

EKEN

~ RED WINE ~

Jacobs Creek	105/490
Shiraz - Cab, Jacobs Creek, AUS	
Montepulciano D'Abruzzo DOC	135/550
Montepulciano, Jasci, ITA	
2019 Ripasso Valpolicella Superiore	165/825
Corvina, Corvinone, Silvano Piacentini, ITA	
Stoneleigh Pinot Noir	150/780
Pinot Noir, Stoneleigh, NZL	
2021 Mas Picoso Tinto Catalunya D.O	160/790
Garnacha, Cabernet, Syrah, Celler Capcanes, SPA	
Entrecote Gourmet Pére & Fils	135/670
Merlot, C.Sauvignon, Syrah, Les grand Chais, FRA	

~ WHITE WINE ~

Jacobs Creek	105/490
Riesling, Jacobs Creek, AUS	
Stoneleigh Chardonnay	155/725
Chardonnay, Stoneleigh, NZL	
2017 Kung Fu Girl	175/860
Riesling, Charles Smith, USA	
Stoneleigh Sauvignon Blanc	145/725
Sauvignon Blanc, Stoneleigh, NZL	
Castelnuovo Pinot Grigio Delle Venezie	120/600
Turbiana, Verdicchio, Castelnuovo, ITA	



~ APERITIF ~

Aperol Spritz 169
Aperol, Prosecco, Soda Water
Campari Spritz 169
Campari, prosecco, Soda Water
Italicus Spritz 169
Italicus, Prosecco, Soda Water
Lillet Spritz 169
Lillet Rosé, Cava, Soda Water
Negroni 169
Gin, Campari, Sweet vermouth
G&T 169
Gin, Rosemary Tonic
0% Not a Regular G&T 115
Alc. Free Gin, Lime, Fresh Ginger, Cucumber, Elderflower Tonic
0% Clove Story 115
Apple Juice, Honey & Cloves Water, Lime Juice, Tabasco, balsamic Vinegar



~ DRAFT BEER & CIDER ~

	Carlsberg Export, International Style, DK, 5.0 %	90
	1664 Blanc, Witbier, FRA, 5.0%	100
	Staropramen, Pilsner, Czech Rep 5.0%	105
	Brooklyn Lager, Hoppy Lager, USA, 5.2%	100
	NCB Neon, Ipa, USA, 5.0%	110
	NCB 100W, West Coast IPA, SWE, 6.8%	110
	NCB KellerBier, Kellerbier, SWE, 5.9%	110

~ BOTTLED BEVERAGE ~

Cola/Fanta/Sprite	35
Carlsberg Alkoholfri öl 0.5%	45
Somersby Alkoholfri Cider	45
Brooklyn Special Effects Alkoholfri öl 0.4%	60
Carlsberg HOF, International Style, DK, 4.2%	80
Somersby Pear, Sweet Cider, DK, 4.5 %	90
Carlsberg Export, International Style, DK, 5.0 %	90
Heineken Lager, Nld, 5.0%	95
La Cidrae Dry Cider, Fra, 4.5%	120
Celia Organic Gluten Free , Czech Rep, 4.5%	105
NCB J.A.C.K, Session Ipa, SWE 4.5%	135

~ CHAMPAGNE & SPARKLING ~

NV CAMPO VIEJO
Cava Brut Reserva, Catalonia, Esp
105/580

NV CAMPO DEL PASSO
Prosecco, Veneto, Ita
115/675

NV MONOPOLE HEIDSIECK
Champagne, Fra
170/950

STARTERS

Venison Tartare 155

Hjort tartare & carpaccio, kapris, yuzu dressing
Venison tartare & carpaccio, capers, yuzu dressing
(sulphites, mustard, egg)

Cured Rainbow Trout 155

Regnbågsforell gravad med sesam, lime, koriander
samt chili och mango
Rainbow trout cured with sesame, lime and coriander,
served with chili and mango
(sulphites, fish, sesame)

