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

STARTERS

" Fru Tronæs " Creamy Fish Soup *kr. 199,- / 295,-*
Creamy fish soup made with fish stock, dill, and white wine. Served with salmon, white fish, hand-peeled shrimp, root vegetables, homemade bread, and whipped butter.

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

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

Lightly Smoked Mountain Trout *kr. 255,-*
Served with cucumber, sour cream, airy tomato foam, trout roe, and herb oil. Finished with crispy sourdough bread.

Contains: fish, egg, wheat

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

Grilled Beef Striploin *kr. 270,-*
Tender beef served with creamed sweetcorn and browned butter.

Contains: milk

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

Quinoa Bowl with Pesto and Grilled Chicken *kr. 235,-*
Fresh salad with quinoa, seasonal vegetables, pesto, and the house dressing.
Also available with homemade falafel instead of chicken.

Contains: cashew nuts, egg, mustard

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

DE HISTORISKE

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PLANT-BASED STARTERS

Yellow Pea Falafel *kr. 165,-*
Homemade falafel served with hummus, plant-based yogurt, tamarind, and crispy chickpea noodles.

Contains: sesame

Rebgarten, Riesling Trochen *gl. 138,- / fl. 690,-*

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 – MEAT

Grilled Beef Tenderloin *kr. 465,-*
Beef tenderloin served with parsnip purée, roasted Jæren potatoes and carrots, demi-glace, and lingonberry jelly

Contains: milk, sulphites

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

Slow-Braised Beef Cheeks *kr. 335,-*
Tender beef cheeks glazed with soy and ginger. Served with seasonal vegetables, carrot purée, and chilli dressing.

Contains: milk, mustard

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

BBQ Pulled Beef Burger *kr. 295,-*
Slow-cooked beef cheek in homemade apple cider BBQ sauce. Served in a brioche bun with chimichurri mayonnaise, cheddar cheese, pickled onions, cucumber, bell peppers, and rocket salad. Served with French fries.

Contains: wheat, egg, mustard, milk

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

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MAIN COURSES – FISH

Lightly Smoked Mountain Trout Fillet *kr. 365,-*
Served with a warm tomato and herb vinaigrette, green beans, citrus aioli, and crispy trout skin.

Contains: fish, egg, mustard

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

Lutefisk from Brødrene Berg, Værøy in Lofoten ***kr. 695,-***
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 Orion, Chablis 2020 *gl.220,- / fl.1100,-*

MAIN COURSES – PLANT-BASED

Cauliflower Steak *kr. 205,-*
Oven-roasted cauliflower served with cauliflower purée, sautéed oyster mushrooms, tomato confit, and herb oil.

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

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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DESSERTS

Hazelnut Bavarois *kr.165,-*
Served with caramelized hazelnuts, caramel sauce, and fresh apple sorbet

Contains: milk, egg, milk, hazelnuts

Domaine De Barrubio *88,-/525,-*

Warm Chocolate Brownie *kr. 195,-*
Freshly baked brownie served in a cast-iron pan with homemade vanilla ice cream from Egersund Ice Cream & Chocolate Factory and walnut praline crunch.

Contains: wheat, egg, milk, walnuts

Niepoort, LBV Douro e Porto 2018 *77,-/930,-*

Raspberry Fudge Cake *kr. 220,-*
Raspberry fudge cake served with homemade raspberry sorbet from Egersund Ice Cream & Chocolate Factory.

Contains: cashew nuts, almonds

Egge Gård Iseple *148,-/890,-*

DE HISTORISKE