

STARTER

"Fru Tronæs" Creamy fish soup

kr. 190,- / 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.

Robert Weil, Riesling Trocken

gl. 120,- / fl. 595,-

Gazpacho

kr. 165,-

Summer on a plate! Cold, flavorful tomato soup with vegetables from Hanasand Farm, served with freshly baked bread and butter.

Contains: milk, wheat, and sulfites.

Giol, Pinot Grigio

gl. 138,-/fl. 690,-

House-Smoked Duck Breast from Gårdsand

kr. 175,-

Delicate smoked duck breast balanced with sweet parsnip purée, fresh arugula, crunchy hazelnuts, and a tangy raspberry vinaigrette.

Contains: milk, mustard, nuts, and sulfites.

Monastier, Cabernet Sauvignon Pays d'Oc 2022

gl. 120,- / fl. 595,-

Moules Frites

kr. 275,-

500 grams of mussels at their finest, steamed in white wine, cream, and shallots for a rich and delicate flavor. Served with crispy fries and homemade aioli – a classic that always delights.

Contains: Shellfish, fish, wheat, mustard, egg, and milk.

Domaine Les Santies Saint Bris

gl. 146,-/fl. 730,-

"GamlaVærkets" Norwegian Fish Hash

kr. 215,- / 300,-

A classic Norwegian traditional dish served in a piping hot cast iron pan, topped with crispy bacon. Accompanied by a fresh vegetable salad and crispy flatbread. A flavorful tribute to Norwegian cuisine.

Contains: Fish, milk, and wheat.

Giol, Pinot Grigio

gl. 135,-/fl. 675,-

MAINCOURSE

"Cammerherre Bentzson´s" Beef Tenderloin

kr. 485,-

Juicy beef tenderloin served with golden duchess potatoes, seasonal vegetables, and a velvety tarragon sauce full of depth and character.

Contains: mustard, sulfites, milk, eggs, and celery.

Dosio, Barbera D'Alba

gl. 179,- / fl. 895,-

Parsley Chili Sausages from Gameltun Gaard

kr. 265,-

Flavourful sausages from Gameltun Gaard in Sandnes, made with Norwegian beef and pork, infused with parsley and chili for a perfect balance of spices. Served with creamy mashed potatoes, fried onions, and a rich beer sauce that enhances the deep flavours.

Contains: Milk and wheat.

Monastier, Cabernet Sauvignon Pays d'Oc 2022

gl. 119,- / fl. 595,-

Pan-Seared Trout

kr. 295,-

Perfectly cooked trout with Norwegian new potatoes, fresh cucumber salad, and classic Sandeffjord butter. A true Norwegian favorite.

Contains: mustard, sulfites, and milk.

Domaine Les Santies Saint Bris

gl. 146,- / fl. 730,-

Grilled Cauliflower

kr. 215,-

Juicy grilled cauliflower meets wild garlic pesto, barley, and an aromatic rosemary vinaigrette – a green highlight!

Contains: sulfites.

Monastier, Cabernet Sauvignon Pays d'Oc 2022

gl. 119,- / fl. 595,-



CHEF'S 3-COURSE MENU RECOMMENDATION

Butter-Steamed Green Asparagus

*A fresh and light dish with green asparagus, smoked salmon,
and a fluffy asparagus cream that melts on the tongue.*

Contains: milk, fish.

Veal Entrecôte

*Tender and juicy veal entrecôte with a flavorful root vegetable ragout,
wild garlic butter, and a fresh, herbaceous chimichurri.*

Contains: sulfites, mustard, and milk.

Lemon Mousse

*Light and refreshing lemon mousse, perfectly balanced with a
crisp crumble that adds a delightful contrast.*

Contains: wheat.

kr. 695,- per person

Vinpakke kr. 495,- per person

Alle retter kan også bestilles enkeltvis.





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

MAINCOURSE

"GamlaVærkets" burger

kr. 250,-

Saftig burger servert med vår egen spesialdressing, frisk salat, løk, tomat, sylteagurk og sprø pommes frites.

Inneholder: Sulfitt, melk, hvete, sennep og egg

Ønsker du ost / blåmuggost eller bacon i tillegg

per valg kr. 20,-

Monastier, Cabernet Sauvignon Pays d'Oc 2022

gl. 119,- / fl. 595,-

SUNDAY DINNER

Hjemmelagde kjøttkaker

kr. 255,-

Norsk tradisjonell husmannskost. Saftige kjøttkaker servert med ertestuing, Jærpoteter, gulrøtter, brunsaus og tyttebær. En ekte smaksopplevelse fra det norske kjøkkenet.

Inneholder: Melk og sulfitt

Marco Real Rioja

gl. 130,- / fl. 650,-

KIDS' MENU (for children up to 12 years)

"GamlaVærkets" burger

kr. 115,-

En mindre versjon av vår populære burger, servert med frisk salat, sprø pommes frites og ketchup. En smakfull favoritt for de små!

Inneholder: Hvete, sesamfrø og sulfitt

Fiskepinner

kr. 115,-

Sprø fiskepinner servert med sprø pommes frites. En enkel og smakfull favoritt for små matelskere!

Inneholder: Fisk, sulfitt og hvete

Grillede pølser

kr. 115,-

Saftige grillede pølser servert med sesongens friske grønnsaker og sprø pommes frites. En herlig rett som alltid faller i smak!

Inneholder: Sulfitt og melk

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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DESSERT

Strawberry Soup

kr. 165,-

The best flavors of summer in a refreshing strawberry soup with silky white chocolate cream and crispy crumble.

Contains: milk, wheat

Baricchi Iswine Spumante

gl. 66,-

Deconstructed Pavlova

kr. 145,-

A new twist on the classic – crisp meringue, velvety vanilla sauce, sweet strawberries, and lightly whipped cream.

Contains: eggs, milk

Baricchi Iswine Spumante

gl. 66,-

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,-

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,-

