

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 Senter".

Welcome to us.

Yours

Ulla og Bob Laycock



DE HISTORISKE
hotel & spisesteder

Værtshuset Bærums Verk
www.vaertshusetbaerum.no



CHEFS MENU

Grilled scallops

Served with coliflowerpurée and parsley oil
(b,m,f)

Blinis with Swedish caviar

Served with sour cream, onions and eggs
(m,e,f)

Turbot and lobster in white wine and dill sauce

Served with tender stem broccoli, spinach,
boiled potatoes and salmon roe

(f,m,s)

Fillet of elg with green pepper sauce

Served with winter root vegetables
and fondant potatoe

(m)

Well matured cheeses

With homemade walnut bread and
homemade jam (g,n,m)

Cloudberry pannacotta

Served with honey ice cream
(e,n,m)

3 Courses 745,- Wine offer 745,-
4 Courses 815,- Wine offer 815,-
5 Courses 895,- Wine offer 895,-
6 Courses 945,- Wine offer 945,-



OUR ALACARTE-MENU DIGITAL:

SOUP AND STARTERS

Cream of fish soup

Served with Julienne vegetables 270,- (m)

Grilled scallop

Served with cauliflower purée, salmon roe
and parsley oil
260,- (b,m,f)

Blinis with Swedish caviar

Served with sour cream, onions and eggs
270,- (m,e,f)

Marinated salmon trout with avocado

Served with spinach and mustard sauce
250,- (se, fi)

Carpaccio of elk with pepper

Served with pine nuts, rocket salad
and Holtefjell cheese
250,- (m,e,f,se)

Fried duck liver with plums

Served on Brioche with pickled plums and
plum vinaigrette
270,- (m,e,g,n)

VEGETARIAN

Beetroot carpaccio

Served with local cheese, pine nuts and
mushroom mayonnaise
250,- (m,n,se)

FISH

Turbot and lobster in white wine and dill sauce

Served with tender stem broccoli, spinach,
boiled potatoes and salmon roe
445,- (m,f,s)

Poached cod fish with butter sauce

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

MEAT

Pink roasted fillet of reindeer with game sauce

Served with potato purée, carrots and
mushrooms and whortleberries
445,- (m)

Fillet of elg with green peppersauce

Served with winter rotvegetables
and fondant potatoe
445,- (m,sel)

Honey and pepper roasted breast of duck

Served with rootvegetables and and sweet
potatoes 410,-

CHEESE AND DESSERT

Well matured cheeses

With homemade walnut bread and jam
195,- (g,l,n)

Cloudberry pannacotta

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

Chocolate fondant

Served with orange sauce and vanilla icecream
155,- (e,n,m)

Crème brûlée

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

Cheese cake with whortleberries

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

Little dessert

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