

CHAMPAGNE & SPARKLING

Maset Cava Brut 125/750
Macabeo, Xarel-Lo, Parellada, Del Lleó, ESP

Forget-Chemin, Carte Blanche Brut 170/1020
Chardonnay, Pinot Meunier, Pinot Noir, FRA

RED WINE

Connoisseur, Le Gardien des Cieux 125/625
Merlot, Cabernet Sauvignon, FRA

Jasci, Montepulciano D'Abruzzo 145/725
Montepulciano, ITA

Fratelli Grati, Chianti Rufina 160/795
Sangiovese, ITA

Bouchard Aine & Fils, 150/750
Pinot Noir, FRA

Contra Cara, Bodegas Callia, 165/825
Malbec, ARG

Saiaz, Puente del Ea Crianza 165/825
Tempranillo, SPA

WHITE WINE

Connoisseur, L'Esprit du Large 125/625
Sauvignon Blanc, FRA

Château De Fesles, La Chapelle Vieilles Vignes 155/775
Chenin Blanc, FRA

Domaine des Chaumes, Petit Chablis 190/950
Chardonnay, FRA

Maset, La Soledad 170/ 850
Chardonnay, SPA

Pratsch, Heiligenberg 160/795
Riesling, AUT

Castelnuovo del Garda, Terre di Castelnuovo 130/650
Pinot Grigio, ITA

DRAFT BEER

Carlsberg Export - 85

1664 Blanc - 105

Staropramen - 115

Playa de Brooklyn - 110

Brooklyn Stonewall IPA - 110

NCB Neon IPA - 130

NCB Kellerbier - 125

BOTTLED BEER AND CIDER

Sommersby Pear Cider - 95

Carlsberg Hof - 85

ALCOHOL FREE

Sodas - 40

Carlsberg 0.5% - 60

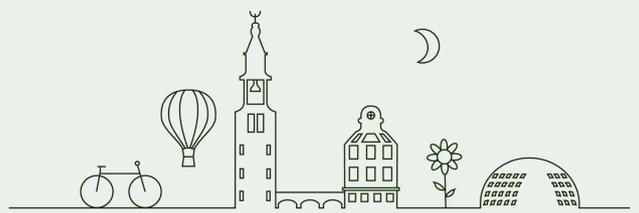
Sommersby Cider - 60

Brooklyn Special Effects 0.4% - 70


EKEN

*Lunch
Menu*

Mon - Fri
11:30 - 14:00



Eken Classics

Chicken Caesar Schnitzel

Caesar dressing, romaine,
croutons, bacon, Parmesan

Vegan aubergine schnitzel

available on request

235

Slussen Rebuild

Swedish burger, salad, bacon, cheddar, fries

Vegan Swedish tofu available on request

225

Starters

Steak tartare

Toasted brioche, chives, lumpfish roe

205

Råraka

Sour cream & chive seasoning, creme fraiche,
red onion, Bottenviken vendance roe

195

Salmon Mousse

Salmon roe, chives, Johanna's farm salad,
turnip, radish

185

*In case of allergies, or if you are wondering
the origin of the meat we serve,
please reach out to our staff*

Main Courses

Served with seasonal vegetables

Slow-cooked pork neck

Apple, roasted parsnip, pickled onion,
apple & thyme jus

199

Oven-baked haddock

Potato purée, buttered leek, lemon, parsley

199

Roasted pointed cabbage

Miso butter, truffield lentils,
roasted sunflower seeds

199

Roasted beetroot

Chèvre, pear, roasted pumpkin seeds,
honey vinaigrette

199

Duck

Swedish duck frites breast, orange sauce,
pickled kumquats, fries

395

Dessert

White Chocolate Pannacotta

Poached plum, pomegranate syrup

120

Chocolate tart

Coconut and coffee cream

120

Sticky toffee

Toffee sauce, cheesecake ice cream

120

French Toast

Swedish Brie, beetroot syrup

125

Chocolate Truffles

75

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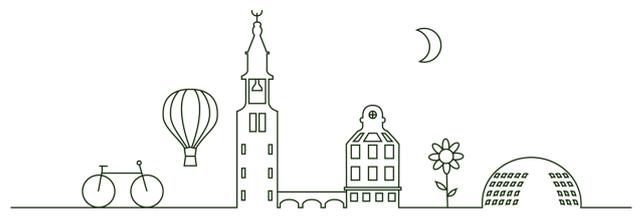
Carlsberg 0.5% - 60

Sommersby Cider - 60

Brooklyn Special Effects 0.4% - 70

The logo for EKEN features a stylized letter 'E' enclosed within a circle, positioned above the word 'EKEN' in a bold, sans-serif font.A handwritten signature in cursive script that reads 'Lunch Menu'.

Mon - Fri
11:30 - 14:00



Eken Klassiker

Kyckling Caesar Schnitzel

Caesardressing, romansallad,
krutonger, bacon, parmesan

Veganskt alternativ finns

235

Slussen Rebuild

Svensk hamburgare, sallad,
bacon, cheddar, dressing, pommes frites

Veganskt alternativ finns

225

Förrätt

Bifftartar

Rostad brioche, gräslök, stenbitsrom

205

Råraka

Gräddfil- och gräslökskrydda, crème
fraîche, rödlök, löjrom från Bottenviken

195

Laxmousse

Laxrom, gräslök, Johannas gårdssallad,
rova, rädisa

185

*Vid allergier, eller om du undrar var
köttet vi serverar kommer ifrån,
vänligen kontakta vår personal.*

Huvudrätt

Serveras med säsongens grönsaker

Långbakad Fläskkarre

Äpple, rostad palsternacka, picklad lök och
äppel- och timjansky

199

Ugnsbakad kolja

Potatispuré, smörad purjolök,
citron & persilja

199

Rostad spetskål

Misosmör, tryffel-linser, rostade
& solrosfrö

199

Rostad rödbeta

Chèvre, päron, rostade
pumpakärnor & honungsvinägrett

199

Anka

Svensk anka frites bröst, apelsinsås,
syltade kumquats, pommes frites

395

Efterrätt

Vit chokladpannacotta

Pocherat plommon, granatäppelsirap

120

Chokladtarte

Kokos- och kaffekräm

120

Sticky toffee

Kolasås, cheesecakeglass

120

French toast

Svensk brie, rödbetssirap

125

Chokladtryfflar

75