

## 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

# 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  
215

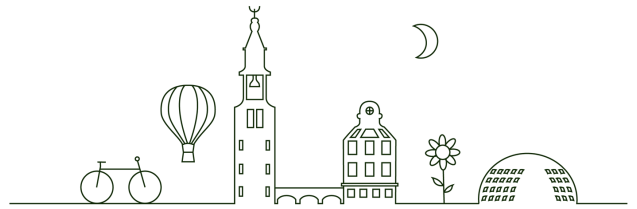
## Fish & Chips

Fish & chips with tartar sauce  
235

# Starters

Potato and leek soup  
110

Toast skagen  
145



# Main Courses

*Served with seasonal vegetables*

Biff à la Lindström, onion sauce,  
salted cucumber  
199

Steamed Saithe, spring beans, butter,  
lemon, herbs  
199

Roasted chickpeas, coconut milk, turmeric,  
cauliflower, black rice  
199

Salt baked celeriac, salad, tomatoes, red  
cabbage, beetroot dressing  
199

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

# Dessert

Vanilla creme brulee  
120

Chocolate kladdkaka,  
whipped coffee ganache  
125

Ice cream  
55

Truffle  
30

## MOUSSERANDE VIN

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# 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, kåslaw,  
picklad lök, pommes frites,  
vegansk aioli  
215

## Fish & Chips

Serveras med tartarsås  
235

## Förrätt

Potatis och purjolökssoppa  
110

Toast skagen  
145

## Huvudrätt

*Serveras med säsongens grönsaker*

Biff Lindström, lök sås, saltgurka  
199

Ångad sej, smörslungade bönor,  
citron, örter  
199

Rostade kikärter, kokosmjölk, gurkmeja,  
blomkål, svart ris  
199

Saltbakad Rotselleri, salad, vindruvor, tomat,  
rödkål, rödbets dressing  
199

Svensk flankstek, pommes frites,  
sallad, pepparsås  
295

## Efterrätt

Crème brûlée  
120

Chokladkladdkaka  
vispad kaffeganache  
125

Glass  
55

Chokladtryffel  
30