



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 Traditional

gl. 120,- / fl. 595,-

Caesar salad

kr. 225,-

Crisp romaine lettuce tossed with juicy cherry tomatoes, smoky bacon, tangy pickled onions, and crunchy croutons. Topped with toasted sesame seeds for a nutty twist and drizzled with our creamy Caesar dressing for a perfect balance of flavour in every bite.

Contains: milk, mustard, egg, fish, wheat, sulfite and sesame

Giol, Pinot Grigio

gl. 135,- / fl. 675,-

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

Robert Weil, Riesling Traditional

gl. 120,- / fl. 595,-

Black Tiger-Prawns

kr. 115,-

Large, juicy prawns marinated in olive oil, parsley, garlic, and a hint of chili. Served sizzling hot in a cast-iron pan with a rich tomato sauce and freshly baked sourdough bread – perfect for dipping.

Contains: Shellfish and wheat

Domaine Les Santies Saint Bris

gl. 146,- / fl. 730,-





SANNÆS POTTERI & TEGLFABRIQUE
ESTABL. 1783
GamlaVærket
GJÆSTGIVERI OG TRACTERINGSSTED
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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

Dosio, Barbera D'Alba

gl. 179,- / fl. 895,-

Oven-Baked Monkfish

kr. 410,-

Delicate oven-baked monkfish served with seasonal vegetables, golden pan-fried Jæren potatoes, crispy cured ham chips, and a rich, creamy cheese sauce – a dish that balances elegance with hearty flavors.

Contains: Fish and milk

Domaine Les Santies Saint Bris

gl. 146,- / fl. 730,-

Slow-Roasted Pork Neck

kr. 285,-

Juicy pork neck seasoned with a pepper crust and slow-braised in beer for deep flavor and richness. Served with butter-fried cabbage and creamy mashed potatoes – a solid, classic dish of traditional comfort food with a modern twist.

Contains: Wheat and milk

Monastier, Cabernet Sauvignon Pays d'Oc 2022

gl. 120,- / fl. 595,-

Plukkfisk Croquettes

Starter kr. 115,- / Main Course kr 195,-

Our own twist on the traditional plukkfisk: flavorful croquettes of cod and potato, filled with smoked leek, bacon, and caramelized onion. Served with creamy leek mayonnaise and a trio of salads – sauerkraut, fresh green salad, and cabbage salad with mustard vinaigrette.

Contains: Fish, milk, wheat, egg and mustard

Giol, Pinot Grigio

gl. 135,- / fl. 675,-

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

Robert Weil, Riesling Traditional

gl. 120,- / fl. 595,-



DE HISTORISKE
BYGGERI & RESTAURERING



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CHEF'S 3-COURSE MENU RECOMMENDATION

Creamy Celeriac Soup

A velvety soup with the round, delicate flavor of celeriac, topped with crispy fried kale and a hint of truffle oil. An elegant starter that combines simplicity with refinement.

Contains: Celery

Stuffed Chicken Breast from Hå

Tender and juicy chicken breast from Hå, filled with spinach, mushrooms, and creamy ricotta. Coated in crispy panko for extra texture and flavor. Served with seasonal vegetables, creamy mashed potatoes, and a delicate white wine sauce. A dish that combines rustic charm with elegance.

Contains: Milk, egg, wheat and sulfite

Espresso Parfait

Rich and creamy espresso parfait with crunchy crumble and fresh berry coulis. A dessert that balances sweetness and acidity, offering an elegant finish to the meal.

Contains: Wheat, milk and egg

kr. 695,- per person

Vinpakke kr. 495,- per person

Alle retter kan også bestilles enkeltvis.



DE HISTORISKE
S. 1848 P. 1848





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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

Marco Real Rioja

gl. 130,/ fl.650,-

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



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DESSERT

Rhubarb Crumble Pie

kr. 135,-

Tangy and sweet rhubarb with a crunchy crumble topping – served with smooth vanilla ice cream.

Contains: milk, wheat

Domaine De Barroubi, Muscat blanc

gl. 80,-

Sjokoladefondant

kr. 155,-

En uimotståelig sjokoladefondant med flytende kjerne, servert med friske bær og vaniljeiskrem som skaper en harmonisk avslutning på måltidet.

Contains: Wheat, milk and egg

Baricchi Iswine Spumante

gl. 66,-

Basque Cheesecake

kr. 145,-

Creamy and rich Basque-style cheesecake, served with a luscious chocolate sauce, crunchy biscuit crumble, and fresh berries. A sweet finale with both richness and freshness.

Contains: Wheat, milk and egg

Domaine De Barroubi, Muscat blanc

gl. 80,-

CHEESE

“GamlaVærkets” Cheese Platter of Local Cheeses

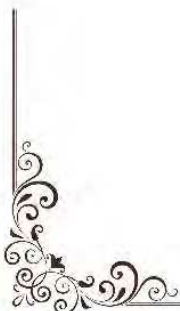
kr. 225,-

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 2017

gl. 70,- / fl. 785,-



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