

# 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 WITH PUMPKIN PURÉ

Served with chili and soya butter (b,m,f,so)

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### SAUTEED DUCK LIVER WITH MADEIRA SAUCE

Served with pickled autumn fruits (m,e,g,n)

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### TURBOT AND LOBSTER IN WHITE WINE AND DILL SAUCE

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

OR

### FILLET OF LAMB WITH ROSEMARY SAUCE

Served with kale, mushrooms, celeriac purée and new potatoes (m)

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### WELL MATURED CHEESES

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

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### HONEY PANNACOTTA

Served with meadowsweet sorbet and honey comb (e,n)

**3 Courses 785,- Wine offer 785,-**

**4 Courses 865,- Wine offer 865,-**

**5 Courses 955,- Wine offer 955,-**

**6 Courses 995,- Wine offer 995,-**

Our menu digital:



## SOUP

### CREAM OF CHANTERELLES SOUP

Madeira added with sautéed chanterelles  
290,- (m)

## STARTERS

### GRILLED SCALLOP WITH PUMPKIN PURÉE

Served with chili and soya butter  
320,- (b,m,f)

### SAUTEED DUCK LIVER WITH MADEIRA SAUCE

Served on brioche and pickled  
autumn fruits  
320,- (m,e,g,n)

### CARPACCIO OF ELK WITH PEPPER

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

### SERRANO HAM

Served with melon  
290,-

## VEGETARIAN

### BEETROOT CARPACCIO

Served with local cheese from Eiker, pine nuts  
and mushroom mayonnaise  
270,- (m,n,sen)

## FISH

### TURBOT AND LOBSTER IN WHITE WINE AND DILL SAUCE

Served with tender stem broccoli, spinach,  
new potatoes and salmon roe  
460,- (m,f,s)

### PAN FRIED HARDANGER TROUT WITH BUTTER SAUCE

Served with sautéed autumn vegetables and  
small potatoes  
440,- (m,f)

## MEAT

### PINK ROASTED FILLET OF REINDEER WITH GAME SAUCE

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

### FILLET OF LAMB WITH ROSEMARY SAUCE

Served with kale, mushrooms, celeriac purée  
and new potatoes  
440,- (m,sel)

## CHEESE AND DESSERT

### WELL MATURED CHEESES

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

### HONEY PANNACOTTA

Served with meadowsweet sorbet  
and honey comb  
185,- (m)

### CHOCOLATE CAKE WITH BLACK CURRANTS

Served with black currant ice cream  
185,- (e,n,m)

### CRÈME BRÛLÉE

Served with caramel sauce and fresh berries  
and vanilla ice cream  
185,- (e,m)

### LITTLE DESSERT WITH APPLE COMPOTE

Homemade vanilla ice cream or sorbet with  
crumble and meringue  
150,- (m,e)

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

