

LIGHT DISHES

"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)

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

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

Yellow Pea Falafel

kr. 165,-

Homemade falafel served with hummus, plant-based yogurt, tamarind, and crispy chickpea noodles.

Contains: sesame

THE CHEF'S 2-COURSE AUTUMN MENU

Slow-braised beef brisket

Served with creamy Jerusalem artichoke gratin with Parmesan, rich mushroom sauce, and crispy Jerusalem artichoke chips.

Contains: eggs, mustard, nutmeg, milk.

Apple with Cinnamon Crumble

Apple with vanilla and lemon, served with a crunchy almond and cinnamon crumble and a light cream cheese mousse.

Contains: milk, wheat, almonds

Kr. 395,-per person - All dishes are also available individually



SANDWICHES & BURGER

Shrimp Sandwich

kr. 265,-

A classic shrimp open sandwich with juicy shrimp served on crisp lettuce and fresh bread. Topped with a soft-boiled egg and our own citrus aioli for a fresh, balanced flavor.

Contains: shellfish, wheat, egg, and mustard

Steak Sandwich

kr. 255,-

Juicy grilled beef sirloin served on toasted bread with chimichurri mayonnaise with a pleasant kick. Topped with crispy onions and served with rucicola and tomato with homemade pesto.

Contains: wheat, egg, mustard, and cashew nuts

Chicken Sandwich

kr. 245,-

Grilled chicken breast from Jæren served on toasted sourdough bread with crispy bacon, fresh lettuce, tomato, and cucumber. Topped with GamlaVærket's house dressing and served with French fries.

Contains: wheat, egg, mustard, and sulphites

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





DESSERTS

Hazelnut Bavarois

kr. 165,-

Served with caramelized hazelnuts, caramel sauce, and fresh apple sorbet from Egersund Ice Cream & Chocolate Factory.

Contains: egg, milk, hazelnuts

Warm Chocolate Espresso 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

Raspberry Fudge Cake

kr. 220,-

Raspberry fudge cake served with homemade raspberry sorbet from Egersund Ice Cream & Chocolate Factory.

Contains: cashew nuts, almonds

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

