

# EIGRA

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## 3-COURSE MENU

### **Cod "Bacalao"**

Tomato – caramelized onion  
wild garlic emulsion potato  
F, Sul, E

### **Braised beef brisket**

Orange and grapes – kale  
grilled onion  
Se, Sul

### **Spongecake "Eigra"**

Spongecake marinated in custard and panfried  
whipped sour cream – berries  
M, G1, E

**495,-**

## 5-COURSE MENU

### **Cod "Bacalao"**

Tomato – caramelized onion  
wild garlic emulsion potato  
F, Sul, E

### **Risotto with grilled vegetables and monkfish**

Carnaroli rice – fish stock – parmeggiano  
M, S, Se

### **Braised beef brisket**

Orange and grapes – kale  
grilled onion  
Se, Sul

### **Chevre Brulée**

Caramelized Chevre from Haukeli  
green apple sorbet from Il Gelato  
M

### **Spongecake "Eigra"**

Spongecake marinated in custard and panfried  
whipped sour cream – berries  
M, G1, E

**675,-**

**Served for the entire table**

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## SHARE & FUN

6 persons or more

Leave the choice to us. We will serve you a selection of plates based on availability and freshness.

Some from the sea, some from the fields and some from the garden.

The dishes will be served as the kitchen sees fit and will be served to share in between your group.

Please advise if there are any dietary requirements.

**«Share & fun" 595,-**

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### ALLERGENS

N1 - Peanuts, N2 - Walnuts, N3 – Peacans, Ha - Hazelnuts, M - Milk, S - Shellfish, B – Mollusc - G1 - Wheat,  
G2 – Rye, Sul - Sulphites, F - Fish, E - Egg, Se – Celery, So – Soy, Sp - Mustard

## SMALLER BITES

### **Eigra salad 190,-**

Chicken breast – tomato – egg  
croutons – raspberry vinaigrette (E, G1)

### **Eigra Burger of Black Angus 220,-**

Coleslaw, BBQ sauce – cheddar – fried egg  
(M, G1, Se, E)

### **Cheese platter 165,-**

5 cheeses (30g each) – toasted bread –  
marmalade (M, G1)

### **Meat platter from Nyyt 165,-**

A selection of cured meats, toasted bread and our  
own tomato mix (G1)

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## STARTERS

### **Confit trout from Sirdal Eigra 158,-**

Cauliflower panna cotta – crispy bread  
fried leek – Dill emulsion (F, M, E, G1)

### **Cod "Bacalao" 153,-**

Tomato – caramelized onion  
wild garlic emulsion – potato  
(F, Sul, E)

### **Confit pork belly 155,-**

Puffed crackling – sweet potato pure  
mustard and orange vinaigrette – spring onion (Sp)

### **Risotto with grilled vegetables and monkfish 178,-**

Carnaroli rice – fish stock – parmeggiano  
M, S, Se

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## DESSERTS

### **Chevre Brulée 120,-**

Caramelized chevre from Haukeli  
green apple sorbet from Il Gelato  
(M)

### **Spongecake "Eigra" 110,-**

Spongecake marinated in custard and panfried  
whipped sour cream - berries  
(M, G1, E)

### **Coconut cream 110,-**

Passion fruit – Granny Smith  
mango sorbet from Il Gelato

### **Chocolate coulant 110,-**

Raspberry sorbet from Il Gelato (E, M)

### **Selection of icecream and sorbet from Il Gelato 98,-**

Allergens will vary

## MAINS

«Make it personal»

Make your own main course.

Choose meat or fish, then garnish and sauces.

### **250g Entrecote fra Prima Jæren 257,-**

Grilled in our charcoal grill

### **Rack of Lamb from Prima Jæren 259,-**

Grilled in our charcoal grill, served on the bone

### **Chicken Teriyaki – 205,-**

Marinated in teriyaki sauce (G1, So)

### **Langoustines 400g – 579,-**

Grilled in our charcoal grill (S)

### **Halibut 250g from Fonn 235,-**

Grilled in our charcoal (F)

### **Baked celeriac 295,- VEGAN**

Chickpea purée, chimichurri, pan-fried kale  
and San Marzan tomatoes from Jæren – (Se)

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### **Dry aged rib-eye steak on the bone**

### **Handpicked by Prima Jæren - 1200,- pr kg**

Recommended for two to five persons

Size will vary, ask your waiter

Grilled in our charcoal grill to medium

Pre-order recommended

## GARNISH

Green salad 50,-

Potato soufflé (M, E) 35,-

Eigra potato – oven baked potatoes with herbs 35,-

Grilled vegetables 35,-

Tomatosalad (M) 35,-

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## SAUCES

Bearnaise – for white fish and meat (Sul, M, E) 35,-

Demi-glace – red wine sauce (Sul, Se) 35,-

Green pepper sauce (Se, M) 35,-

Beurre blanc for fish and shellfish (M, Sul) 35,

Chimichurri for grilled meats 35,-

## ALLERGENS

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