

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

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

Slussen rebuild
Swedish burger, brioche, bacon,
cheddar, fries, dill salt,
smoked hamburger dressing
225

Tofu söder stack
Swedish tofu, brioche,
kale slaw, pickled onion, fries, vegan aioli
195

Fish & Chips
Fish & chips with tartar sauce
215

Main Courses

Served with seasonal vegetables

Baked haddock, green & yellow zucchini, citrus
velouté, caviar, dill
199

Smoked brisket, cabbage coleslaw, roasted
butter, rosemary, corn salad
199

Roasted cauliflower, almonds, honey, grilled
halloumi, chickpea purée, herb oil
199

Grilled plums, pearl couscous, roasted feta
crumbs, salad, paprika, tomato, balsamic
vinaigrette
199

Swedish flank steak, French fries, salad,
peppercorn sauce
295

Dessert

Classic vanilla creme brulee
120

Chocolate kladdkaka,
whipped coffee ganache
125

Ice cream
55

Truffle
30



Eken Klassiker

Kyckling Caesar Sallad

Krutonger, bacon,
Caesar-dressing, parmesan

225

Slussen Rebuild

Svensk burgare, brioche, bacon, cheddar,
pommes frites, dillsalt,
rökt hamburgerdressing

225

Tofu Söder Stack

Svensk tofu, brioche, kålslaw,
picklad lök, pommes frites,
vegansk aioli

195

Fish & Chips

Serveras med tartarsås

215

Förrätt

Rostad Zucchini- och Äppelsoppa
Pistachio gremolata, örtolja
110

Svamptoast
Karljohansvamp-puré, vitlök, persilja
145

Huvudrätt

Serveras med säsongens grönsaker

Ugnsbakad kolja, grön & gul zucchini,
citrusvelouté, kaviar, dill
199

Rökt oxbringa, kålslaw, rostad smör,
rosmarin, majssallad
199

Rostad blomkål, mandlar, honung, grillad
halloumi, kikärtspuré, örtolja
199

Grillade plommon, pärlcouscous, rostade
fetasmulor, sallad, paprika, tomat,
balsamicovinaigrette
199

Svensk flankstek, pommes frites,
sallad, pepparsås
295

Efterrätt

Crème brûlée
120

Chocolate kladdkaka
vispad coffee ganache
125

Ice cream
55