

A la Carte

Welcome to the traditional
Christmas celebration

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 years 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.

**Menu has to be pre ordered
for groups 6 or more.**

You can take a walk to the old ironworks, which today is the setting of a charming shopping centre – “Bærums Verk Center”.

Welcome to us.

Yours

Ulta og Bob Lagaevik



DE HISTORISKE
hotel & spisesteder

Chefs Menu

CHRISTMAS SALAD

Lobster served on red rhubarb salad with avocado, asparagus, sugar peas and mayonnaise

MOUSSE OF GROUSE WITH SALTED BREAST OF GROUSE

Served on brussels sprouts and pickled mushrooms and game sauce

POACHED HALIBUT WITH BEETROOT SAUCE

Served with petit pois purè and beets

Or

FILLET OF VENISON WITH CRANBERRY SAUCE

Served with sautéed forest mushrooms, root vegetables and Dauphinoise potatoes

WELL MATURED CHEESES

With homemade walnut bread

CHRISTMAS PANNACOTTA

Whortleberries and sorbet

3 Courses 765,- Wine menu 765,-
4 Courses 845,- Wine menu 845,-
5 Courses 915,- Wine menu 915,-
6 Courses 965,- Wine menu 965,-

Værtshuset Bærums Verk



Værtshusveien 10, N-1353 Bærum. Tlf. +47 67 80 02 00
www.vaertshusetbaerum.no - post@vaertshusetbaerum.no

Soup / Starters

CREAM OF LOBSTER SOUP

Added Cognac 290,- (m,s)

AQUAVIT MARINATED SALMON TROUT

Served with spinach and mustard sauce
270,- (f,sen)

CHRISTMAS SALAD WITH LOBSTER AND GOOSE LIVER

Lobster served on red rhubarb salad with, avocado,
asparagus and mayonnaise 365,- (s,f,e)

TRADITIONAL GROUND MARINATED SALMON TROUT

Served with red onions, sour cream, potatoes and
potato bread "lefser" 325,- (f,m,g)

MOUSSE OF GROUSE WITH SALTED BREAST OF GROUSE

Served on brussels sprouts and pickled mushrooms and
game sauce 290,- (m,e,se)

CARPACCIO OF ELK WITH PEPPER

Served with pine nuts and rocket salad and Holtefjell
cheese 270,- (n,m,e,se,f)

Vegetarian

BEETROOT CARPACCIO

Served with olive oil, rocket salad, pine nuts and
"Eiker cheese" 250,- (m,n,e,se)

Fish

POACHED HALIBUT WITH BEETROOT SAUCE

Served with petit pois purè, beets, and boiled potatoes
445,- (f, m)

Meat

FILLET OF VENISON WITH CRANBERRY SAUCE

Served with sautéed forest mushrooms,
root vegetables and Dauphinoise potatoes
445,-(m)

PINK ROASTED FILLET OF REIN- DEER ON A BED OF RED CABBAGE

Served with carrot pure, mushrooms, whortleberries
and game sauce 445,- (m)

SALTED LAMB RIBS "PINNEKJØTT" WITH VOSS SAUSAGE

Served with mashed turnips, potatoes and gravy.
470,- (m)

Cheese and desserts

WELL MATURED CHEESES

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

WARM CHOCOLATE CHRISTMAS BROWNIE

Served with cherries and cinnamon ice cream
165,- (m,e,n)

OLD FASHION CRÈME CAMEL WITH CREAM

Served with caramel sauce and marinated berries
165,- (m,e)

CHRISTMAS PANNACOTTA

Served with whortleberries and sorbet
165,- (m)

CLOUDBERRY CHEESE CAKE OF THE HOUSE

Served with ginger bread ice cream and cranberry sauce
165,- (m,g,e)

LITTLE DESSERT

Ginger bread ice cream served with caramel sauce
140,- (m,e,g)

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