

## CHAMPAGNE & SPARKLING

Maset Cava Brut 130/780  
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 130/650  
Merlot, Cabernet Sauvignon, FRA

Jasci, Montepulciano D'Abruzzo 150/750  
Montepulciano, ITA

Fratelli Grati, Chianti Rufina 160/795  
Sangiovese, ITA

Bouchard Aine & Fils, 155/775  
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 130/650  
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 135/675  
Pinot Grigio, ITA

## DRAFT BEER

Carlsberg Export 89

1664 Blanc 110

Staropramen 115

Pulp Art Ipa 110

Brooklyn Stonewall IPA 115

NCB Neon IPA 130

NCB Kellerbier 125

## BOTTLED BEER AND CIDER

Sommersby Pear Cider 95

Carlsberg Hof 85

## ALCOHOL FREE

Sodas 45

Carlsberg 0.5% 60

Somersby 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*

Chicken breast, leek salsa verde,  
tarragon sauce

199

Cod, radish in beurre blanc, fermented  
daikon, pickled black radish

199

Sauce gribiche, grilled spring vegetables,  
mustard cress, smoked potato, capers

199

Brassica salad, anchovy & yogurt dressing,  
poppy seeds, dried cranberry,  
pickled red currants

199

Swedish ox filet, peppercorn sauce,  
salad, chips

415

## Dessert

12 Layered Chocolate & Cherry Cake

120

Lemon Meringue Pie  
Roasted buckwheat pastry

120

Sticky toffee  
Toffee sauce, cheesecake ice cream

120

Chocolate Truffles

75

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## BOTTLED BEER AND CIDER

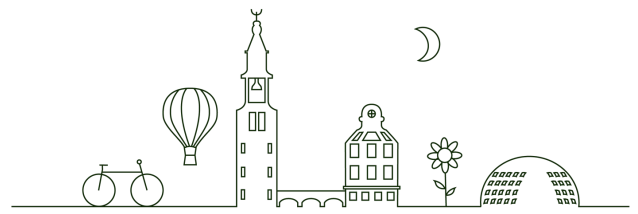
Sommersby Pear Cider - 95  
Carlsberg Hof - 85

## ALCOHOL FREE

Sodas 45  
Carlsberg 0.5% 60  
Somersby 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

Gräddfyl- 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*

Kyckling bröst, grillad purjolök,  
salsa verde, dragonsås

199

Torsk, rädisor i beurre monté, fermenterad  
rättika, picklad svart rättika

199

Sås gribiche, grillade vår grönsaker, senap  
krasse, rökt potatis, kapris

199

Brassica sallad, ansjovis & yoghurt dressing,  
vallmofrön, torkad tranbär,  
picklad röda vinbär

199

### Oxfile

Svensk oxfile, pepparsås, sallad,  
pommes frites

415

## Efterrätt

12-lagers choklad- och körsbärstårta

120

Citronmarängpaj  
Rostad bovetepastej

120

Sticky toffee  
Kolasås, cheesecakeglass

120

Chokladtryfflar

75