

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 king crab

Served with lemon butter and leeks (m,s)

Blinis with Swedish caviar

Served with sour cream, onions and eggs
(f,m,e)

Turbot and lobster in white wine and dill sauce

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

Fillet of elk with green pepper sauce

Served with winter root vegetables
and fondant potatoe
(m,sel)

Well matured cheeses

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

Cloudberry pannacotta

Served with ice cream and cloudberryes
(m,e,n,g)

3 Courses 765,- Wine offer 765,-

4 Courses 835,- Wine offer 835,-

5 Courses 915,- Wine offer 915,-

6 Courses 965,- Wine offer 965,-

Our web-site:



SOUP AND STARTERS

Cream of king crab soup

Served with a leeksdash of cognac
290,- (m)

Grilled king crab

Served with lemon butter and leek
290,- (m,s)

Blinis with Swedish caviar

Served with sour cream, onions and egg
325,- (m,e,f,se)

Chicken and duck liver terrine

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

Carpaccio of elk with pepper

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

VEGETARIAN

Beetroot carpaccio

Served with local cheese from Eiker Farm,
pine nuts and mayonnaise
270,- (m,e,n,se)

FISH

Turbot and lobster in white wine and dill sauce

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

Poached cod fish with butter sauce

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

MEAT

Pink roasted fillet of reindeer with game sauce

Served with potato purée, carrots and mushrooms and whortleberries
445,- (m,sel)

Fillet of elk with green peppersauce

Served with winter root vegetables
and fondant potato
445,- (m,sel)

Honey and pepper roasted breast of duck

Served with carrot puré, onions, and kale
430,- (sel)

CHEESE AND DESSERT

Well matured cheeses

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

Cloudberry pannacotta

Served with ice cream and cloudberry
165,- (m,e,n,g)

Chocolate fondant

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

Crème brûlée

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

Lemon tart with meringue

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

Little dessert

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

