

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

Vertshusveien 10, 1353 Bærums Verk

Tlf. 67 80 02 00



3 COURSE LUNCH

CREAM OF CHANTERELLE SOUP

Madeira added (m)

OR

SALAD WITH CARPACCIO OF ELK

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

FILLET OF REINDEER WITH GAME SAUCE

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

OR

GRILLED HARDANGER TROUT WITH BUTTER SAUCE, PARSLEY AND KALIX ROE

Served with sautéed autumn vegetables and potato purée (f,m)

MATURED CHEESES

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

OR

APPLE COMPOTE AND CRUMBLE

Served with vanilla ice cream or sorbet (e,m)

3 Courses 645,-

OUR LUNCH-MENU DIGITAL:

SOUP, SALAD AND STARTERS

CREAM OF CHANTERELLE SOUP

With Madeira added and sautéed chanterelles

270,- (m)

PAN FRIED HARDANGER TROUT

Served with warm salad and horse radish
sauce

290,- (f,e,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)

BEE'TROOT CARPACCIO

Served with rocket salad, pine nuts, local
cheese and mushroom mayonnaise

250,- (m,se,e)

HUNTERS SANDWICH

Fried fillet of reindeer with creamed mush-
rooms and whortle berries

290,- (m,g)

FISH

TURBOT AND LOBSTER TAIL IN WHITE WINE AND DILL SAUCE

Served with spinach, broccolini and
potato purè and salmon roe

440,- (m,f)

GRILLED HARDANGER TROUT WITH BUTTER SAUCE AND KALIX ROE

Served with sautéed autumn vegetables
and potato purè

390,- (m,e,f)

MEAT

PINK ROASTED FILLET OF REINDEER WITH GAME SAUCE

Served with carrots, spinach, mushrooms and
potato purè and lingonberries

390,- (sel,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

165,- (m,e)

CHOCOLATE CAKE WITH CHERRIES

Served with with cherry sorbet

165,- (m,e)

BLACK CURRANT PANNACOTTA

Served with Værthshusets youghurt and
lemon ice cream

165,- (m)

LITTLE DESSERT WITH APPLE COMPOTE

Homemade vanilla ice cream or
sorbet with crumble

140,- (m,e)

