

A la Carte

Welcome to the traditional
Christmas celebration

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 years 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.

**Menu has to be pre ordered
for groups 6 or more.**

You can take a walk to the old ironworks, which today is the setting of a charming shopping centre – “Bærums Verk Center”.



Welcome to us.

Yours

Ulta og Bob Lagerock



DE HISTORISKE
hotel & spisesteder

Chefs Menu

CHRISTMAS SALAD

Lobster served on red rhubarb salad with avocado, asparagus, sugar peas and mayonnaise (s,f,e,se)

CARPACCIO OF ELK WITH PEPPER

Served with pine nuts, rocket salad and Holtefell cheese

TURBOT AND LOBSTER IN WHITE WINE AND DILL SAUCE

Served with tender stem broccoli, spinach and salmon roe

Or

FILLET OF VENISON WITH CRANBERRY SAUCE

Served with sautéed forest mushrooms, root vegetables and Dauphinoise potatoes

WELL MATURED CHEESES

With homemade walnut bread

SOUR CREAM PANNACOTTA

Whortleberries, wafer biscuit, brown cheese caramel and sorbet

3 Courses 795,- Wine menu 795,-
4 Courses 885,- Wine menu 885,-
5 Courses 985,- Wine menu 985,-
6 Courses 1085,- Wine menu 1085,-

Værtshuset Bærums Verk



Værtshusveien 10, N-1353 Bærum. Tlf. +47 67 80 02 00
www.vaertshusetbaerum.no - post@vaertshusetbaerum.no

Starters

CREAM OF LOBSTER SOUP

Added Cognac
320,- (m,s)

AQUAVIT MARINATED SALMON TROUT

Served with spinach and mustard sauce
290,- (f,sen)

CHRISTMAS SALAD WITH LOBSTER AND GOOSE LIVER

Lobster served on red rhubarb salad with, avocado,
asparagus and mayonnaise
385,- (s,e,f,sen)

TRADITIONAL GROUND MARINATED SALMON TROUT

Served with red onions, sour cream, potatoes and
potato bread "lefser"
345,- (f,m,g)

CARPACCIO OF ELK WITH PEPPER

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

Vegetarian

BEETROOT CARPACCIO

Served with olive oil, rocket salad, pine nuts and
"Eiker cheese"
290,- (m,e,sen)

Fish

TURBOT AND LOBSTER IN WHITE WINE AND DILL SAUCE

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

Meat

FILLET OF VENISON WITH CRANBERRY SAUCE

Served with sautéed mushrooms,
root vegetables and Dauphinoise potatoes
475,- (m,sel)

**PINK ROASTED FILLET OF REIN-
DEER ON A BED OF RED CABBAGE**
Served with potato purée, mushrooms, whortleberries
and game sauce 475,- (m,sel)

SALTED LAMB RIBS "PINNEKJØTT" WITH VOSS SAUSAGE

Served with mashed turnips, potatoes and gravy
480,- (m)

Cheese and desserts

WELL MATURED CHEESES

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

WARM CHOCOLATE CHRISTMAS BROWNIE

Served with berries and vanilla ice cream
185,- (m,e,n)

OLD FASHION CRÈME CAMEL WITH CREAM

Served with caramel sauce and marinated berries
185,- (m,e)

SOUR CREAM PANNACOTTA

Served with wafer biscuit, brown cheese caramel
and sorbet 185,- (m,g,e)

CLOUDBERRY CHEESE CAKE OF THE HOUSE

Served with gingerbread ice cream and cranberry sauce
185,- (m,g,e)

LITTLE DESSERT

Gingerbread ice cream served with caramel sauce
150,- (m,e,g)

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