

EIGRA

KJØKKEN & BAR

3 COURSE CHRISTMAS MENU

Cured salmon

crème fraiche – horseradish – dill
(*M, F, Sul*)

Christmas plate

ribs, “medisterkake”, christmas sausage and
salted lamb – all from Nyyt
red cabbage – kohlrabi puree –
christmas sauce – boiled potatoes
(*Sul, M, Se, G1, Sp*)

Creamy rice

cherry – “krumkaker”
almonds
(*M, G1, E, N3*)

850,-

ALLERGENER

N1 - Peanøtt, N2 - Valnøtt, N3 - Mandler, Ha - Hasselnøtt, M - Melk, S - Skalldyr, B - Bløtdyr, G1 - Hvete
G2 - Rug, G3 - Bygg, Sul - Sulfitt, F - Fisk, E - Egg, Se - Selleri, So - Soya, Sp - Sennep

À LA CARTE

STARTERS

Cured salmon 189,-
crème fraiche – horseradish – dill
Optional ad on: 20g of Kalix Løyrom +200,-
(M, F, Sul)

Tartar 189,-
hangarsteak from Nyyt – quail egg
mushrooms – green pepper – barley
(Sul, E, G3)

Cabrito from Veen gard 189,-
Aquavit – juniper – onion
(Sul)

Pumpkin 189,-
coconut – lentils – sage
(Sul)

DESSERT

Creamy rice 149,-
cherry – almonds – “krumkaker”
(M, E, G1)

Gingerbread 149,-
cloud berry – coffee – Fønix
(G1, M)

Chocolate 149,-
oats – strawberry – lemon verbena
(E, M)

SNACKS

Oysters Boudeuse 55,- per piece
sauce mignonette – lemon – olive oil
(B)

Eigra snack 55,- per pers
charcuterie – smoked salmon
grilled bread – butter from Veshovda
(F, M, G1)

Eigra cheese plater 179,-
marmalade – fruit bread – cookies
(M, G1)

MAIN COURSES

Reindeer from Stensaas 425,-
beetroot – kale – hazelnut
(M, Ha, Sul)

Christmas plate 550,-
ribs, “medisterkake”, christmas sausage
and salted lamb – all from from Nyyt
red cabbage – kholrabi puree
christmas sauce – potatoe
(Sul, M, Se, G1, Sp)

Nut roast 425,-
Brussels sprouts – parsley – red onion
(G1, Sul)

Monkfish 425,-
parsnip – leek – mussels
(M, Sul, F, B)

300gr sirloin from Nyyt 750,-
Pommes Lyonnaise – sauce Bordelaise
(M, Sul)

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