

MENU - LUNCH



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 its 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



3 COURSE LUNCH

CREAM OF CHANTERELLE SOUP

MADEIRA ADDED

(M)

OR

SALAD WITH CARPACCIO OF ELK

SERVED WITH ROCKET SALAD, PINE NUTS AND LOCAL CHEESE FROM EIKER FARM

(F,SE)

FILLET OF REINDEER WITH GAME SAUCE

SERVED WITH SPINACH, CARROTS, MUSHROOMS AND POTATO PURÉE

(M)

OR

PAN FRIED HARDANGER TROUT WITH BUTTER SAUCE

SERVED WITH CAULIFLOWER, HARCOTS VERTS, PUMPKIN, POTATO PURÉE

AND SALMON ROE

(F,M)

MATURED CHEESES

SERVED WITH WALNUT BREAD AND HOMEMADE JAM

(M,G,N)

OR

APPLE COMPOTE

SERVED WITH CUSTARD AND CRUMBLE

(M,E)

3 RETTER 565,-



OUR LUNCH - MENU:

SOUP, SALAT AND STARTERS

CREAM OF CHANTERELLES SOUP

WITH MADEIRA ADDED
250,- (M)

PAN FRIED HARDANGER TROUT

SERVED WITH WARM SALAD AND HORSE RADISH SAUCE
270,- (F,E,SE)

CARPACCIO OF ELK

SERVED WITH ROCKET SALAD, PINE NUTS AND LOCAL CHEESE FROM EIKER FARM
250,- (M,E,F,SEN)

WARM CHICKEN SALAD WITH SERRANO HAM

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

BEETROOT CARPACCIO

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

HUNTERS SANDWICH

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

FISH

TURBOT AND LOBSTER IN WHITE WINE AND DILL SAUCE

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

PAN FRIED HARDANGER TROUT WITH BUTTER SAUCE

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

MEAT

FILLET OF LAMB WITH ROSEMARY SAUCE

SERVED WITH AUTUMN VEGETABLES AND ROASTED POTATOES
320,- (M)

PINK ROASTED FILLET OF REINDEER WITH GAME SAUCE

SERVED WITH CARROTS, SPINACH, MUSHROOMS AND POTATO PURÉE
AND LINGONBERRIES
320,- (M)

DESSERT AND CHEESE

MATURED CHEESES

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

CRÈME BRÛLÉE

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

CHOCOLATE CAKE WITH ALMONDS

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

BUTTERMILK PANNACOTTA WITH VÆRTSHUS HONEY

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

APPLE COMPOTE

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

LITTLE DESSERT

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

