



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

Starters

Our classic "Fru Tronæs" creamy fish soup

Fresh fish, hand peeled shrimps and shredded vegetables

Served with bread and organic Rørøs butter

Contains: Fish, shrimp, milk, wheat gluten, sulphite and cellery

kr. 179,-

St. Anthony, Rothschiefer Riesling Rheinhessen 2021 gl.115,- / bottle 575,-

Schloss Gobelsburg, Grüner Veltiner Kamptal Dac 2021 bottle 675,-

Farmer's soup

Rich beef soup with rustic pieces of root vegetables

Topped with Rørøs sour cream

Served with bread and butter

Contains: Wheat gluten, cellery and milk

kr. 169,-

Monastier, Cabernet Sauvignon Pays d'Oc 2020 gl.115,- / bottle 550,-

Terre Stregate, Idillio Aglianico Campania 2017 bottle 625,-

Breaded cauliflower flourets (Vegan)

Marinated in barbeque sauce, served on a bed of Autumn salad

Caontains: Sulphite, mustard and almonds

kr. 159,-

Quinta de Couselo, Rosal Galicia 2021 gl.139,- / bottle 695,-

Zenato, San Benedetto Lugana 2021 bottle 620,-



DE HISTORISKE
SINCE 1783





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Smoked salmon from Janas' Fish smoke house

Served on homemade rösti potatoes with herb cream

Contains: Milk, fish and egg

kr. 185,-

St. Anthony, Rothschiefer Riesling Rheinhessen 2021 gl. 115,- / bottle 575,-

Conceito, Vamp Douro (Ø) 2019 bottle 555,-

Aquavit marinated venison

Served with carrot jelly, lingonberry, rye crisps and a herb salad

Contains: Sulphite, egg and rye

kr. 149,-

Guidi, Chianti Classico DOCG Toscana 2020 gl.136,- / bottle 680,-

André Dezat, Pouilly-Fumé Loire 2018 bottle 865,-

Gamlaplanken

A rustic plank with olives, Norwegian cured meat and a selection of local cheeses

Contains: Sulphite, soya, wheat gluten, egg, nuts, milk and mustard

1 person kr. 169,- / 2 persons kr. 335,-

Hirschhof Westhofen, Morstein Riesling Auslese Reinhausen 2021 gl. 151/bottle 755,-

Szepesy, Furmint & Hun Tokaj 2021 bottle 890,-



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Main course

Cammerherre Bentzson's Entrecôte

Served with homemade rösti potato, pepper sauce and seasonal vegetables

Contains: Egg, mustard, milk and sulphite

kr. 425,-

Paolo Leo, Orfeo Negroamaro Puglia 2020 gl. 118,- / bottle 590,-

Dom. Des Remizières, Crozes-Hermitage Rhône 2020 bottle 965,-

Lamb shank

Served with mashed potatoes, red wine sauce and seasonal vegetables

Contains: Milk, sulphite, mustard and cellery

kr. 325,-

Dosio, Barbera d'Asti Piemonte 2020 gl.164,- / bottle 820,-

Camille Mélinand, Fleurie Beaujolais 2021 bottle 845,-

GamlaVærket Burger

Served with our own dressing, fresh lettuce, onion, tomato, pickles and french fries

Contains: Sulphite, milk, wheat gluten, mustard and egg

kr. 245,-

Extra cheese, blue cheese or bacon: kr 20,- per product

Guidi, Chianti Classico DOCG Toscana 2020 gl.136,- / bottle 680,-

Hager Matthias, Blauburger Pur (Bio) Kamptal 2018 bottle 995,-

Sunday dinner

Homemade Norwegian meatballs

Served with pea stew, carrot, brown sauce and lingonberries.

Contains: Milk and sulphite

kr. 255,-

Paolo Leo, Orfeo Negroamaro Puglia 2020 gl.118,- / bottle 590,-

Weinert, Cabernet Sauvignon Mendoza 2011 bottle 940,-



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SINCE 1978





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Main course

Catch of the day

Served with seasonal fresh vegetables and butter sauce

Contains: Fish, milk and mustard

kr. 375,-

Domaine des Marronniers, Petit Chablis Burgund 2021 gl.185,- / bottle 925,-

Lesehof Stagård, Riesling Handwerk Kremstal Dac 2022 bottle 955,-

GamlaVærket's plukkfisk (stewed fish)

Served in a piping hot iron pan, topped with crispy bacon

Served with a vegetable salad and crisp bread

Contains: Fish, milk and wheat gluten

kr. 299,-

Quinta de Couselo, Rosal Galicia 2021 gl.139,- / bottle 695,-

Ch. Des Rontets, Pouilly – Fuissé Clos Varambon (Ø) Burgund 2018 bottle 995,-

Salt baked cellery (Vegan)

Served with Autumnal root vegetables and brown sauce

Contains: Sulphite and cellery

kr. 245,-

St. Anthony, Rothschiefer Riesling Rheinhessen 2021 gl. 115,- / bottle 575,-

Köferhof, Sylvaner R Alto Adige 2020 bottle 1175,-



DE HISTORISKE
SINCE 1988





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Dessert

Gateau Marcel

*Perhaps the World's best chocolate cake
Served with cherry compote, meringue and chocolate crumble
Contains: Egg, milk, soya and can contain traces of nuts*
kr. 139,-

Marchesi Antorini, Muffato Della Salla Umbria 2015 gl.125,- / bottle 995,-

“Tilslørte bondepiker”

*Classic Norwegian dessert
Apple compot, cream and crumble
Contains: Egg, milk and wheat gluten*
kr. 129,-

Egge Gård, Iseple 2020 gl.88,- / bottle 525,-

GamlaVærkets cheese board

*Fønix from Stavanger Ysteri, Jærost from Voll, Chevre from Haukeli
and Skjenald from Orkladal
Served with warm apple marmalade , honey, walnuts and rye crisps
Contains: Milk, rye, sulphite and walnuts*
kr. 199,-

*Hirschhof Westhofen, Morstein Riesling Auslese Reihessen 2021 gl. 151/bottle 755,-
Niepoort, LBV Douro e Porto 2017 gl. 70,- / bottle 785,-*



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*Children's menu
(for children up to 12 years)*

GamlaVærket burger

*A smaller version of our popular burger wuth
fresh salad, french fries and ketchup*

Contains: Wheat gluten, sesame seeds and sulphite

kr. 115,-

Fish fingers

Served with french fries

Contains: Fish, sulphite and wheat gluten

kr. 115,-

Grilled sausage

Served with seasonal vegetables and french fries

Contains: sulphite and milk

kr. 115,-

*If you would like a children's portion of our vegetarian or vegan dishes,
contact your waiter and we will arrange a portion for half price.*



DE HISTORISKE
BØDDIKERE

