

## CHAMPAGNE & SPARKLING

Maset Cava Brut – 120/720  
Macabeo, Xarel-Lo, Parellada, Del Lleó, ESP

Forget-Chemin, Carte Blanche Brut 165/990  
Chardonnay, Pinot Meunier, Pinot Noir, FRA

## RED WINE

Connoisseur, Le Gardien des Cieux 120/595  
Merlot, Cabernet Sauvignon, FRA

Jasci, Montepulciano D’Abruzzo 140/695  
Montepulciano, ITA

Santa Julia, El Burro 175/875  
Malbec, ARG

Fratelli Grati, Chianti Rufina 155/775  
Sangiovese, ITA

Te Kairanga, Pinot Noir 165/825  
Pinot Noir, NZL

Bodegas Olarra, Cerro AñonReserva 145/725  
Tempranillo, SPA

## WHITE WINE

Connoisseur, L’Esprit du Large 120/595  
Sauvignon Blanc, FRA

Château De Fesles, La Chapelle Vieilles Vignes 150/745  
Chenin Blanc, FRA

Domaine des Chaumes, Petit Chablis 170/845  
Chardonnay, FRA

Maset, La Soledad 165/ 825  
Chardonnay, SPA

Pratsch, Heiligenberg 155/775  
Riesling, AUT

Castelnuovo del Garda, Terre di Castelnuovo 125/625  
Pinot Grigio, ITA

## 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

## ALCOHOL FREE

Sodas - 40

Carlsberg 0.5% - 55

Somersby Cider - 55

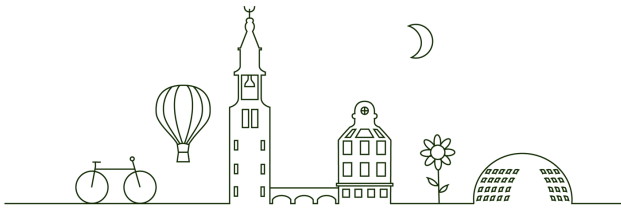
Brooklyn Special Effects 0.4% - 60

The logo for EKEN features a stylized letter 'E' enclosed within a circle, positioned above the word 'EKEN' in a bold, uppercase, sans-serif font.

*Lunch Menu*

Mon - Fri

11:30 - 14:00



## Eken Classics

### Chicken Ceasar Salad

Croutons, bacon, caesar dressing,  
parmesan  
225

### Shrimp Ceasar Salad

Croutons, bacon, caesar dressing,  
parmesan  
245

### Club Sandwich

Chicken, lettuce, tomato,  
bacon mayonnaise  
185

### Smash Burger

Onions, chili mayo, cheddar, bacon crumbs  
and french fries  
245

### Plant Burger

Plant burger with grilled vegetables,  
chili vegan mayo and fries  
185

### Fish & Chips

Fish & chips with tartar sauce  
215

## Starters

Roasted zucchini & apple soup,  
pistachio gremolata, herb oil  
110

Mushroom toast, porcini purée,  
garlic, parsley  
145

## Main Courses

Served with seasonal vegetables  
for the table

Roasted brussels sprouts, pumpkin, pears,  
caramelized walnuts, roasted chèvre  
199

Celeriac 'Kiev', brown butter,  
new potatoes, capers  
199

Pork schnitzel, Västerbotten cream,  
mustard sauce  
199

Steamed cod, spiced carrot, mussel sauce  
199

Steak Frites, green salad, bearnaise  
red wine sauce  
395

## Dessert

Classic vanilla creme brulee  
120

Chocolate kladdkaka,  
whipped coffee ganache  
125

Ice cream  
55

Truffle  
30