



## *BANQUET MENUS*

*At GamlaVærket, we offer four carefully curated banquet menus, tailored for any occasion. Our food philosophy is based on traditional dishes made with the finest Norwegian ingredients, focusing on flavour, quality, and sustainability. Each menu is designed to provide guests with a memorable culinary experience and includes a beautifully decorated table to set an elegant frame for your event.*

*The menus are served to groups either in our private rooms or in our restaurant, which is set in a historic atmosphere. To further elevate the dining experience, we have selected wine pairings that perfectly complement the dishes on each menu. Guests also have the option to choose wine from our extensive wine list if desired.*

*To ensure everything is ready for your event, the menu must be pre-ordered at least 10 days in advance, unless otherwise agreed. The entire group must choose the same menu, and there is a minimum order requirement of 10 people for banquet menus. We also accommodate allergies and special diets when notified in advance, so the food can be tailored to each guest.*

*Choose one of our exquisite menus and let us ensure that your event is an experience guests will remember for a long time.*





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

## *FESTIVE MENU*

*An exclusive culinary experience with delicate halibut sashimi, succulent lamb sirloin, and an irresistible chocolate fondant for a memorable feast.*

### ***Halibut Sashimi***

*An elegant and fresh starter featuring delicate halibut sashimi, perfectly balanced with a refreshing melon salad. The dish is topped with a flavourful ponzu sauce, offering a harmonious blend of sweet, salty, and tangy notes.*

*Contains: Fish and soy.*

*Robert Weil, Riesling Trocken 2021 – bottle 595,-  
Zenato, Santa Cristina Lugana 2022 – bottle 890,-*

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### ***Lamb Sirloin***

*Juicy and tender lamb served with seasonal fresh vegetables, creamy duchess potatoes, and a rich red wine sauce that adds depth and flavor to the dish.*

*Contains: Celery, milk, and eggs.*

*Monastier, Cabernet Sauvignon Pays d'Oc 2022 – bottle 595,-  
Dom. Des Remizières, Crozes-Hermitage Rhône 2022 – bottle 1050,-*

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### ***Chocolate Fondant***

*An irresistible chocolate fondant with a molten center, served with fresh berries and vanilla ice cream, creating a harmonious ending to the meal.*

*Contains: Eggs, wheat gluten, and milk.*

*Allegrini, Recioto della Valpolicella Classico Veneto 2018 – bottle 1547,-*

*Price per person: 795,-*



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## **POTTERMAKER MENU**

*A flavourful journey through traditional Norwegian dishes, from velvety cauliflower soup to classic sour roast and homemade caramel pudding.*

### ***Creamy Cauliflower Soup***

*A velvety cauliflower soup, rich in flavour and texture, served with delicate cauliflower florets, crispy bacon, and aromatic herb oil to complete the dish. The soup comes with freshly baked bread and organic Røros butter on the side – a perfect start to the meal.*

*Contains: Milk, soy, and wheat gluten.*

*Weinhaus Robert Weil, Unique Chardonnay 2022 – bottle 720,-  
Dom. Perraud, Mâcon-Loché Chardonnay Burgundy 2022 – bottle 950,-*

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### ***Traditional Sour Roast***

*A classic Norwegian dish featuring tender sour roast served with steamed vegetables, boiled potatoes, and a rich cream sauce. Accompanied by a fresh Waldorf salad and lingonberry jam for the perfect balance of sweet and tangy.*

*Contains: Milk, celery, eggs, and nuts.*

*Monastier, Cabernet Sauvignon Pays d'Oc 2022 – bottle 595,-  
Dom. Des Remizières, Crozes-Hermitage Rhône 2022 – bottle 1050,-*

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### ***Homemade Caramel Pudding***

*A classic homemade caramel pudding, served with a rich caramel sauce and fluffy whipped cream for a sweet and satisfying finish to the meal.*

*Contains: Eggs and milk.*

*Marchesi Antorini, Muffato Della Salla Umbria 2020 – bottle 1250,-*

**Price per person: 735,-**



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## CAMMERHERRE BENTZON'S MENU

*A tribute to classic dishes from GamlaVærket with deep roots, featuring exquisite fish soup, tender beef tenderloin, and an elegant vanilla parfait.*

### **"Fru Tronæs" Creamy Fish Soup**

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

*Contains: Fish, shellfish, milk, wheat gluten, sulfites, and celery.*

*Robert Weil, Riesling Trocken 2022 – bottle 595,-  
Quinta de Couselo, Rosal Galicia 2022 – bottle 730,-*

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### **"Cammerherre Bentzson's" Beef Tenderloin**

*Tender beef tenderloin served with seasonal fresh vegetables and a rich, spiced pepper sauce. Accompanied by perfectly cooked Anna potatoes for an elegant and flavourful dining experience.*

*Contains: Milk and celery.*

*Monastier, Cabernet Sauvignon Pays d'Oc 2022 – bottle 595,-  
Bodega Muga, Reserva Rioja 2019 – bottle 980,-*

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### **Vanilla Parfait**

*A light and airy vanilla parfait served with fresh berries and berry coulis for a refreshing finish.*

*Contains: Milk and eggs.*

*Poderi Elia, Moscato d'Asti Piemonte 2019 – bottle 650,-*

*Price per person: 775,-*



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## TEGLESTEIN MENU

*A flavourful journey featuring classic beef tartare, delicate halibut in potato crust, and an irresistible apfelstrudel celebrating the best of both meat and seafood.*

### **Beef Tartare**

*Classic steak tartare served with capers, radishes, pickled onions, and cornichons. Topped with creamy egg yolk and accompanied by fresh bread and organic Røros butter.  
A true delicacy for meat lovers.*

*Contains: Mustard, eggs, wheat gluten, milk, and sulfites.*

*Canevel Spumanti, Casa Canevel Prosecco DOC Veneto NV – bottle 595,-  
Baron-Fuenté, Tradition Brut Champagne NV – bottle 1250,-*

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### **Halibut in Potato Crust**

*Tender halibut fillet topped with a potato crust, served with sautéed spinach, Brussels sprouts, green beans, and onions. Accompanied by a chorizo butter sauce for an exciting flavour. A delicate seafood dish with character.*

*Contains: Fish, milk, eggs, and sulfites.*

*Schloss Gobelsburg, Grüner Veltliner Kamptal Dac 2021 – bottle 775,-  
Domaine des Marronniers, Petit Chablis Burgundy 2021 – bottle 990,-*

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### **Apfelstrudel**

*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.*

*Contains: Milk and eggs.*

*Marchesi Antorini, Muffato Della Salla Umbria 2020 – bottle 1250,-*

*Price per person: 755,-*



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