

EKEN'S CLASSICS

Shrimp sandwich 245

Serveras på danskt rågröd med dillmajonnäs & ägg.
Shrimp sandwich on Danish rye bread with dill mayonnaise & egg

Caesar salad Chicken 215 Shrimps 245

Caesarsallad med krutonger, bacon, caesar dressing, parmesan
Caesar salad with croutons, bacon, caesar dressing, parmesan

Smash burger 215

Hamburgare med lök, chilimayo, cheddar och baconsmulor
serverad med pommes frites
Hamburger with onions, chili mayo, cheddar and bacon crumbs,
served with french fries

Plant burger 185

Plantburgare med grillade grönsaker, vegansk chillimajo & pommes
Plant burger with grilled vegetables, chili vegan mayo & fries

Brisket sandwich 215

BBQ oxbringa smörgås med coleslaw & pommes
Brisket sandwich with BBQ sauce, coleslaw & fries

Fish & chips 215

Fish & chips med tartarsås
Fish & chips with tartar sauce

DAILY LUNCH 199

Salad & bread, coffee & cookies included

Tuesday

Chipotle and lime chicken, coriander risotto with black bean
and sweet pepper relish
Chipotle- och lime kyckling, koriander risotto med svartböns-
och sötpaprikarelish

Saithe with sauce vierge, capers, tomato, garlic, lemon and
olive oil Sej med sauce vierge, kapris, tomat, vitlök, citron och
olivolja

Chickpea masala with mango chutney and basmati rice
Kikärts masala med mango chutney och basmatiris

Wednesday

Slow roasted pork with fennel and apple relish with roasted
root vegetables

Fläskkarré med fänkål och äppelrelish, bakade rotfrukter

Honey & miso salmon, rice noodles, stir-fried spring greens
and crushed peanuts

Honung-miso lax, risnudlar, wokstekt vårlök och krossade
jordnötter

Cannelloni with sun-dried tomato and pesto cream sauce
Cannelloni med saltorkade tomater och pestokrämsås

Thursday

Tarragon chicken with oven-roasted root vegetables and fried
mushrooms

Kycklingbröst i dragonsås, ugnrostade
rotfrukter och stekt svamp

Scottish fish stew with lemon, dill, root vegetables
and fennel

Skotsk fisksoppa med citron, dill, rotfrukter och fänkål

Confit portobello filled with feta cream and roasted tomatoes
and spiced eggplant purée

Konfiterad portobello fylld med fetastkräm, rostade tomater
och kryddig auberginepuré

Friday

Roasted sirloin with bordelaise sauce, potato purée,
and haricot vert

Rostad ryggbiff med bordelaisesås,
potatispuré och haricots verts

Cod in Thai green curry, wok-fried cabbage, peas
and steamed rice

Torsk i thailändsk grön curry, wokstekt kål,
ärter och ångkokt ris

Tortelloni in pumpkin seed romesco sauce
Tortelloni med pumpakärns-romescosås

CHAMPAGNE & SPARKLING

Maset Cava Brut – 120/595
Macabeo, Xarel-Lo, Parellada, Del Lleó, ESP

Mumm Grand Cordon – 175/1050
P.Noir, G.H Mumm, FRA

RED WINE

Connoisseur Le Jardin – 120/595
Merlot-Cabernet, Domaine de Menard, FRA

EKO Cotes Du Rhone Villages Visan – 140/695
Grenache, Syrah, Carignan, Dom de Mongillon, FRA

Jasci – 140/695
Montepulciano d'Abruzzo DOC, Abruzzo, ITA

Stoneleigh Pinot Noir – 165/825
Pinot Noir, Marlborough, NZL

WHITE WINE

Connoisseur Colombard – 120/595
Sauvignon Blanc, Haut-Marin, FRA

Castelnuovo Pinot Grigio Delle Venezie – 125/625
Turbiana, Verdicchio, Castelnuovo, ITA

Stoneleigh Chardonnay – 165/795
Chardonnay, Marlborough, NZL

DRAFT BEER

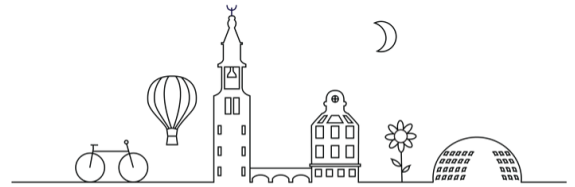
Carlsberg Export - 85
1664 Blanc - 100
Staropramen - 110
Brooklyn Pils - 100
Brooklyn Stonewall IPA - 105
NCB Neon IPA - 120
NCB Kellerbier - 115

BOTTLED BEER AND CIDER

Sommersby Pear Cider - 95
Carlsberg Hof - 80
La Cidrae Dry Cider - 110
Carlsberg Export - 90
Celia Lager - 95

ALCOHOL FREE

Sodas - 40
Carlsberg 0.5% - 55
Somersby Cider – 55
Brooklyn Special Effects 0.4% - 60



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EKEN

LUNCH

Monday - Friday

11:30 – 14:00