Burrata 135

Basilika-pressad melon med burrata
och rostade körsbärstomater
Basil compressed melon with burrata
and roasted cherry tomatoes
(sulphites, lactose, mustard)

Jerusalem Artichoke 135

Kräm och krispig jordärtskocka med Svensk kaviar
Jerusalem artichoke cream and crisps with Swedish caviar
(fish, sulphites, lactose)

Celeriac Carpaccio 115

Carpaccio av varmrostad rotselleri med linser,
serveras med sallad av vårprimörer och frisésallat
Carpaccio of warm roasted celeriac with a lentils,
served with a salad of spring herbs and frisée salad
(mustard, sulphites)

Selection of starters 215

Venison tartare, cured rainbow trout, jerusalem artichoke

Selection of vegetarian starters 195

Celeriac carpaccio, burrata, jerusalem artichoke

~ MAIN COURSES ~

Seared Sirloin 345

200gr. halstrad ryggbiff med oxsvans sandwich,
serveras med variation av lök samt stjärmanissås
200gr. seared sirloin with a oxtail sandwich,
variation of onions with star anise jus
(lactose, egg, gluten, sulphites, soy)

Slow Roasted Venison 315

Långrostad hjort med pomme mousseline, serveras med
bordelaisesås och säsongens grönsaker
Slow roasted venison with a pomme mousseline, bordelaise
sauce, and seasonal vegetables
(sulphites, lactose)

Roasted Cod 335

Rostad torsk med cassoulet kakaoböner, paprika, getost,
anchovis och honung
Roasted cod with a cassoulet of coco beans, paprika, goat cheese,
anchovies and honey
(sulphites, fish, lactose, mustard)

Seared Char 325

Halstrad Röding med räkor och Svensk kaviar, serveras med
parisienne av morötter och champagnesfum
Seared char with prawns, Swedish caviar, parisienne of carrots
with champagne foam
(fish, sulphites, lactose, shellfish)

Goat Cheese & Carrots Terrine 290

Terrine av säsongens morötter med getost, serveras med
variation av lök, ärtpuré och champagnesfum
Terrine of seasonal carrots and goat cheese, variation of onion
and a pea puree, served with champagne foam
(lactose, sulphites)

Roasted Cauliflower 285

Helrostad blomkål med paprika, böner, säsongens betor
Whole roasted cauliflower with paprika, beans, seasonal beetroot
Vegan (Sulphites)

Classic steak 395

250 gr. ryggbiff med bearnaise, vintomater,
tryffeloftande potatis mousseline
250 gr. sirloin with béarnaise, vine tomatoes,
truffle scented pomme mousseline
(Egg, sulphite, lactose)

DESSERT

Selection of Cheeses 155

Urval av ostar och fikonmarmelad
Selection of cheeses and fig marmalade
(lactose, gluten, sulphites)

Crème bruleé 105

Crème bruleé med Baileys och aprikossylt
Crème brulée with Baileys cream and apricot jam
(egg, lactose, sulphites)

Rhubarb Tart 125

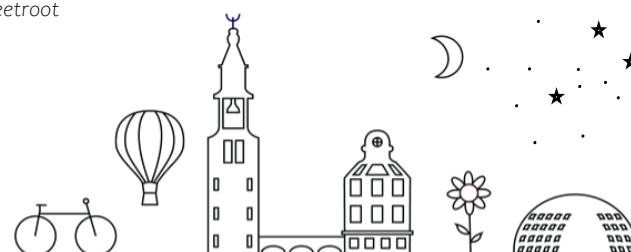
Rabarber tart tatin med Vaniljglass
Rhubarb tart tatin with Vanilla ice cream
(sulphites, egg, gluten, lactose)

Piña Colada Delice 125

Pina Colada delice med kokossorbé
Pina Colada delice with a coconut sorbet
Vegan (sulphite, nuts, gluten)

Petit Fours 75

Urval av Choklad tryfflar
Selection of Chocolate truffles





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