

STARTER

"Fru Tronæs" Creamy fish soup

Starter kr. 195,- / Main Course kr. 255,-

Our signature soup made from a traditional recipe. Fresh fish, hand-peeled shrimp, and shredded vegetables in a creamy base. Served with freshly baked bread and organic Røros butter. A true classic with the taste of Norwegian coastal tradition.

Contains: Fish, shellfish, milk, wheat, sulfite, and celery.

Robert Weil, Riesling Tradition 2021

gl. 120,- / fl. 595,-

Salad with Confit Duck Leg

kr 225,-

A flavorful salad with tender confit duck leg, sweet oven-roasted pumpkin, and crunchy walnuts. Finished with a fresh cranberry vinaigrette that brings the perfect balance of sweetness, acidity, and richness.

Contains: Walnuts and sulfite

Monastier, Cabernet Sauvignon Pays d'Oc 2022

gl. 120,- / fl. 595,-

Pie with Golden and Chioggia Beets

kr.145,-

A colorful and flavorful vegan pie filled with rich béchamel sauce, sweet beets and apple. Served on a bed of fresh salad – a dish that combines creamy richness with bright, green freshness.

Contains: Wheat

Giol Pinot Grigio

gl. 138,- / fl. 690,-



MAINCOURSE

Grilled Striploin of Beef

kr. 435,-

Tender and juicy beef with a flavorful fat cap, grilled to enhance its rich taste. Served with velvety parsnip purée, glazed carrots, oven-roasted Jæren potatoes with garlic and parsley, and a full-bodied red wine sauce – a classic meat dish with elegant accompaniments.

Contains: Wheat, milk and sulfite

Christmas Cod

kr. 395,-

Perfectly steamed cod fillet, served with crispy fried bacon for a delightful contrast of textures. Accompanied by classic boiled Jæren potatoes and traditional pea purée. A creamy mustard sauce rounds off the dish beautifully.

Contains: fish, milk, wheat gluten, and mustard

Domaine Les Senties Saint Bris

gl. 146,- / fl. 730,-

Grilled Pumpkin and Chickpeas in Curry

kr. 175,-

A hearty and aromatic vegan dish with grilled pumpkin, chickpeas, and seasonal vegetables in a spiced curry. Served with warm naan bread that adds the perfect balance of richness and freshness.

Contains: Wheat

Giol Pinot Grigio

gl. 138,- / fl. 690,-



CHRISTMAS SPECIALITIES

Lutefisk from Brødrene Berg, Værøy in Lofoten **kr. 645,-**

Traditional lutefisk from Brødrene Berg, served with crispy fried bacon, boiled Jæren potatoes, and GamlaVærket's creamy pea purée. A velvety mustard sauce adds a touch of acidity, while flatbread, brown cheese, sweet syrup, and mustard create the perfect balance of Christmas flavors.

Contains: fish, milk, wheat gluten, and mustard

Extra serving: kr. 125,-

Domaine Les Senties Saint Bris

gl. 146,- / fl. 730,-

Cured Lamb Ribs (Pinnekjøtt) **kr. 545,-**

Served with flavorful vossakorv (smoked sausage), silky smooth mashed rutabaga, buttered Brussels sprouts, pan juices, and boiled Jæren potatoes.

Contains: milk

Olim Bauda La Villa Barbera d'Asti 2024

gl. 179,- / fl. 859,-

Classic Crispy Pork Belly **kr. 515,-**

Perfectly roasted pork belly with golden, crackling skin. Served with juicy pork patties, prunes, apple wedges, and homemade red cabbage for a balanced touch of acidity. Boiled Jæren potatoes and rich gravy complete this tribute to traditional Norwegian Christmas flavors — hearty and unforgettable.

Contains: milk and sulfites

Finca Monica Rioja Crianza

gl. 139, / fl. 700,-

Traditional Christmas Plate **kr. 525,-**

A Christmas feast on a plate: crispy roasted pork belly, handmade pork patties, Christmas sausage, homemade red cabbage, traditional pinnekjøtt, vossakorv, silky smooth mashed rutabaga, buttered Brussels sprouts, and flavorful lamb fat. Served with boiled Jæren potatoes, rich Christmas gravy, and lingonberries.

