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## CONTACT US

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## MENU ELVA BISTRO

## SMALL DISHES

### Chicken

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

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

**NOK 225,-**

### Shrimps

Grilled sourdough bread, shrimps from Finny, homemade aioli, dill and egg.

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

**NOK 170,-**

### 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 245,-**

### Fish soup

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

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

Bread contains gluten (wheat)

**NOK 195,-**

### 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,-**

### Bangers & mash

Sausage from Nyyyt - Bjerkreim, vegetables, pickled red onion, potato puree, nut butter with pickled mustard seeds and herbs.

Allergens: milk, mustard and sulfite.

**NOK 225,-**

### Fish & chips

Fresh fish from Hidra, pea puree, homemade remulade and gourmet fries.

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

**NOK 285,-**

## STARTERS

### Musroom soup

Fried mushroom, crispy cured ham from Nyyyt, salted pumpkin seeds and herb oil.

Allergens: milk, celery and sulfite.

**NOK 150,-**

### Chili potato wraps from Munsj/Lisbets

Hot smoked salmon, chili mayonnaise, mango, cucumber and wakame.

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

**NOK 135,-**

### 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 160,-**

## MAIN COURSES

### Bistro entrecotè

Served with baked mushrooms, pearl onions, baked celery, kale, gourmet fries and Bearnaise sauce.

Allergens: celery, milk, egg and sulfite.

**NOK 345,-**

### Red wine braised beef jerky

Served with baked vegetables, grilled onion, potato puree and broth.

Allergens: celery, milk and sulfite.

**NOK 295,-**

### Fried deer

Served with mustard glazed baked celery root, fried mushroom, kale chips, creamed polenta with mushroom, saltbaked potatoes and game sauce with lingonberry.

Allergens: mustard, celery, milk and sulfite.

**NOK 355,-**

### Todays catch from Hidra

Served with confit fennel, cherry tomatoes, spinach, salted potatoes and butter sauce with chives and trout roe.

Allergens: fish, sulfite and milk.

**NOK 295,-**

## DESSERT

### Chocholate fondant

Freshly baked chocholate fondant with raspberry sorbet.

Allergens: gluten (wheat), egg and milk.

**NOK 165,-**

### "Fløterand" - Norwegian pannacotta

Served with marinated sea buckthorn "nordic passion fruit" and oat crumble.

Allergens: milk and gluten (wheat and oat).

**NOK 160,-**

## 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