



#### WIN A GIFTCARD

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

## CONTACT

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## MENU ELVA BISTRO

## SMALL DISHES

### Chicken

Grilled sourdough bread, chicken from Jæren, tomato, bacon, salad, tarragon mayonnaise and french fries.

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

**NOK 205,-**

### 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 sulfite.

**NOK 240,-**

### Fish soup

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

Allergens: fish, shellfish, molluscs and milk. Bread contains gluten (wheat).

**NOK 190,-**

### Bistro 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 sulfite.

**NOK 220,-**

### Mussels

Mussels & french fries and chives mayonnaise.

Allergens: molluscs, milk, sulfite, mustard and egg.

**NOK 205,-**

### Jalapenos sausage

Salad, chili potato wraps from Munsj/Lisbets, sweet potato fries and chilimayo.

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

**NOK 205,-**

We also have a  
childrens menu

## STARTERS

### Gratinated langoustine

Coriander, garlic, chili, soy, salad and lemon.

Allergens: shellfish and soy.

**NOK 195,-**

### Norwegian potato wraps from Lisbets

Cured ham from Nyyyt, asparagus & tarragon mayonnaise and pickled red onion.

Allergens: gluten (hvete), sulfite, mustard and egg.

**NOK 130,-**

### Chili potato wraps from Munsj/Lisbets

Trout from Sirdal, chili mayonnaise, mango, cucumber and wakame.

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

**NOK 125,-**

### Small fishsoup

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

Allergens: fish, shellfish, molluscs and milk. Bread contains gluten (wheat).

**NOK 155,-**

### Mussels - small portion

Mussels and chives mayonnaise.

Allergens: molluscs, milk, sulfite, mustard and egg.

**NOK 165,-**

## MAIN COURSES

### Entrecotè of veal from Jæren

Served with asparagus, small onions, cabbage from Hesnes Gartneri, saltbaked potatoes and red wine sauce.

Allergens: sulfite and milk.

**NOK 345,-**

### Slow braised brisket

Served with redslaw, corn stew, saltbaked potatoes and bbq sauce.

Allergens: sulfite and milk.

**NOK 295,-**

## MAIN COURSES

### Turbot from Kvinesdal

Cauliflower puree of cauliflower from Hesnes Gartneri, bok choi, burre noisett with soy, lime, capers, and pomegranate.

Allergens: fish, milk, sulfite and soy.

**NOK 325,-**

### Today`s fish from Hydra Fiskemottak

Compote of tomatoes from Hesnes Gartneri, red onion, broccolini and saltbaked potatoes.

Allergens: fish, milk and sulfite.

**NOK 245,-**

### Mussels

Steamed mussels with herbs, white wine, cream, french fries and chives mayonnaise.

Allergens: molluscs, milk, sulfite, mustard and egg.

**NOK 205,-**

## DESSERT

### Sea buckthorn, carrot and sour cream

Pickled sea buckthorn, sugar pickled carrot and sour cream with sugar.

Allergens: milk and gluten (wheat).

**NOK 155,-**

### Chocolate fondant

Freshly baked chocolate fondant with raspberry sorbet.

Allergens: gluten (wheat), egg and milk.

**NOK 165,-**

### Strawberry

Vanilla ice cream, strawberry coulis and crunch.

Allergens: gluten (wheat), egg and milk.

**NOK 160,-**