

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 225 Shrimps 245

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

Smash burger 245

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

Club sandwich 185

Fish & chips 215

Fish & chips med tartarsås
Fish & chips with tartar sauce

DAILY LUNCH 199

Salad & bread, coffee & cookies included

Monday

Sirloin au poivre, potato purée, char-grilled tomatoes, and portabello
Ryggbiff, pepparsås, potatispuré, grillad tomat samt portabello svamp

Oven-roasted cod with olive and chorizo sausage, potato purée
Ugnsbakad torsk, oliv och chorizo korv, potatispuré

Whole roasted cauliflower with green lentils and herb aioli
Helrostad blomkål med gröna linser och ört-aioli

Tuesday

Paneng style chicken with jasmine rice and wok-fried cabbage
Paneng kyckling med jasmiris och stekt kål

Salmon with horseradish crust, roasted broccoli, and dill butter sauce
Lax med pepparrotstäcke, rostad broccoli, dillsmörsås

Honey chipotle Quorn filet with avocado lime dressing
and char-grilled pineapple salsa
Honung chipotle Quornfilet, avokadolimedressing, grillad ananassalsa

Wednesday

Slow roast pork with agrodolce plum sauce, crisp potatoes
Långbakad karré med plommonsås, krispig potatis

Saithe with fennel tomato broth, basil and garlic aioli,
roasted potatoes
Sej med fänkål-tomatbuljong, basilika-vitlöksaioli, rostad potatis

Cannelloni with tomato and basil cream sauce
Cannelloni med tomat-basilikagräddsås

Thursday

Slow roast sirloin with bearnaise sauce, potato purée,
char-grilled courgettes
Rostad ryggbiff med bearnaise, potatispuré, grillad zucchini

Pollock with brown butter, shrimp, egg, and dill, potato purée
Sej med brynt smör, räkor, kokt ägg samt dill, potatispuré

Chickpea masala with chutney and basmati rice
Kikärtsmasala, chutney, basmatiris

Friday

Chicken in marsala sauce with forest mushrooms, herb,
and butter potatoes
Kyckling i marsalavinsås, skogssvamp samt ört- och smörpotatis

Cod with Sandefjord sauce and char-grilled broccolini
Torsk med Sandefjordssås och grillad broccolini

Spinach and ricotta tortellini in Sicilian aubergine sauce
Spemat- och ricottatortellini med siciliansk auberginesås

Önskar du någon speciell kost? Inga problem! Fråga oss bara så hjälper vi dig!
Do you have any dietary preferences? No problem! Just ask us and we will assist you!

CHAMPAGNE & SPARKLING

Maset Cava Brut – 120/595

Macabeo, Xarel-Lo, Parellada, Del Lleó, ESP

Forget-Chemin, Carte Blanche Brut 165/990

Chardonnay, Pinot Meunier, Pinot Noir, FRA

RED WINE

Connoisseur Le Gardin – 120/595

Merlot-Cabernet, FRA

Fratelli Grati, Chianti– 155/775

Sangiovese, ITA

Jasci – 140/695

Montepulciano d’Abruzzo DOC, ITA

Te Kairanga– 165/825

Pinot Noir, NZL

WHITE WINE

Connoisseur Colombard – 120/595

Sauvignon Blanc, FRA

Castelnuovo Pinot Grigio Delle Venezie – 125/625

Turbiana, Verdicchio, ITA

Domaine des Chaumes – 170/ 845

Chardonnay, FRA

DRAFT BEER

Carlsberg Export - 85

1664 Blanc - 100

Staropramen - 105

Brooklyn Pils - 100

Brooklyn Stonewall IPA - 110

NCB Neon IPA - 120

NCB Kellerbier - 110

BOTTLED BEER AND CIDER

Sommersby Pear Cider - 90

Carlsberg Hof - 80

La Cidrae Dry Cider - 110

Carlsberg Export - 90

Celia Lager - 95

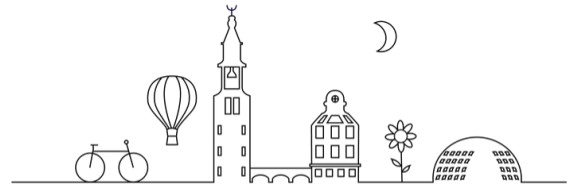
ALCOHOL FREE

Sodas - 40

Carlsberg 0.5% - 55

Sommersby Cider – 55

Brooklyn Special Effects 0.4% - 60



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EKEN

LUNCH

Monday - Friday

11:30 – 14:00