

# 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 king crab with fennel salad

Served with wild garlic mayonnaise  
and salmon roe (s,m)

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### Carpaccio of elk with pepper

Served with olive oil, rocket salad, pine nuts  
and Eiker cheese (m,f,e,se)

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### Turbot and lobster in white wine and dill sauce

Served with asparagus, spinach,  
boiled potatoes and salmon roe (m,f,s)

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### Fillet of veal with wild mushroom sauce

Served with spinach, summer vegetables  
and fried new potatoes (m)

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### Well matured cheeses

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

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### Pannacotta with strawberries

Served basil and mint sorbet and pistachio  
bisquit (e,m,n)

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 king crab soup**

Added cognac

270,- (m,s)

### **Plate of tapas**

Served with serrano ham, salami, manchego cheese, olives and dried tomatoes

325,- (e, se)

### **Grilled king crab with fennel salad**

Served with wild garlic mayonnaise and salmon roe

290,- (m,s,f)

### **Carpaccio of elk with pepper**

Served with olive oil, rocket salad, pine nuts and eiker cheese

250,- (m,e,f)

### **Raw marinated salmon**

Served with pickled mustard seeds, cucumber, herb mayonnaise and ponzu sauce

250,- (f,so,se,e)

## VEGETARIAN

### **Beetroot carpaccio**

Served with chevre, pine nuts and rocket salad

250,- (m,e,se,f)

## FISH

### **Grilled arctic char with potatoe purè**

Served with broccoli, sweet peas and tarragon sauce

390,- (f,m)

### **Turbot and lobster in white wine and dill sauce**

Served with asparagus, spinach, boiled potatoes and salmon roe

440,- (f,m,s)

## MEAT

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

Served with carrots, mushrooms, mashed potatoes and whortleberries

445,- (m)

### **Fillet of veal with morel sauce**

Served with, summer vegetables and fried new potatoes

425,- (m)

## GRILL OUTSIDE ON HOT STONE

**FILLET OF VEAL** - (200 gr) 450,-

**REINDEER FILLET** - (200 gr) 490,-

Grill served with salad potatoes and sauce

## CHEESE AND DESSERT

### **Well matured cheeses**

With rhubarb jam and baked walnut bread

195,- (m,g,n)

### **Chocolate mousse cake**

Served with elderflower ice cream and raspberries

165,- (m,e,n)

### **Crème brûlée**

Served with caramel sauce and almond brittle ice cream

165,- (m,e,n)

### **Buttermilk pannacotta with strawberries**

Served pickled basil and mint sorbet and pistachio bisquit

165,- (m,n)

### **Little dessert**

Homemade ice cream or sorbet with rhubarb soup

140,- (m,e)

