



SANNÆS POTTERI & TEGLFABRIQUE  
— ETABL. 1783 —  
**GamlaVærket**  
GJÆSTGIVERI OG TRACTERINGSSTED

by Kronen Hotels

## APPETIZERS

### **“Fru Tronæs” Creamy Fish Soup**

**kr. 179,- / kr. 249,-**

*Our signature soup, made from a traditional recipe. Fresh fish, hand-peeled shrimp, and shredded vegetables in a silky creamy base. Served with freshly baked bread and organic Røros butter. A true classic with the flavour of Norwegian coastal tradition.*

*Contains: fish, shellfish, milk, wheat gluten, sulfites, and celery*

*Robert Weil, Riesling Trocken 2021*

*gl. 119,- / fl. 595,-*

### **French Onion Soup**

**kr. 159,-**

*Caramelized onions in rich beef broth, topped with crispy sourdough bread and gratinated Jærost. A warm and flavourful autumn classic from France.*

*Contains: wheat gluten, milk, celery, and egg*

*Weinhaus Robert Weil, Unique Chardonnay 2022*

*gl. 144,- / fl. 720,-*

### **Beet Carpaccio**

**kr. 119,-**

*Thin slices of yellow beets, served with silky beetroot cream, crispy polka beet flakes, arugula salad, roasted almonds, and vegan feta cheese. A fresh and delicate flavour combination.*

*Contains: almonds and sulfites*

*Weinhaus Robert Weil, Unique Rosé 2022*

*gl. 130,- / fl. 650,-*

### **Norwegian Toasted Sandwich**

**kr. 179,-**

*Crispy sourdough bread topped with flavourful fenalår (cured meat from salted and dried lamb), melted Jærost, fresh arugula salad, and a perfectly poached egg. A rustic and rich flavour experience with Norwegian ingredients.*

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

*Chanzy, Les Fortunés Pinot Noir Bourgogne 2021*

*gl. 195,- / fl. 975,-*

### **Beef Tartare**

**kr. 219,-**

*Classic raw beef served with capers, radish, pickled onions, and cornichons. Topped with creamy egg yolk and accompanied by fresh bread and butter. A true delicacy for meat lovers.*

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

*Camila Mélinand, Fleurie Beaujolais 2021*

*gl. 191,- / fl. 955,-*



DE HISTORISKE  
SINCE 1988





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## MAIN COURSES

**“Cammerherre Bentzson's” Tenderloin** **kr. 425,-**

*Our classic! Tender beef tenderloin served with silky carrot purée, seasonal fresh vegetables, rich pepper sauce, and oven-baked Jær potatoes. An elegant and flavourful dish.*

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

*Bodega Muga, Reserva Rioja 2019* *gl. 196,- / fl. 980,-*

**Coq au Vin Blanc** **Kr. 235,-**

*Tender chicken thighs braised in white wine with shallots and mushrooms. Served with silky creamy mashed potatoes. A traditional and flavourful French classic.*

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

*Chanzy, Les Fortunés Pinot Noir Bourgogne 2021* *gl. 195,- / fl. 975,-*

**Halibut with Potato Crust** **kr. 395,-**

*Tender halibut filet covered with a crispy potato crust, served with sautéed spinach, Brussels sprouts, green beans, and onions. Accompanied by a chorizo butter sauce that adds an exciting flavour. A delicate seafood dish with character.*

*Contains: fish, milk, egg, and sulfites*

*André Dézat, Pouilly-Fumé Loire 2022* *gl. 186,- / fl. 930,-*

**“GamlaVærkets” Plukkfisk** **kr. 215,- / 299,-**

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

*Contains: fish, milk, and wheat gluten*

*Robert Weil, Riesling Trocken 2021* *gl. 119,- / fl. 595,-*

**Homemade Falafel** **kr. 195,-**

*Crispy falafel served with spiced peanut and tahini cream, sautéed seasonal vegetables, and oven-baked Jær potatoes. A flavourful and healthy vegan dish that adds an exotic twist to dinner.*

*Contains: peanuts and sesame*

*Robert Weil, Riesling Trocken 2021* *gl. 119,- / fl. 595,-*



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## CHEF'S 3 COURSE RECOMMENDATION

### **Mushroom Soup**

*A warming, and hearty soup made with fresh seasonal mushrooms, creamed to a silky consistency.  
Flavoured with herbs and spices, served with freshly baked bread.  
The perfect dish to enjoy the rich flavours of autumn!*

*Contains: milk*

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### **Slow-Cooked Lamb Shank**

*Served on a coarse potato purée, accompanied by crispy green beans and a flavourful redcurrant sauce. A heavenly combination of flavours and textures that truly completes the meal!*

*Contains: milk and celery*

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### **Classic Crème Brûlée**

*With a perfectly caramelized top, served with fresh berries and a crispy honey tuile.  
A heavenly dessert that combines creamy richness with fresh flavours and a crunchy texture.*

*Contains: milk*

**kr. 695,- per person**

*Wine package kr. 495,- per person*

*All dishes can also be ordered separately.*



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**MAIN COURSE**

**“GamlaVærkets” Burger**

**kr. 245,-**

*Juicy burger served with our special dressing, fresh salad, onion, tomato, pickles, and crispy French fries.*

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

**Add cheese / blue cheese or bacon per choice**

**per choice kr. 20,-**

*Monastier, Cabernet Sauvignon Pays d’Oc 2022*

*gl. 119,- / fl. 595,-*

**SUNDAY DINNER**

**Homemade Meatballs**

**kr. 255,-**

*Traditional Norwegian home-cooked meal. Juicy meatballs served with pea stew, Jær potatoes, carrots, rich brown sauce, and sweet lingonberries. A true taste experience from Norwegian cuisine.*

*Contains: milk and sulfites*

*Guidi, Chianti Classico DOCG Toscana 2020*

*gl.136,- / fl.690,-*

**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 gluten, 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 gluten*

**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.*



DE HISTORISKE  
KJØKKEN





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**DESSERTS**

**Kladdkaka**

**kr. 129,-**

*An irresistible Swedish chocolate cake that melts in your mouth. Served with whipped cream, fresh berries, and a delightful raspberry and orange coulis. A perfect ending to the meal!*

*Contains: milk, wheat gluten, and egg*

*Egge Gård, Iseple 2020*

*gl. 88,- / fl. 525,-*

**Warm Apfelstrudel**

**kr. 129,-**

*Light filo pastry filled with Norwegian apples and cognac-marinated raisins. Served warm, with rich caramel sauce, roasted nuts, and vanilla ice cream. A perfect ending to the meal that captures the essence of Austrian pastry tradition.*

*Contains: milk, wheat gluten, hazelnut and egg*

*Marchesi Antorini, Muffato Della Salla Umbria 2015*

*gl.140,- / fl. 1100,-*

**Raspberry Dream with Chocolate**

**kr. 119,-**

*Light and fresh raspberry sorbet on a crispy cookie base, topped with creamy vegan chocolate ganache and fresh berries. A delicate dessert that balances sweetness and tartness.*

*Contains: wheat gluten*

*Marchesi Antorini, Muffato Della Salla Umbria 2015*

*gl.140,- / fl. 1100,-*

**“GamlaVærkets” Cheese Platter of Local Cheeses**

**kr. 219,-**

*A tasty platter with a selection of local cheeses: Fønix from Stavanger Ysteri, Jærost from Voll, Chevre from Haukeli, and Skjenald from Orkladal. 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,-*



DE HISTORISKE  
LIFE & GASTRO

