



## CONTACT

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### WIN A GIFTCARD

Use our hashtag #maritimfjordhotel and join the draw. We share the best pictures.

**MENU**  
**ELVA BISTRO**

## SMALL COURSES

### **Sandwich with chicken**

Grilled sourdough bread, chicken from Jæren, tomato, bacon, salad, estragon mayonnaise and pommes bistro.

Allergens: gluten (wheat), egg, mustard and sulfites.

**NOK 195,-**

### **Elva Bistro`s burger**

Burger with grounded brisket, Brioche bread, cheddar, tomato, salad, pickled red onion, sweet potato fries and chilimayo.

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

**NOK 225,-**

### **Fish soup**

Creamed fish soup with today`s catch from Hidra, vegetables and herbal oil. Served with bread.

Allergens: fish, shellfish, molluscs and milk. The bread contains wheat.

**NOK 175,-**

### **Mussels in redcurry and coconut milk**

Mussel in redcurry and coconut milk, pommes frites and homemade aioli.

Allergener: molluscs, egg, mustard and sulfites.

**NOK 195,-**

### **Elva Bistro`s salad (can be made vegetarian)**

Hot smoked trout from Sirdal, shrimps from Finny, egg, avocado, salad and horseradish dressing.

Allergens: fish, shellfish, milk, egg, mustard and sulfites.

**NOK 210,-**

PLEASE ASK FOR  
CHILDRENS MENU

## STARTERS

### **Norwegian potato wraps "Bekkereinanskinke"**

Two wraps with ham from Bekkereinan, fried mushroom, pickled red onion and estragon mayonnaise.

Allergens: gluten (wheat), egg, mustard and sulfites.

**NOK 155,-**

### **Norwegian potato wraps with smoked trout**

Two wraps with smoked trout from Sirdal, pickled beets, salad and horseradish dressing.

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

**NOK 155,-**

### **Mussels in redcurry and coconut milk**

Allergens: molluscs and sulfites.

**NOK 165,-**

### **Small fish soup**

Creamed fish soup with today`s catch from Hidra, vegetables and herbal oil. Served with bread.

Allergens: fish, shellfish, molluscs and milk. The bread contains wheat.

**NOK 145,-**

## MAIN COURSES

### **Red wine braised oxcheeks**

Red wine braised oxcheeks with vegetables, mushroom, bacon, potato puree and broth sauce.

Allergens: milk and sulfites.

**NOK 255,-**

### **Deer**

Fried deer with mustard baked celery, mushroom, fried mushroom, baked small potatoes and game sauce with lingonberry.

Allergens: mustard, celery and milk

**NOK 345,-**

### **Today`s catch from Hidra**

Fresh fish from Hidra Fiskemottak, seasonal vegetables, salt boiled potatoes and shellfish sauce with crab.

Allergens: fish, shellfish, milk and sulfites.

**NOK 295,-**

## DESSERTS

### **"Rømmerand" with homepickled plums**

"Rømmerand" with plums and crumbel.

Allergens: milk and gluten (wheat).

**NOK 155,-**

### **Chocolate fondant**

Freshly baked chocolate fondant with raspberry sorbet.

Allergens: gluten (wheat), egg and milk.

**NOK 155,-**

### **Blueberry tart**

Blueberry tart with vanilla cream, crumbel, toffe-caramel and vanilla ice cream.

Allergens: gluten (wheat), egg and milk.

**NOK 145,-**

## ELVA BISTRO

The river has a special place in our hearts and in Flekkefjord's history. The river that is really a canal where salt water meets fresh water. We have chosen to call our bistro after this canal that runs right outside our window.

We will give you an experience in Elva

Bistro with fresh seafood and a great view.