

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

Served with petit pois, citrus and miso
(m,b,f)

CARPACCIO OF ELK WITH PEPPER

Served with olive oil, rocket salad, pine nuts
and Eiker cheese (m,f,e,se)

TURBOT AND LOBSTER IN WHITE WINE AND DILL SAUCE

Served with asparagus, spinach,
boiled potatoes and salmon roe (m,f,g,sel)

FILLET OF VEAL WITH WILD MOREL SAUCE

Served with summer vegetables and
fried new potatoes (m,sel)

WELL MATURED CHEESES

With homemade walnut bread (m,g)

BUTTERMILK PANNACOTTA

Served strawberries, basil and mint sorbet and
pistachio biscuit
(e,m,n)

3 Courses 765,- Wine offer 765,-

4 Courses 845,- Wine offer 845,-

5 Courses 925,- Wine offer 925,-

6 Courses 995,- Wine offer 995,-

Our menu digital:



SOUP AND STARTERS

CREAM OF FISH SOUP

Added white wine and fish of the day
290,- (m,sel,f,b,s)

PLATE OF TAPAS

Served with Serrano ham, salami, Manchego
cheese, olives, salted almonds
and dried tomatoes
325,-(e,se)

GRILLED SCALLOPS

Served with petit pois, miso and citrus
290,- (m,b,f,sel)

CARPACCIO OF ELK WITH PEPPER

Served with olive oil, rocket salad, pine nuts
and Eiker cheese
270,- (m,e,f)

SALMON SASHIMI

Served with cucumber, herb mayonnaise and
pickled mustard seeds, ponzu
270,- (f,so,e,se)

VEGETARIAN

BEETROOT CARPACCIO

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

FISH

GRILLED ARCTIC CHAR WITH POTATO PURÉE

Served with summer vegetables,
and estragon sauce
410,- (f,m,g,sel)

TURBOT AND LOBSTER IN WHITE WINE AND DILL SAUCE

Served with asparagus, spinach,
boiled potatoes and salmon roe
440,- (f,m,s)

MEAT

PINK ROASTED FILLET OF REINDEER WITH GAME SAUCE

Served with glazed carrots, celery, mush-
rooms, mashed potatoes and whortleberries
445,- (m,sel)

FILLET OF VEAL WITH MOREL SAUCE

Served with cabbage, summer vegetables and
fried new potatoes
445,- (m,sel)

CHEESE AND DESSERT

WELL MATURED CHEESES

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

CHOCOLATE MOUSSE CAKE

Served with elderflower ice-cream,
raspberries and rhubarb
165,- (m,e,n)

CRÈME BRÛLÉE

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

BUTTERMILK PANNACOTTA WITH STRAWBERRIES

Served with basil and mint sorbet
and pistachio biscuit
165,- (m,n)

LITTLE DESSERT

Homemade coconut or vanilla ice cream with
strawberry sauce
140,- (m,e)

