

# 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 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 Senter".

Welcome to us.

Yours

Ulla og Bob Laycock



DE HISTORISKE  
hotel & spisesteder

Værtshuset Bærums Verk  
www.vaertshusetbaerum.no



## 3 COURSE LUNCH

### Cream of fish soup

Served with Julienne vegetables  
(m)

or

### Salad with carpaccio of elk

Served with rocket salad, pine nuts and local cheese from Eiker Farm  
(f,se)

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### Fillet of reindeer with game sauce

Served with spinach, carrots, mushrooms and potato purée  
(m)

or

### Poached cod fish with butter sauce

Served with peas, carrots and potatoes  
(f,m)

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### Cheese cake with whortleberries

Served with whortleberry ice cream  
(e,m)

3 Courses 625,-



OUR LUNCH-MENU DIGITAL:

## SOUP, SALAD AND STARTERS

### **Cream of fish soup**

Served with julienne vegetables  
270,- (m)

### **Salad with breast of duck with raspberry dressing**

Served with beetroots, pine nuts  
and mushrooms  
290,- (se)

### **Carpaccio of elk**

Served with rocket salad, pine nuts  
and local cheese from eiker farm  
270,- (m,e,f,sen)

### **Warm chicken salad with serrano ham**

Served with avocado, mango and  
creamed vinaigrette  
270,- (m,sen)

### **Beetroot carpaccio**

Served with rocket salad, pine nuts, local  
cheese and Mushroom mayonnaise  
250,- (e,sen,m)

### **Hunters sandwich**

Fried fillet of reindeer with creamed  
wild mushrooms  
290,- (m,g)

## FISH

### **Poached cod fish with butter sauce**

Served with peas, carrots and potatoes  
390,- (m,f)

## MEAT

### **Honey and pepper roasted breast of duck with black currant sauce**

Served with root vegetables and  
sweet potatoes  
410,- (m)

### **Pink roasted fillet of reindeer with game sauce**

Served with carrots, spinach, mushrooms  
and potato pureè and lingonberries  
370,- (m)

## DESSERT AND CHEESE

### **Matured cheeses**

Served with walnut bread and  
homemade jam  
225,- (m,g,n)

### **Crème brûlée**

Served with caramel sauce and raspberry  
sorbet  
155,- (m,e)

### **Chocolate fondant**

Served with orangesauce and vanilla ice cream  
155,- (m,e)

### **Cloudberry pannacotta**

Served with "værtshus" honey ice cream  
and cloudberry  
155,- (m)

### **Cheese cake with whortleberries**

Served with whortleberry ice cream  
155,- (e,m)

### **Little dessert**

Homemade vanilla ice cream or sorbet  
with chocolate sauce  
120,- (m,e)