Contains: milk, sulfites, and wheat gluten

Olim Bauda La Villa Barbera d'Asti 2024

gl. 179,- / fl. 859,-



CHEF'S 3-COURSE MENU RECOMMENDATION

"Fru Tronæs" Creamy fish soup

*Our signature soup made from a traditional recipe. Fresh fish, hand-peeled shrimp, and shredded vegetables in a creamy base. Served with freshly baked bread and organic Røros butter.
A true classic with the taste of Norwegian coastal tradition.*

Contains: Fish, shellfish, milk, wheat, sulfite, and celery.

Traditional Christmas Plate

A Christmas feast on a plate: crispy roasted pork belly, handmade pork patties, Christmas sausage, homemade red cabbage, traditional pinnekjøtt, vossakorv, silky smooth mashed rutabaga, buttered Brussels sprouts, and flavorful lamb fat. Served with boiled Jæren potatoes, rich Christmas gravy, and lingonberries.

Contains: milk, sulfites, and wheat gluten

Rice Cream with Strawberry Sauce

Light and fluffy rice cream topped with fresh strawberry sauce and chopped roasted almonds for extra texture. A classic dessert that perfectly rounds off the Christmas meal.

Contains: milk, almonds, and sulfites

kr. 795,- per person

Vinpakke kr. 495,- per person

Alle retter kan også bestilles enkeltvis.





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

MAINCOURSE

Smash Burger with Cheese and Bacon

kr 230,-

Juicy 120 g burger with melted cheese, crispy bacon, fresh salad, pickled cucumber, pickled onion, and GamlaVærket's own burger sauce.

Hungry for more?

Double up: extra patty + 120g

kr 55,-

Triple: when you're really hungry +240g

kr 110,-

Extra blue cheese

kr 40,-

Contains: Melk, wheat, egg, mustard and sulfite

Monastier, Cabernet Sauvignon Pays d'Oc 2022

gl. 119,- / fl. 595,-

SUNDAY DINNER

Homemade Meatballs

kr. 255,-

A true taste of Norwegian tradition. Juicy meatballs served with pea purée, Jæren potatoes, carrots, brown gravy, and lingonberries – classic comfort food from the Norwegian kitchen.

Contains: Milk and sulfite

Finca Monica Rioja Crianza

gl. 139, / fl.700,-

KIDS' MENU (for children up to 12 years)

"GamlaVærkets" burger

kr. 115,-

A smaller version of our popular burger, served with fresh salad, crispy fries, and ketchup. A tasty favorite for the little ones!

Contains: Wheat, sesame seeds, and sulfite

Fish Fingers

kr. 115,-

Crispy fish fingers served with golden fries. A simple and tasty favorite for young food lovers!

Contains: Fish, sulfite, and wheat

Grilled sausage

kr. 115,-

Juicy grilled sausages served with fresh seasonal vegetables and crispy fries. A delightful dish that's always a favorite!

Contains: Sulfite and milk



DE HISTORISKE
KJØKKEN



SANNÆS POTTERI & TEGLFABRIQUE
— ETABL. 1783 —
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DESSERT

Rice Cream with Strawberry Sauce

kr. 149,-

Light and fluffy rice cream topped with fresh strawberry sauce and chopped roasted almonds for extra texture. A classic dessert that perfectly rounds off the Christmas meal.

Contains: milk, almonds, and sulfites

Domaine De Barroubio 0,375

gl. 80,-/fl.995,-

Chocolate Fondant

kr. 159,-

An irresistible chocolate fondant with a molten center, served with fresh berries and vanilla ice cream — a harmonious and indulgent end to the meal.

Contains: wheat, milk, and eggs

Baricchi Icewine Spumante

gl.66,-/fl.985,-

GamlaVærket's Homemade Caramel Pudding

kr. 169,-

Silky smooth caramel pudding served with crispy almond cake (kransekake), caramel sauce, and whipped cream. An elegant and traditional finale to the meal.

Contains: eggs, milk, wheat gluten, and almonds

Domaine De Barroubio 0,375

gl. 80,-/fl.995,-

CHEESE

"GamlaVærkets" Cheese Platter of Local Cheeses

kr. 225,-

A tasty platter with a selection of local cheeses: Fønix from Stavanger Ysteri, Jærost from Voll, Chevre from Haukeli, and Camembert from Jersey Meieriet. Served with apple marmalade, honey, walnuts, and crispy rye chips. A perfect sharing platter for cheese lovers!

Contains: milk, rye, sulfites, and walnuts

Niepoort, LBV Douro e Porto 2018

gl. 77,-/fl. 930,-

