

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

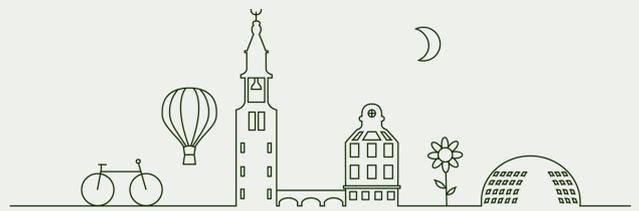
Somersby Cider - 60

Brooklyn Special Effects 0.4% - 70



*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

Chicken leg confit, celeriac coleslaw,
bbq sauce, black kale

199

Oven-baked cod, pea purée,
browned butter

199

Roasted celeriac, puree, pickled celeriac,
lovage oil, hazelnuts, apple

199

Baked feta, honey, tomato & bean salad,
herbs, vinaigrette

199

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

395

Dessert

12 Layered Chocolate & Cherry Cake

120

Lemon Meringue Pie
Roasted buckwheat pasty

120

Sticky toffee
Toffee sauce, cheesecake ice cream

120

Chocolate Truffles

75

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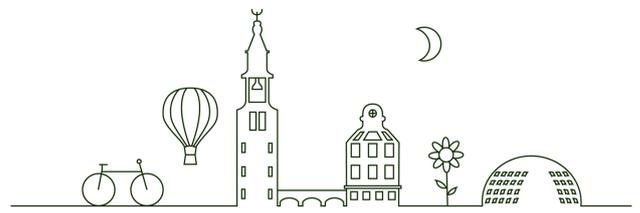
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Eken Klassiker

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

Biffartar
Rostad brioche, gräslök, stenbitsrom
205

Råraka
Gräddfil- och gräslökskrydda, crème
fraîche, rödlök, löjrom från Bottenviken
195

Laxmousse
Laxrom, gräslök, Johannes 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

Kycklingklubba confit med rotselleri
coleslaw, barbequesås och svartkål
199

Ugnsbakad torsk med ärtpuré
och brynt smör
199

Rostad rotselleri, puré, picklade rotsaker,
libbsticka olja, hasselnötter, äpple
199

Bakad fetaost, honung, tomat- och
bönsallad, örter, vinägrett
199

Anka
Svensk anka frites bröst, apelsinsås,
syltade kumquats, pommes frites
395

Efterrätt

12-lagers choklad- och körsbärstårta
120

Citronmarängpaj
Rostad bovetepastej
120

Sticky toffee
Kolasås, cheesecakeglass
120

Chokladtryfflar
75