

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 kingcrab soup

Cognac added
(m,s)

or

Raw marinated salmon

Served with pickled mustard seeds, cucumber, herb mayonnaise and ponzu sauce
(f,so,se)

Fillet of veal with beairnaisesauce

Served with summer vegetables and roasted potatos
(f,m)

or

Grilled arctic char with estragonsauce sauce

Served with asparagus, celery, carrot and potato purè
(f,e,m,se)

Matured cheeses

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

or

Rhubarbsoup

Served with vanilla ice-cream (m,e)

3 Courses 645,-



OUR LUNCH-MENU DIGITAL:

SOUP, SALAD AND STARTERS

Cream of kingcrab soup

Cognac added
290,- (m,s)

Skagen seafood mix

Served on sour dough bread
250,- (g,m,e,s,f)

Raw marinated salmon

Served with pickled mustard seeds, cucumber,
herb mayonnaise and ponzu sauce
250,- (f,e,se,so)

Hunters sandwich

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

Tapas

Derved with serrano ham , salami,
Manchego, oliven and aioli
325,- (m,g,se,e)

Warm chicken salad with serrano ham

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

Carpaccio of elk

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

Beetroot carpaccio

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

FISH

Grilled arctic char with estragonsauce

Served with asparagus, celery,
carrot and potato purè
390,- (f,e,m,sel)

Turbot and lobster in white wine and dill sauce

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

MEAT

Fillet of veal with beairnaisesauce

Served with summer vegetables
and roasted potatoes
390,- (e,m)

Pink roasted fillet of reindeer with game sauce

Served with carrots, spinach, mushrooms
and potato purè and lingonberries
390,- (m)

DESSERT AND CHEESE

Matured cheeses

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

Crème brûlée

Served with caramel sauce and
almond brittle ice cream
165,- (m,e,n)

Buttermilk pannacotta with strawberries

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

Chocolatemousse cake

Served with edelflower-icecream and raspberries
165,- (m,e,n)

Little dessert

Homemade vanilla ice cream or sorbet
with rhubarb soup
140,- (m,e)

