

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 CHANTERELLE SOUP

Madeira added (m)

OR

SALAD WITH CARPACCIO OF ELK

Served with rocket salad, pine nuts and local cheese from Eiker Farm (f,se)

FILLET OF REINDEER WITH GAME SAUCE

Served with spinach, carrots, mushrooms, whortleberries and potato purée (m)

OR

GRILLED HARDANGER TROUT WITH BUTTER SAUCE

Served with sautéed autumn vegetables and potato purée (f,m)

MATURED CHEESES

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

OR

APPLE COMPOTE AND CRUMBLE

Served with vailla ice cream or sorbet and meringue (e,m)

3 Courses 685,-

Our menu digital:



SOUP, SALAD AND STARTERS

CREAM OF CHANTERELLE SOUP

With Madeira added and sautéed chanterelles
320,- (m)

PAN FRIED HARDANGER TROUT

Served with warm salad and horse radish
sauce
320,- (f,e,se)

CARPACCIO OF ELK

Served with rocket salad, pine nuts and
local cheese from Eiker Farm
320,- (m,e,f,sen)

WARM CHICKEN SALAD WITH SERRANO HAM

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

BEETROOT CARPACCIO

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

HUNTERS SANDWICH

Fried fillet of reindeer with creamed
mushrooms and whortle berries
335,- (m,g)

FISH

TURBOT AND LOBSTER TAIL IN WHITE WINE AND DILL SAUCE

Served with spinach, broccolini and
potato purè and salmon roe
460,- (m,f,s)

GRILLED HARDANGER TROUT WITH BUTTER SAUCE

Served with sautéed autumn vegetables
and potato purè
440,- (m,f)

MEAT

PINK ROASTED FILLET OF REINDEER WITH GAME SAUCE

Served with carrots, spinach, mushrooms and
potato purè and lingonberries
460,- (sel,m)

DESSERT AND CHEESE

MATURED CHEESES

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

CRÈME BRÛLÉE

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

CHOCOLATE CAKE WITH BLACK CURRANTS

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

HONEY PANNACOTTA

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

LITTLE DESSERT WITH APPLE COMPOTE

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

