

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 fish soup

White wine added

(m,s)

or

Raw marinated salmon

Served with pickled mustard seeds, cucumber, herb mayonnaise and ponzu sauce

(f,so,se)

Fillet of veal with bearnaise sauce

Served with summer vegetables and roasted potatoes

(f,m)

or

Grilled arctic char with estragon sauce

Served with summer vegetables, estragon sauce and potato purè

(f,e,m,se)

Matured cheeses

Served with walnut bread and homemade jam

(m,g,n)

or

Strawberry soup

Served with coconut or vanilla ice-cream

(m,e,n)

3 Courses 665,-

Our menu digital:



SOUP, SALAD AND STARTERS

Cream of fish soup

White wine added

310,- (m,s)

Skagen seafood mix

Served on sour dough bread

290,- (g,m,e,s,f)

Raw marinated salmon

Served with pickled mustard seeds, cucumber, herb mayonnaise and ponzu sauce

290,- (f,e,se,so)

Hunters sandwich

Fried fillet of reindeer with creamed wild mushrooms

310,- (m,g)

Tapas

Served with serrano ham, salami,

Manchego, oliven and aioli

345,- (m,g,se,e)

Warm chicken salad with serrano ham

Served with avocado, mango and vinaigrette

290,- (m,sen)

Carpaccio of elk

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

310,- (m,e,f,sen)

Beetroot carpaccio

Served with rocket salad, pine nuts, local cheese

270,- (e,sen,m,e)

FISH

Grilled arctic char with estragon sauce

Served with summer vegetables, estragon sauce and potato purè

410,- (f,e,m,sel)

Turbot and lobster

in white wine and dill sauce

Served with asparagus, spinach, boiled potatoes and salmon roe

440,- (m,f,s)

MEAT

Fillet of veal with bearnaise sauce

Served with summer vegetables and roasted potatoes

390,- (e,m)

Pink roasted fillet of reindeer with game sauce

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

445,- (m,sel)

DESSERT AND CHEESE

Matured cheeses

Served with walnut bread and homemade jam

245,- (m,g,n)

Crème brûlée

Served with caramel sauce and sorbet

165,- (m,e,n)

Buttermilk pannacotta with strawberries

Served with basil and mint sorbet and pistachio bisquit

165,- (m,e,n)

Chocolatemousse cake

Served with edelflower-icecream raspberries and rhubarb.

165,- (m,e,n)

Little dessert

Homemade coconut or vanilla ice cream with strawberry soup

140,- (m,e,n)

