

EIGRA

K J Ø K K E N & B A R

3 COURSE MENU

Served to the entire table

Fish Soup

Poached cod – celery and fennel – lovage oil
(Sul, M, Se, F)

Sous-vide Lamb

Baked parsnip – parsnip pure – creamed Savoy col
(Sul, M)

Brown cheese cremaux

Buckwheat biscuit – black currant sorbet – goose berry
compot
(M, E)

**menu 595,-
wine package 450,-**

5 COURSE MENU

Served to the entire table

Fish Soup

Poached cod – celery and fennel – lovage oil
(Sul, M, Se, F)

Smocked beetroot

Honey and lime – chevre espuma – walnuts
(M, N3)

Sous-vide Lamb

Baked parsnip – parsnip pure – creamed Savoy col
(Sul, M)

Brown cheese cremaux

Buckwheat biscuit – black currant sorbet – goose berry
compot
(M, E)

Crème brûlée

Cloudberry sorbet – sea buckthorn meringue –
(M, E, G1)

**menu 795,-
wine package 650,-**

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 Egra 165,-

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

Fish Soup 165,-

Poached cod – celery and fennel – lovage oil
(Sul, M, Se, F)

Smocked beetroot

Honey and lime – chevre espuma – walnuts
(M, N3)

Lamb tenderloin 199,-

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

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)

Brown cheese cremaux 120,-

Buckwheat biscuit – black currant sorbet –
goose berry compote
(M, E)

Crème brûlée 120,-

Cloudberry sorbet – sea buckthorn meringue –
(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 Entrecote 257,-

From Prima Jæren – cooked on charcoal

Pork carre from Prima Jæren 259,-

Cooked on charcoal

Halibut 257,-

Cooked on charcoal (F)

Egra burger 219,-

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

Vegan burger 219,-

Served with red cabbage in BBQ sauce and
baked potatoes
(G1, Sul)

GARNISH

Baked beetroot with parsley and garlic 45,-

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

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

Baked root vegetables – savoy col **45,-**

SAUCES

Caramelized onion sauce (Sul) 39,-

Demi-glace (Sul, Se) 39,-

Forest mushroom sauce (Sul, 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