

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



*Lunch
Menu*

Mon - Fri
11:30 - 14:00



Eken Classics

Waldorf salad

Västerbotten, walnut, apple,
tarragon & buttermilk dressing

Add chicken schnitzel, breaded plaice or
halloumi

255

180g Swedish Beef Burger

Brioche, brown butter mayo,
dill pickles, chips

245

Starters

Cold Smoked Salmon

potato salad, mustard seeds, rye bread

185

Burrata

Pine nuts, confit spring leeks, grapefruit,
citrus dressing, herb salad

175

BBQ Heirloom Tomato

Smoked tomato ketchup,
fennel pollen cream, lovage

175

Swedish Beef Tartar

Horseradish, sugar snaps, burnt onions,
herbs, cured egg yolk

205/395

*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

Lamb shoulder, farro, smoked butter,
gooseberry, grilled cucumber,
buckwheat, ramson

199

Red bream, walnut sauce, grilled cherries,
lardo, gem salad

199

Leek tart tartine, green salad, mustard

199

Chicken Caesar salad, bacon, croutons,
parmesan, anchovies

199

180g Swedish Steak minute
Peppercorn sauce, salad, chips

385

Dessert

Razzle Dazzle Raspberry Sundae
Vanilla ice cream, raspberry sauce,
white chocolate

120

Pannacotta

Almonds crumble, strawberry, vanilla & basil

120

Rhubarb & Custard

Poached rhubarb, ginger crumble

120

Mirabelle Plum Tart

Roasted plum, mirabelle plum couli, lemon
sorbet, shiso

120

Locally Produced Gelato

Vanilla, chocolate, lemon sorbet, pistachio,
passionfruit

55 (per scoop)

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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 in 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

180 g Svensk Hamburgare

Briochebröd, brynt smör-majonnäs,
dillinlagd gurka, pommes frites

245

Waldorfsallad

Västerbottenost, valnötter, äpple,
dragon- och kärnmjölksdressing

*Lägg till kycklingschnitzel, panerad rödspätta
eller halloumi*

255

Förrätt

Kallrökt lax

Potatissallad, senapsfrön, rågbröd

185

Burrata

Pinjenötter, konfiterad vårlök, grapefrukt,
citrusdressing, örtsallad

175

BBQ-arvstomat

Rökt tomatketchup,
fänkålspollenkräm, libbsticka

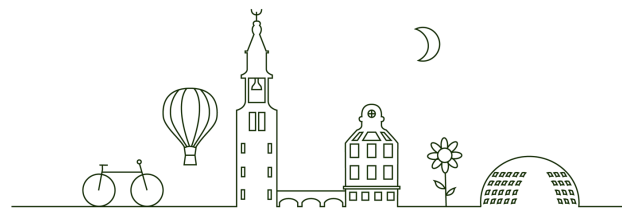
175

Svensk råbiff

Pepparrot, sockerärtor, brända lökar,
örter, härdad äggula

205 / 395

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



Huvudrätt

Serveras med säsongens grönsaker

Lammbog med farro, rökt smör, krusbär,
grillad gurka, bovete, ramslök

199

Uer med valnötssås, grillade körsbär, lardo och
romansallad

199

Tarte tartine på purjolök med grönsallad och
senap

199

Caesarsallad med kyckling, bacon, krutonger,
parmesan och ansjovis

199

180 g svensk minutbiff
Pepparsås, sallad, pommes frites

385

Efterrätt

Razzle Dazzle Raspberry Sundae
Vaniljglass, hallonsås, vit choklad

120

Pannacotta

Mandelcrumble, jordgubbar,
vanilj & basilika

120

Rabarber & Vaniljsås

Pocherad rabarber, ingefärscrumble

120

Mirabelleplommonpaj

Rostade plommon,
mirabelleplommoncoulis,
citronsorbet, shiso

120

Lokalt producerad gelato
Vanilj, choklad, citronsorbet,
pistage, passionsfrukt

55 (per kula)