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

STARTERS

"Fru Tronæs" Creamy Fish Soup *kr. 195,- / 295,-*
Creamy fish soup made with fish stock, white wine, and dill. Served with salmon, white fish hand-peeled shrimp, carrot, and celeriac. Homemade bread and whipped butter.

Contains: fish, shellfish, milk, wheat (in bread), sulphites, celery

Domaine Les Senties Saint Bris *gl. 145,- / fl. 725,-*

Sterling Halibut Tartare *kr. 235,-*
Hand cut halibut with capers and marinated onion. Served with cured egg yolk aioli and toasted sourdough.

Contains: fish, egg, wheat

Giol Pinot Grigio *gl. 138,- / fl. 690,-*

Baked Trippel Jærsk from Ystepikene *kr. 175,-*
Trippel Jærsk cheese baked with honey, herbs, and roasted nuts. Served with homemade sourdough bread, sourdough crispbread, and bacon marmalade.

Contains: milk, wheat, nuts

Robert Weil, Riesling Tradition 2021 *gl. 125,- / fl. 625,-*

Burrata from Ostverkstedet *kr. 215,-*
Local burrata with ruccola, cherry tomatoes, basil pesto, roasted cashews, and lemon. Finished with nuts and herb oil.

Contains: milk, nuts

Giol Pinot Grigio *gl. 138,- / fl. 690,-*

Slow-Baked Beetroot with Cashew Cream *kr. 145,-*
Slow-baked beets with vegan cashew cream, roasted walnuts, capers, and green herb oil.

Contains: nuts

Monastier, Cabernet Sauvignon Pays d'Oc 2022 *gl. 130,- / fl. 650*

DE HISTORISKE

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TO SHARE

Charcuterie Board with Local Cheeses
A selection of local cheeses: Trippel Jærsk, blackcurrant white-mold cheese from Ystepikene, Jærosten 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. A sharing platter with a strong local character.

Contains: milk, wheat, sulphites

2 person kr. 495,- or 4 person kr. 765,-
Olim Bauda La Villa Barbera d'Asti 2024 *gl. 179,-/ fl.895,-*

EXTRA SIDES

Baked Jæren Potatoes	*kr. 69,-*
Homemade Mashed Potatoes	*kr. 59,-*
French Fries	*kr. 69,-*
Homemade Sourdough Bread with Whipped Butter	*kr. 59,-*

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MAIN COURSES – FISH

Oven-Baked Halibut with Olive Tapenade *kr. 425,-*
Oven-baked Sterling halibut topped with a tapenade of olives and sundried tomatoes. Served with baked celeriac purée and a warm salad of kale and sugar snap peas with citrus.

Contains: fish, milk, wheat

Domaine Les Senties Saint Bris *gl. 145,- / fl. 725,-*

MAIN COURSES – MEAT

Duck Breast with Orange and Cognac Sauce *kr. 365,-*
Pink-roasted duck breast served with an orange and cognac sauce. Accompanied by silky carrot purée and a warm salad of barley and kale with caramelized onions and lingonberries.

Contains: milk, barley

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

Red Wine Braised Beef Cheeks *kr. 275,-*
Slow-braised beef cheeks cooked in red wine. Served with mustard mashed potatoes, onion and carrot salad with red currants, and crispy parsnip chips.

Contains: milk, mustard

Finca Monica Rioja Crianza *gl. 141, / fl.705,-*

BBQ Burger with Pulled Beef *kr. 295,-*
Slow-cooked beef cheek, hand-pulled and coated in our homemade apple cider BBQ sauce with smoky depth and balanced heat. Served in a brioche bun with chimichurri mayonnaise, marinated onion and cucumber, bell pepper, flame-grilled cheddar, and ruccola. Served with French fries and homemade BBQ sauce.

Contains: wheat, egg, mustard, milk

Monastier, Cabernet Sauvignon Pays d'Oc 2022 *gl. 130,- / fl. 650-*

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MAIN COURSES – PLANT-BASED

Crispy Nordic Croquettes *kr. 215,-*
Crispy cakes of yellow peas served with silky carrot purée, roasted sunflower seeds and dill cream, baked celeriac, and crispy parsnip chips.

Contains: nuts/seeds

Monastier, Cabernet Sauvignon Pays d'Oc 2022 *gl. 130,- / fl. 650,-*

KIDS' MENU

Homemade Chicken Nuggets *kr. 145,-*
Crispy homemade chicken nuggets served with French fries.
Contains: wheat, egg

Bangers & Mash *kr. 145,-*
Grilled sausage from Gamletun Gård served with mashed potatoes and brown sauce.
Contains: milk, sulphites

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THE CHEF'S 3-COURSE MENU

Rich Beef Bouillon with Striploin
Clear and flavorful beef bouillon served with slices of slow-cooked striploin, broccolini and fresh herbs.

Contains: celery

Oven-Baked Salmon with Beetroot and Balsamic Glaze
Salmon glazed with beetroot and balsamico. Served with fresh fennel and dill salad and creamy mashed potatoes.

Contains: fish, milk

Espresso Parfait
Rich and creamy espresso parfait with crunchy crumble and fresh berry coulis.

Contains: wheat, milk, egg

kr. 695,- per person

Wine paring kr. 495,- per person

All dishes are also available individually.

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DESSERT

Dark Chocolate Fondant with Blackcurrant *kr. 160,-*
Warm dark chocolate fondant with a blackcurrant centre. Served with vanilla ice cream, blackcurrant sauce, and cocoa crumble.

Contains: milk, egg, wheat

Novaia Recioto della Valpolicella 0,5 *gl. 117,-/fl. 935,-*

Apple Pie with Raspberry Sorbet *kr. 145,-*
Warm apple pie baked with spices Served with raspberry sorbet, red currant caramel, and crispy caramel shards.

Contains: wheat

Egge Gård Iseple *gl. 148,-/fl.890,*

Basque Cheesecake with Lemon Curd *kr. 170,-*
Creamy cheesecake baked at high heat to create a lightly caramelized surface and a soft centre. Served with fresh lemon curd.

Contains: milk, egg

Domaine De Barroubio 0,375 *gl. 88,- / fl. 525,-*

DE HISTORISKE