



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

by Kronen Hotels

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 2021

gl. 119,- / fl. 595,-

Beetroot panna cotta

kr. 155,-

A velvety smooth panna cotta with a delicate beetroot flavor, served with a crispy herb crumble and airy tapioca chips for an exciting combination of textures and flavors.

Contains: Wheat

Quinta de Couselo, Rosal Galicia 2021

gl. 146,- / fl. 730,-

Homemade Gravlax

kr. 185,-

Gravlax marinated in dill and aquavit, served with silky dill cream, crispy rye bread chips, and a classic mustard sauce that balances the flavors.

Contains: Fish, wheat, mustard, and milk.

Weinhaus Robert Weil, Unique Chardonnay 2022

gl. 144,- / fl. 720,-

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.

Zenato, Santa Cristina Lugana 2021

gl. 178,- / fl. 890,-

Norwegian Grilled Cheese Sandwich

kr. 175,-

Crispy sourdough bread topped with flavorful Norwegian cured ham, melted Jæost cheese, fresh arugula salad, and a perfectly poached egg. A rustic and hearty flavor experience with Norwegian ingredients.

Contains: Milk, wheat, egg, and sulfites.

Guidi, Chianti Classico DOCG Toscana 2020

gl. 136,- / fl. 690,-



DE HISTORISKE





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MAINCOURSE

"Cammerherre Bentzson´s" Indrefilet

kr. 475,-

Our classic! Tender beef tenderloin served with flavorful Café de Paris butter, silky carrot purée, and crispy hand-cut fries. Completed with seasonal vegetables and a rich red wine sauce for a perfect balance of flavors.

Contains: Milk, celery, and sulfites.

Dom. Des Remizières, Crozes-Hermitage Rhône 2020

gl. 210,- / fl. 1050,-

Soy-Glazed Skrei

kr. 345,-

Delicate skrei marinated in a balanced mix of soy sauce, honey, ginger, and chili, creating a perfect combination of sweetness and heat. Served with butter-steamed carrots and Jæ potatoes for a flavorful and harmonious experience.

Contains: Milk, soy, wheat, and sulfites.

Zenato, Santa Cristina Lugana 2021

gl.178,- / fl.890,-

"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.

Weinhaus Robert Weil, Unique Chardonnay 2022

gl.144,- / fl.720,-

Barley Risotto with Forest Mushrooms

kr. 215,-

Creamy barley risotto with seasonal forest mushrooms, topped with fried Brussels sprouts for extra texture. Served with a plant-based cream sauce from "Gryr" and a fresh herb oil that brings the flavors together.

Weinhaus Robert Weil, Unique Chardonnay 2022

gl. 144,- / fl. 720,-



DE HISTORISKE
KØKKEN





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CHEF'S 3-COURSE MENU RECOMMENDATION

Carrot and Sweet Potato Soup

*A rich and creamy soup made from roasted carrots and sweet potatoes, flavored with ginger.
Topped with crispy bacon, roasted pumpkin seeds, and fresh herb oil.
Served with freshly baked bread and organic Røros butter.*

Contains: Milk and wheat.

Red Deer Shank

*Tender and juicy red deer shank, slow-cooked to enhance its rich flavor.
Served with creamy mashed potatoes, seasonal vegetables, and a light lingonberry sauce that
provides a perfect balance of sweetness and acidity.*

Contains: Milk, celery, and sulfites.

Swedish Sticky Chocolate Cake

*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, and egg.

kr. 695,- per person

Vinpakke kr. 495,- per person

Alle retter kan også bestilles enkeltvis.



DE HISTORISKE
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MAINCOURSE

“GamlaVærkets” Burger

kr. 255,-

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

Contains: sulfites, milk, wheat, 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, 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.

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
BØDDERIER





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DESSERT

Chocolate Swiss Roll

kr. 135,-

Fluffy chocolate Swiss roll filled with a rich and velvety white chocolate cream, served with a fresh and tangy cherry compote that balances the sweetness. A perfect ending to the meal.

Contains: Wheat, milk, and egg.

Marchesi Antorini, Muffato Della Salla Umbria 2020

gl. 155,- / fl. 1250,-

Lemon Mousse

kr. 115,-

Light and fresh lemon mousse, perfectly balanced with a crispy crumble that offers a delightful contrast. A light and tangy finish to the meal.

Contains: Wheat.

Poderi Elia, Moscato d'Asti Piemonte 2019

gl. 52,- / fl. 650,-

Warm Cloudberry Pie

kr. 125,-

Cloudberry pie straight from the oven – with the perfect balance of sweet, Norwegian cloudberry and a crumbly dough. Served warm with a scoop of vanilla ice cream that melts in your mouth.

Contains: Wheat and milk.

Poderi Elia, Moscato d'Asti Piemonte 2019

gl. 52,- / fl. 650,-

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 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,-



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