



## SOUP, SALAD & STARTERS

### **"Fru Tronæs" Creamy fish soup**

**kr. 195,- / 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, sulfites, and celery.*

### **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, sulphite and sesame*

### **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*

### **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*

### **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*





## MAIN COURSES

### **Brunch plank**

**kr. 225,-**

*A delicious spread to start your day! Enjoy a fluffy omelette filled with cheese and crispy bacon bits, alongside a creamy yoghurt topped with berry coulis and crunchy granola. Paired with a fresh salad, a buttery croissant with jam, and your choice of a ½ sandwich: shrimp, chicken, or our homemade beef patty. A perfect mix of savory and sweet for a satisfying brunch experience!*

*Contains: egg, milk, wheat, mustard and sulfites*

### **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*

*Triple: when you're really hungry +240g*

*Extra blue cheese*

**kr 55,-**

**kr 110,-**

**kr 40,-**

*Contains: Melk, wheat, egg, mustard and sulfite*

### **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*

### **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.*

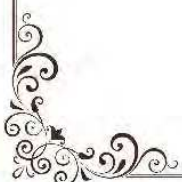
*Contains: Fish, milk, wheat, egg and mustard*

### **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*





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## **CHEF'S 2-COURSE LUNCH MENU**

### ***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*

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### ***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. 395,- per person**

*Alle retter kan også bestilles enkeltvis.*



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## SANDWICHES

### **Chicken sandwich**

**kr. 235,-**

*One of our most popular dishes, this hearty chicken sandwich features a tender chicken fillet from Jæren, grilled to perfection and served on warm, toasted bread. Accompanied by crispy bacon, fresh lettuce, ripe tomatoes, and cool cucumber slices. Paired with golden French fries and a side of our house-made aioli for dipping. A true favourite!*

*Contains: Wheat gluten, egg, mustard and sulfites*

### **Shrimp sandwich**

**kr. 245,-**

*A delightful lunch dish that always hits the spot, our shrimp sandwich is served on a bed of crispy lettuce with tender shrimp, organic eggs, and a dollop of creamy mayonnaise. Topped with fresh cucumber slices and a wedge of lemon for a zesty finish, it's the perfect light and refreshing meal.*

*Contains: Seafood, sulfites, wheat gluten, egg and mustard*

### **Beef patty "Karbonade" sandwich**

**kr. 235,-**

*A true classic! GamlaVærket's homemade beef patties, perfectly seasoned and served on fresh bread. Topped with crisp lettuce, sweet caramelized onions, tangy pickled beetroot, and a generous spread of creamy remoulade. A hearty and flavorful sandwich that showcases tradition at its best.*

*Contains: Wheat gluten, milk, sulfites and eggs*



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## DESSERT

### **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*

### **Chocolate Fondant**

**kr. 155,-**

*An irresistible chocolate fondant with a molten center, served with fresh berries and vanilla ice cream — a perfect way to end your meal.*

*Contains: Eggs, wheat, and milk*

### **Rhubarb Crumble Pie**

**kr. 135,-**

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

*Contains: milk, wheat*

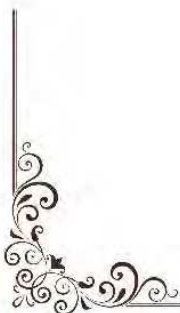
## CHEESE

### **“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*



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*KIDS' MENU (for children up to 12 years)*

***"GamlaVærkets" Burger***

**kr. 115,-**

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

*Contains: wheat, sesame seeds, and sulfites*

***Fish Fingers***

**kr. 115,-**

*Crispy fish fingers served with crispy French fries. A simple and tasty favourite for little food lovers!*

*Contains: fish, sulfites, and wheat.*

***Grilled Sausage***

**kr. 115,-**

*Juicy grilled sausages served with seasonal fresh vegetables and crispy French fries. A lovely dish that always pleases!*

*Contains: sulfites and milk*

*If a child wants a smaller portion of vegetarian or vegan dishes, please contact the waiter, and we can arrange it at half price.*



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