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us at Maritim Fjordhotel

CONTACT US

Maritim Fjordhotel
Sundegaten 9
4400 Flekkefjord, Norway
+47 38 32 58 00
maritim@fjordhotellene.no



MENU ELVA BISTRO

 MARITIM FJORDHOTEL

STARTERS

Creamy Fish Soup

Today`s catch of fish and shrimp.

Served with focaccia and herb butter.

Allergens: fish, shellfish, gluten (wheat), sulfite and milk.

NOK 165,-

Hot-smoked Sirdal Trout on a bed of lettuce

Served with lemon sour cream and red onions.

Allergens: egg, fish, milk and sulfite.

NOK 170,-

Venison Carpaccio on lingonberry toast

Served with lingonberry sour cream and parmesan.

Allergens: milk and gluten (wheat).

NOK 175,-

MAIN DISHES

Beef Entrecôte

Served with salt-baked beets, kale chips, romanesco, rainbow carrots, potato purée with bacon and our home-made Béarnaise sauce.

Allergens: milk, egg and sulfite.

NOK 415,-

Venison Medallion

Celeriac cream, rainbow carrots, stirred lingonberries, kale chips, sautéed mushrooms, oven-baked potatoes and port wine sauce.

Allergens: milk, celery and sulfite.

NOK 435,-

Monkfish filet

Grilled and served with asparagus, caramelized carrot, a creamy Noilly Prat sauce and mashed almond potatoes topped with bacon crisp and leek.

Allergens: fish, sulfite and milk.

NOK 405,-

Turbot

Red onion compote with cherry tomato and sugar snap peas, cauliflower and amandine potatoes.

Allergens: fish and sulfite.

NOK 375,-

LIGHT DISHES

Caesar- salad

Served with warm chicken breast, Caesar salad dressing, bacon, tomato, pickled red onion, croutons and parmesan.

Allergens: gluten (wheat) in the croutons. milk, egg and sulfite.

NOK 225,-

Creamy Fish Soup

Today`s catch of fish and shrimp.

Served with focaccia and herb butter.

Allergens: shellfish, fish, milk, sulfite and gluten (wheat).

NOK 280,-

Elva Bistro burger

Served on a brioche bun, with cheddar and bacon, chili-mayo, lettuce, pickled red onion and a side of Pommes Bistro.

Allergens: gluten (wheat), milk, sulfite, egg and mustard.

NOK 275,-

DESSERT

Apple Crumble with Vanilla Ice Cream

Decorated with fresh berries.

Allergens: milk and gluten (wheat).

NOK 155,-

Chocolate Fondant

Served with fresh berries and pistachio ice cream.

Allergens: egg, gluten (wheat), milk and nuts (pistachio nuts).

NOK 165,-

Kitchen`s Recommended

2-Course Menu

NOK 425,-

Ask your Server

ELVA BISTRO

Our restaurant has been here for almost 40 years. Trends have come and gone, but the view have been just as great all these years. The building has been used as a barrel factory, then a mechanical factory and now it is a hotel.

DRINKS

Our Hotel has it's own beer, brewed and bottled by Central Bybryggeri, Elva Bistro Kölsch, NOK 92,-
Allergens: sulfite and gluten (barley).