

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

Saiaz, Puente del Ea Crianza 160/795
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



Lunch Menu

Mon - Fri

11:30 - 14:00



Starters

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

Mushroom toast, porcini purée,
garlic, parsley
145

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
215

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

Main Courses

Served with seasonal vegetables

Smoky BBQ pork loin with chipotle mayonnaise,
pickled onion, tomato salad
199

Dill-spiced saithe, mashed carrot,
black pepper, sour cream
199

Roasted pumpkin, baked beetroots,
pickled radish, sesame tahini
199

Jerusalem artichoke risotto, roasted, pickled &
fried artichoke, Havgus cheese, herbs
199

Steak frites, green salad,
bearnaise sauce, red wine sauce
199

Dessert

Classic vanilla creme brulee
120

Chocolate kladdkaka,
whipped coffee ganache
125

Ice cream
55

Truffle
30