

EIGRA

K J Ø K K E N & B A R

3 COURSE MENU

Smoked duck breast and pumpkin

Pumpkin pure – pickled pumpkin – pumpkin seeds
– ruculla
Sul

Long cooked chicken

Baked parsnip – parsnip pure – kale chips – chicken
jus
Sul

Poppy seed cake

Cloudberry sorbet – nyr cheese – sea buckthorn
M, E, G1

525,-

5 COURSE MENU

Served to the entire table

Smoked duck breast and pumpkin

Pumpkin pure – pickled pumpkin – pumpkin seeds
– ruculla
Sul

Mixed paella

Confited chicken leg – prawns – shellfish stock
S, F

Long cooked chicken

Baked parsnip – parsnip pure – kale chips – chicken
jus
Sul

Poppy seed cake

Cloudberry sorbet – nyr cheese – sea buckthorn
M, E, G1

Rhubarb and apple

Rhubarb sorbet- baked apple pure – crumble
M, E, G1

695,-

SHARE & FUN

4 persons or more

Let us choose. We will combine a selection of plates suitable for you..

Some greens, some fish and some meat.

The plates will come together set up for you to share between yourself

«Share & fun» 350, - per person

ALLERGENER

N1 - Peanut, N2 - Walnut, N3 – Almond,, N4 – Pistaccio, Ha - Haszelnut, M - Milk, S - Shellfish, B - Mollusc, G1 - Wheat
G2 - Rye, G3 - Barley, Sul - Sulphites, F - Fish, E - Egg, Se - Cellery, So - Soya, Sp - Mustard

STARTERS

Confited trout *Eigra* 158,-

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

Confit pork belly 155,-

Crackling – sweetpotato puré
Mustard and orange vinaigrette – scallions (Sp)

Smoked duck breast and pumpkin 155,-

Pumpkin pure – pickled pumpkin – pumpkin seeds
– ruccula
Sul

Mixed paella 190,-

Confited chicken leg – prawns – shellfish stock
S, F

DESSERT

Coconut cream 110,-

Pasion fruit – Granny Smith apple
Mango sorbet from Il Gelato

Chocolate and Baileys fondant 110,-

Raspberry sorbet from Il Gelato (G1, E, M)

Poppy seed cake 110,-

Cloudberry sorbet – nyr cheese – sea buckthorn
M, E, G1

Rhubarb and apple 110,-

Rhubarb sorbet- baked apple pure – crumble
M, E, G1

MAIN COURSE

«Make it personal»

Make your own main course
Choose your preferred protein, garnish and sauce

250g Best of Prima Jæren beef 257,-

From Prima Jæren – cooked on charcoal

Lamb chops from Prima Jæren 259,-

Cooked on charcoal

Pork carre from Prima Jæren 259,-

Cooked on charcoal

Halibut 257,-

Cooked on charcoal (F)

GARNISH

Gratinated creamy potatoes (M) 45,-

Eigra potato – baked potatoes with herbs 37,-

Sweet and sour lentils, root vegetables (Sul) 37,-

Green salad with tomatoes and dressing (Sul) 45,-

Baked carrots and sweet peas 37,-

SAUCES

Caramelized onion sauce (Sul) 35,-

Demi-glace – oksekraft og rødvin (Sul, Se) 35,-

Green pepper sauce (Se, M) 35,-

Lobster sauce (S, M, Sul) 35,-

White wine sauce (M, Sul) 35,-

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