

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 king crab soup

Served with a dash of cognac

(m,f,s)

or

Salad with carpaccio of elk

Served with rocket salad, pine nuts and local cheese from Eiker Farm

(f,se,m,e)

Fillet of reindeer with game sauce

Served with spinach, carrots, mushrooms and potato purée

(m)

or

Poached cod fish with butter sauce

Served with peas, carrots and potatoes

(f,m)

Crème brûlée

Served with marinated berries and sorbet

(e,m)

3 Courses 665,-



Our web-site:

SOUP, SALAD AND STARTERS

Cream of king crab soup

Served with a dash of cognac
290,- (m,f,s)

Salad with breast of duck with raspberry dressing

Served with beetroots, pine nuts
and mushrooms
320,- (se)

Carpaccio of elk

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

Warm chicken salad with serrano ham

Served with avocado, mango and
creamed vinaigrette
290,- (m,se)

Beetroot carpaccio

Served with rocket salad, pine nuts, local
cheese and Mushroom mayonnaise
270,- (e,se,m)

Chicken and duck liver terrine

Served on brioche with pickled vegetables
325,-(m,e,n,g)

Hunters sandwich

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

FISH

Poached cod fish with butter sauce

Served with peas, carrots and potatoes
410,- (m,f)

MEAT

Pink roasted fillet of reindeer with game sauce

Served with carrots, spinach, mushrooms
and potato purée and lingonberries
445,- (m,se)

DESSERT AND CHEESE

Matured cheeses

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

Crème brûlée

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

Chocolate fondant

Served with orange sauce
and vanilla ice cream
175,- (m,e)

Cloudberry pannacotta

Served with vanilla ice cream
and cloudberry
165,- (m)

Lemon tart with merengue

Served with "rømme" ice cream
165,- (e,m)

Little dessert

Homemade vanilla ice cream or sorbet
with chocolate sauce
140,- (m,e)

