

# 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 WITH PUMPKIN PURÉ

Served with chili and soya sauce (b,m,f,so)

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### DUCK LIVER TERRINÉ WITH MADEIRA SAUCE

Served with pickled autumn fruits (m,e,g,n)

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### TURBOT AND LOBSTER IN WHITE WINE AND DILL SAUCE

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

OR

### FILLET OF LAMB WITH ROSEMARY SAUCE

Served with haricots verts, celeriac  
and Anna potatoes (m)

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### WELL MATURED CHEESES

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

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### BLACK CURRANT PANNACOTTA

Served with yoghurt and lemon ice cream  
(m)

3 Courses 745,- Wine offer 745,-

4 Courses 815,- Wine offer 815,-

5 Courses 855,- Wine offer 855,-

6 Courses 955,- Wine offer 955,-



OUR ALACARTE-MENU DIGITAL:

## SOUP

### CREAM OF CHANTERELLES SOUP

Madeira added with sautéed chanterelles

270,- (m)

## STARTERS

### GRILLED SCALLOP WITH PUMPKIN PURÉ

Served with chili and soya sauce

270,- (b,m,f,so)

### DUCK LIVER TERRINE WITH MADEIRA SAUCE

Served with potato focaccia and  
pickled autumn fruits

270,- (m,e,g,n)

### CARPACCIO OF ELK WITH PEPPER

Served with pine nuts, rocket salad  
and Holtefjell cheese

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

### AUTUMN TAPAS

Served with potato focaccia and aioli

270,- (g,f,e,se)

## VEGETARIAN

### BEETROOT CARPACCIO

Served with local cheese, pine nuts  
and mushroom mayonnaise

250,- (m,se,e)

## FISH

### TURBOT AND LOBSTER IN WHITE WINE AND DILL SAUCE

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

440,- (m,f)

### PAN FRIED HARDANGER TROUT WITH BUTTER SAUCE, PARSLEY AND KALIX ROE

Served with cauliflower puré, sautéed autumn  
vegetables and small potatoes

390,- (m,f)

## MEAT

### PINK ROASTED FILLET OF REINDEER WITH GAME SAUCE

Served with potato purée, carrots and  
mushrooms and whortleberries

445,- (sel,m)

### FILLET OF LAMB WITH ROSEMARY SAUCE

Served with haricots verts, celeriac  
and Anna potatoes

420,- (m,sel)

## CHEESE AND DESSERT

### WELL MATURED CHEESES

With homemade walnut bread and jam

195,- (g,l,n)

### BLACK CURRANT PANNACOTTA

Served with "Værtshus" yoghurt and  
lemon ice cream

165,- (m)

### CHOCOLATE CAKE WITH CHERRIES

Served with cherry sorbet

165,- (e,n,m)

### CRÈME BRÛLÉE

Served with caramel sauce and fresh berries  
and raspberry sorbet

165,- (e,m)

### LITTLE DESSERT WITH APPLE COMPOTE

Homemade vanilla ice cream or  
sorbet with crumble

140,- (m,e)

*Allergens: s - seafood / g - gluten / e - eggs / m - milk / n - nuts /  
so - soy / f - fish / se - mustard / p - peanut / sel - celery / b - molluscs*

