,E)

