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MENU
ELVA BISTRO

SMALL DISHES

Shrimp sandwich

Grilled sourdough bread, shrimps, aioli, egg, salad and lemon.

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

NOK 175,-

Grilled sausage from Nytt at Bjerkreim

2 sausages, chili potato wraps from Lisbets, marinated red cabbage and mangochutney, gourmet fries and chilimayonnaise.

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

NOK 185,-

Elva Bistro`s club sandwich

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

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

NOK 245,-

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 255,-

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 with pommes bistro

White wine steamed mussels with herbs, pommes bistro and aioli.

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

NOK 265,-

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 195,-

STARTERS

Gratinated crayfish

Gratinated crayfish with coriander, garlic, chili, soy, salad and lemon.

Allergens: shellfish and soy.

NOK 225,-

Mussels (small portion)

White wine steamed mussels with herbs and aioli.

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

NOK 185,-

Fish soup (small portion)

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 155,-

MAIN COURSES

Entrecotè of veal

Served with carrot puree, broccolini, red onion, baked potatoes and pepper sauce.

Allergens: milk and sulfite.

NOK 375,-

Long-time-baked bbq pork neck

Served with redslaw, cornstew, saltbaked potatoes, and bbq sauce.

Allergens: sulfite and milk.

NOK 295,-

Sterling halibut from Hjelmeland

Halibut served with risoni, asparagus, cherry tomatoes, herbs and white wine sauce.

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

NOK 365,-

Today's fish from Hidra Fiskemottak

Fish served with a compote of cherry tomatoes and red onion, broccolini and saltbaked potatoes.

Allergens: fish, milk and sulfite.

NOK 275,-

DESSERT

Chocholate fondant

Freshly baked chocholate fondant with raspberry sorbet.

Allergens: gluten (wheat), egg and milk.

NOK 175,-

Sea buckthorn, carrot and sour cream

Sea buckthorn, pickled carrot, whipped sour cream and caramelized white chocholate.

Allergens: milk and gluten (wheat).

NOK 160,-

Vanilla ice cream parfait

Parfait with strawberries, coulis and crunch.

Allergens: milk, egg and gluten (wheat).

NOK 165,-

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.

WE ALSO HAVE A
CHILDRENS MENU