

Lunch

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 its 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

Ulla og Bob Lagerock



DE HISTORISKE
hotel & spisesteder

Værtshuset Bærums Verk 

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

Lunch Menu

CREAM OF LOBSTER SOUP

Added Cognac

Or

AQUAVIT AND DILL MARINATED SALMON TROUT

Served on spinach with mustard sauce

PINK ROASTED FILLET OF REIN- DEER WITH CREAM SAUCE

Served on red cabbage with potato purée,
glazed carrots and whortleberries

Or

CHRISTMAS COD WITH PARSLEY AND PINE NUT CRUST

Served with potato purée, glazed carrots,
peas and butter sauce

OLD FASHION CRÈME CARAMEL WITH CREAM

Served with caramel sauce and marinated berries

3-courses 695,-





Salad and Starters

CREAM OF LOBSTER SOUP

Added Cognac
350,- (m,s)

CARPACCIO OF ELK WITH PEPPER

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

SALAD WITH WARM CHICKEN BREAST

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

CHRISTMAS SALAD WITH LOBSTER AND GOOSE LIVER

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

ASSORTED HERRING WITH RYE BREAD

Served with boiled potatoes and dark rye bread
320,- (g,f,sen)

HUNTER'S SANDWICH

Fried fillet of reindeer with creamed wild mushrooms
335,- (g,m)

TRADITIONAL GROUND MARINATED SALMON

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

Fish

CHRISTMAS COD WITH PARSLEY AND PINE NUT CRUST

Served with potato purée, glazed carrots,
peas and butter sauce
440,- (m,f)

AQUAVIT AND DILL MARINATED SALMON TROUT

Served with spinach, creamed potatoes
and mustard sauce
365,- (m,f,sen)

Meat

PINK ROASTED FILLET OF REIN- DEER WITH CREAM SAUCE

Served on red cabbage with potato purée, glazed carrots
and whortleberries
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 CARAMEL WITH CREAM

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

SOUR CREAM PANNACOTTA

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

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)

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

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