SANNÆS POTTERI & TEGLFABRIQUE
ETABL. 1783
GamlaVærket
GJÆSTGIVERI OG TRACTERINGSSTED
by Kronen Hotels

STARTERS

"Fru Tronæs" Creamy Fish Soup *NOK 199,- / 295,-*
Creamy fish soup cooked on fish stock, dill and white wine. Served with salmon, white fish, hand-peeled shrimp, root vegetables, freshly baked bread and whipped butter

Contains: fish, shellfish, milk, sulphites, celery and wheat in bread

Domaine Les Senties Saint Bris *gl. 145,- / btl. 705,-*

Gravlax *NOK 235,-*
A classic served with a rich mustard sauce and boiled quail eggs.

Contains: fish, mustard and egg

Domaine Les Senties Saint Bris *gl. 145,- / btl. 705,-*

Grilled Tenderloin *NOK 270,-*
Tender beef served with creamy corn and browned butter

Contains: milk

Marques de Somera Tempranillo *gl. 130,- / btl. 650,-*

Quinoa Bowl with Pesto and Grilled Chicken *NOK 235,-*
Fresh salad with quinoa, seasonal vegetables, pesto, grilled chicken and the house dressing (Falafel can be substituted for the chicken)

Contains: cashew nuts, egg and mustard

Domaine Les Senties Saint Bris *gl. 145,- / btl. 705,-*

STARTERS - PLANT-BASED

Yellow Pea Falafel *NOK 165,-*
Homemade falafel served with hummus, plant-based yoghurt, tamarind and crispy chickpea noodles

Contains: sesame

Rebgarten, Riesling Trocken gl. 138,- / btl. 690,-

DE HISTORISKE

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FOR SHARING

Cured Meat Platter with Local Cheeses
A selection of local cheeses: Trippel Jærsk, white mould cheese with blackcurrant from Ystepikene, Jærost from Voll Ysteri, and chèvre from Haukeli Gardsysteri
Served with Serrano ham and salami from ASK
Accompanied by homemade sourdough crispbread, crostini, olives, fig jam and bacon marmalade

Contains: milk, wheat and sulphites

2 persons NOK 495,-
or
4 persons NOK 765,-

Olim Bauda La Villa Barbera d'Asti 2024 gl. 179,- / btl. 895,-

EXTRA ON THE SIDE

Baked Jæren potatoes	*NOK 69,-*
Homemade mashed potatoes	*NOK 59,-*
French fries	*NOK 69,-*
Homemade sourdough bread with whipped butter	*NOK 59,-*

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MAIN COURSES - MEAT

Cammerherre "Betzon's" Grilled Tenderloin *NOK 465,-*
Beef tenderloin with parsnip purée, baked Jæren potatoes and carrots, demi-glace and lingonberry jelly

Contains: milk and sulphites

Stoka Kras Teran 2023 *gl. 190,- / btl. 970,-*

BBQ Pulled Beef Burger *NOK 295,-*
Slow-cooked beef cheek in homemade apple cider BBQ sauce
Served in a brioche bun with chimichurri mayonnaise, cheddar, pickled onion, cucumber, bell pepper and rocket, Served with French fries

Contains: wheat, egg, mustard and milk

Marques de Somera Tempranillo *gl. 130,- / btl. 650,-*

MAIN COURSE - FISH

Cod Baked with Bay Leaf *NOK 325,-*
Served with small, sweet peas, browned butter and crispy Jerusalem artichoke chips.

Contains: fish and milk

Fals Bay Chenin Blanc 2024 gl. 125,- / btl. 625,-

MAIN COURSE - PLANT-BASED

Cauliflower Steak *NOK 205,-*
Oven-baked cauliflower served with cauliflower purée, fried oyster mushrooms, tomato confit and herb oil

Fals Bay Chenin Blanc 2024 gl. 125,- / btl. 625,-

DE HISTORISKE

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CHRISTMAS SPECIALTIES

Lutefisk from Brødrene Berg on Værøy in Lofoten *NOK 695,-*
Traditional lutefisk from Brødrene Berg, served with crispy fried bacon, boiled Jæren potatoes and GamlaVærket's creamy pea stew. A velvety mustard sauce adds tang, while lefse, brown cheese, sweet syrup and mustard create a perfect balance of Christmas flavours.

Contains: fish, milk, wheat and mustard ***Supplement for second serving NOK 135,-***

Domaine Orion, Chablis 2020 *gl. 220,- / btl. 1100,-*

Pinnekjøtt (Norwegian steamed lamb ribs) *NOK 545,-*
Served with flavourful Voss sausage, mashed swede, butter-steamed Brussels sprouts, jus and boiled Jæren potatoes.

Contains: milk

Marques de Somera Tempranillo *gl. 130,- / btl. 650,-*

Classic Crispy Roast Pork Belly *NOK 525,-*
Perfectly roasted pork belly with golden, crackling rind. Served with juicy pork sausage patties, prunes, apple wedges and homemade red cabbage for balanced acidity. Boiled Jæren potatoes and gravy complete this tribute to Christmas traditions – flavourful and unforgettable.

Contains: milk and sulphites

Marques de Somera Tempranillo *gl. 130,- / btl. 650,-*

Christmas Platter *NOK 535,-*
A Christmas feast on a plate: crispy roast pork belly with perfect crackling, hand-fried pork sausage patties, Christmas sausage, homemade red cabbage, classic pinnekjøtt, Voss sausage, mashed swede, butter-steamed Brussels sprouts and flavourful lamb-rib drippings. Served with boiled Jæren potatoes, rich Christmas gravy and lingonberries.

Contains: milk, sulphites and wheat

Marques de Somera Tempranillo *gl. 130,- / btl. 650,-*

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DESSERT

Hazelnut Bavarois *NOK 165,-*
Served with caramelised hazelnuts, caramel sauce and fresh apple sorbet from Egersund Ice Cream and Chocolate Factory

Contains: egg, hazelnuts and milk

Domaine De Barrubio gl. 88,- / btl. 525,-

Warm Chocolate-Espresso Brownie *NOK 195,-*
Freshly baked brownie served in a cast-iron pan with vanilla ice cream from Egersund Ice Cream and Chocolate Factory and walnut brittle

Contains: wheat, egg, milk and walnuts

Niepoort, LBV Douro e Porto 2018 gl. 77,- / btl. 930,-

GamlaVærket's Homemade Crème Caramel *NOK 175,-*
Silky-smooth caramel pudding served with crispy kransekake (Norwegian almond ring cake), caramel sauce and whipped cream. An elegant and traditional end to the meal.

Contains: egg, milk, wheat and almonds

Egge Gård Iseple *gl. 148,- / btl. 890,-*

CHILDREN'S MENU

Homemade Chicken Nuggets *NOK 145,-*
Crispy homemade chicken nuggets served with French fries and salad

Contains: wheat and egg

Sausages with Mashed Potatoes *NOK 145,-*
Grilled sausages from Gamletun Gaard served with mashed potatoes, brown gravy and salad

Contains: milk and sulphites

DE HISTORISKE