

# EIGRA

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## 3 COURSE MENU

### **Smoked salmon from Fonn with asparagus**

Hollandaise espuma – buckwheat chips  
(Sul, M, E, F)

### **Grilled chicken**

Sweet corn pure – blanched sweet corn – demi-glace  
(Sul)

### **Rhubarb Soup**

Strawberry – vanilla ice cream – mint and basil – yoghurt  
(M, E)

**595,-**

## 5 COURSE MENU

### **Served to the entire table**

### **Smoked salmon from Fonn with asparagus**

Hollandaise espuma – buckwheat chips  
(Sul, M, E, F)

### **Lamb tenderloin**

Green pea pure – mint sauce – radish  
(S, M)

### **Grilled chicken**

Sweet corn pure – blanched sweet corn – demi-glace  
(Sul)

### **Rhubarb Soup**

Strawberry – vanilla ice cream – mint and basil – yoghurt  
(M, E)

### **Cacao crumble**

Forest fruits gel – meringue – blueberry sorbet  
(M, E, G1)

**795,-**

#### 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* 165,-**

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

### **Smoked salmon from Fonn with asparagus 165,-**

Hollandaise espuma – buckwheat chips  
(Sul, M, E, F)

### **Forest mushrooms risotto 165,-**

Pickled chanterelle  
(Sul, M)

### **Lamb tenderloin 199,-**

Green pea pure – mint sauce – radish  
(S, M)

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## DESSERT

### **Coconut cream 120,-**

Pasion fruit – Granny Smith apple  
Mango sorbet from Il Gelato

### **Chocolate and Baileys fondant 120,-**

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

### **Cacao crumble 120,-**

Forest fruits gel – Meringue – blueberry sorbet  
(M, E, G1)

### **Rhubarb Soup 120,-**

Strawberry – vanilla ice cream – mint and basil  
– yoghurt  
(M, E)

## MAIN COURSE

### «Make it personal»

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

### **250g Best of Prima Jæren Entrecote 257,-**

From Prima Jæren – cooked on charcoal

### **Eigra Burger 219,-**

Cooked on charcoal served with red cabbage in  
BBQ sauce, cheddar and baked potatoes  
(G1, Sul, M)

### **Pork carre from Prima Jæren 259,-**

Cooked on charcoal

### **Halibut 257,-**

Cooked on charcoal (F)

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## GARNISH

### **Duchess potatoes (M, E) 45,-**

**Eigra potato** – baked potatoes with herbs **45,-**

**White beans with spinach and garlic 45,-**

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

**Couscous salad** - cucumber, tomato, parsley,  
onion and lemon (G1) **45,-**

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## SAUCES

**Caramelized onion sauce (Sul) 39,-**

**Demi-glace (Sul, Se) 39,-**

**Green pepper sauce (Se, M) 39,-**

**Lobster sauce (S, M, Sul) 39,-**

**White wine sauce (M, Sul) 39,-**

## 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