

# EIGRA

KJØKKEN & BAR

## LUNCH

FRIDAY – SATURDAY 12 – 16

### MENU

**Eigra salad 180,-**

Chicken breast – cured ham – tomato  
egg – crutons (E, G1)

**Cheese and cured meats 225,-**

(M, G1, Sul, Se, E)

**Pork carré 295,-**

Salad – baked small potatoes – green pepper sauce  
(M, Sul)

**Fresh Hallibut 295,-**

Salad – baked small potatoes – white wine sauce  
(M, Sul)

### DESSERTS

**Coconut cream 110,-**

Passion fruit – green apple – mango sorbet

**Chocolate and Baileys fondant 110,-**

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

**Rhubarb and apple 110,-**

Rhubarb sorbet – apple pure – crumble  
(M, E, G1)

### DRINKS

**Sodas 48,-**

**Naturbrus 59,-**

**Tea 32,-**

**Coffee 34,-**

**Espresso 41,-**

**Americano 41,-**

**Cappuccino 45,-**

**Latte 47,-**

**Hot chocolate 49,-**

**Rogalandspils 0,3/0,5 79,-/109,-**

**Franziskaner 0,5 115,-**

**Estrella Daura (glutenfri) 0,3 85,-**

**Bombay IPA 0,3 99,-**

**Neptun 0,3 99,-**

**Carlsberg uten alkohol 69,-**

**Prosecco Casa Canevel 98,- / 490,-**

**Bellenos Rosé 110,- / 540,-**

**Sauvignon Blanc 105,- / 495,-**

**Winwin Riesling 115,-/550,-**

**St. Martin Chablis 132,- / 650,-**

**Bellenos Cuvée Rouge 115,- / 560,-**

ASK FOR OUR WINELIST

#### 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