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MENU ELVA BISTRO

SMALL DISHES

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 250,-

Steambuns

Steambuns with soy braised pork, redslaw, mango, cucumber, pickled ginger, coriander, sweet potato fries and chili mayo.

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

NOK 245,-

Crab rolls ala NYC style with gourmet fries

Cleaned crab meat with brioche bread from Tollboden bakery, mayonnaise, spring onion, celery sticks, lemon, gourmet fries and chili mayo.

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

NOK 285,-

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 225,-

STARTERS

Crab rolls ala NYC style

Cleaned crab meat with brioche bread from Tollboden bakery, mayonnaise, spring onion, celery sticks and lemon.

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

NOK 185,-

Small fish soup

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

Allergens: fish, shellfish, molluscs, celery and milk.

Bread contains gluten (wheat).

NOK 160,-

MAIN COURSES

Halibut from Hjelmeland

Panfried halibut with cauliflower, "barley-otto", pak choi, potato and crab sauce.

Allergens: fish, shellfish, milk and gluten (barley).

NOK 340,-

Fish & Chips

Homemade fish & chips with today's catch from Hidra. Served with green pea puree, homemade remulade and gourmet fries.

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

NOK 265,-

Striploin of ox

Broccolini, onion puree, cherry tomatoes, gourmet fries and sauce de Choron.

Allergens: egg, milk and sulfite.

NOK 365,-

Boeuf Bourguignon

Red wine braised chuck roll of ox, fried mushroom, onion & bacon, potato puree flavored with truffle oil and red wine broth.

Allergens: celery, milk and sulfite.

NOK 285,-

DESSERT

Chocholate fondant

Freshly baked chocholate fondant with raspberry sorbet.

Allergens: gluten (wheat), egg and milk.

NOK 165,-

Coconut pannacotta

Coconut pannacotta with ginger & lime, caramelized pineapple and banana-limesorbet.

NOK 155,-

Apple dessert with vanilla ice cream

Allergens: milk, gluten (wheat) and egg.

NOK 145,-

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.

