

LUNCH

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 its 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 LUNCH-MENU DIGITAL:

LUNCH MENU

CREAM OF LOBSTER SOUP
ADDED COGNAC

OR

AQUAVIT AND DILL MARINATED SALMON TROUT
SERVED ON SPINACH WITH MUSTARD SAUCE

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PINK ROASTED FILLET OF REINDEER WITH CREAM SAUCE
SERVED ON RED CABBAGE WITH POTATO PURÉ, GLAZED CARROTS AND
WHORTLEBERRIES

OR

CHRISTMAS COD WITH PARSLEY AND PINE NUT CRUST
SERVED WITH POTATO PURÉ, GLAZED CARROTS, PEAS AND BUTTER SAUCE

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OLD FASHION CRÈME CARAMEL WITH CREAM
SERVED WITH CARAMEL SAUCE AND MARINATED BERRIES

3-COURSES 585,-



Værtshuset Bærums Verk

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



SALAD AND STARTERS

CREAM OF LOBSTER SOUP

ADDED COGNAC
250,- (M,S)

CARPACCIO OF ELK WITH PEPPER

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

SALAD WITH WARM CHICKEN BREAST

SERVED WITH MANGO, AVOCADO AND CREAMED VINAIGRETTE
250,- (M,SEN)

CHRISTMAS SALAD WITH LOBSTER AND GOOSE LIVER

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

ASSORTED HERRING WITH RYE BREAD

SERVED WITH BOILED POTATOES AND DARK RYE BREAD
250,- (G,F,SEN)

HUNTER'S SANDWICH

FRIED FILLET OF REINDEER WITH CREAMED WILD MUSHROOMS
270,- (G,M)

TRADITIONAL GROUND MARINATED SALMON

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

FISH

CHRISTMAS COD WITH PARSLEY AND PINE NUT CRUST

SERVED WITH POTATO PURÉE, GLAZED CARROTS, PEAS AND BUTTER SAUCE
330,- (M,F)

AQUAVIT AND DILL MARINATED SALMON TROUT

SERVED WITH SPINACH, CREAMED POTATOES AND MUSTARD SAUCE
280,- (M,F,SEN)

MEAT

PINK ROASTED FILLET OF REINDEER WITH CREAM SAUCE

SERVED ON RED CABBAGE WITH POTATO PURÉE, GLAZED CARROTS AND
WHORTLEBERRIES
340,- (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)

