

B

EDSBACKA
B I S T R O
STRÄNGNÄS

Our menu is produced and composed for the optimal taste, thereof no changes in the courses.

LOCAL PRODUCERS

Äleby gård
Printz bageri
Hornuddens trädgård
Magdakullan
Farcon/Närsjö gård
Köttbutiken
Onsberga gård
Öja gård
Strange brew
Björklunds kafferosteri

ARE YOU ALLERGIC
TO ANY TYPE OF FOOD?
please tell the staff

TO START WITH

- non-alcoholic can be arranged

gl. Cava 85
Sogas Mascaro
with 1 oyster + 30

BEFORE

Taste of Skagen 95
with *Vänern bleak roe*

1/2 Toast Skagen 135
with *Vänern bleak roe*

Seared green asparagus 135
with *smoked belly of pork from Närsjö gård, Almnäs cheese, marcona almond, wild herbs*

Asparagus soup 135
with *egg from quail, krutons and rainbow trout*

French Marennes oyster
1p. 38 / 3p. 100 / 5p. 150
with *onion vinaigrette*

- we always do quality check

SATISFYING

1/1 Toast Skagen 195
with *Vänern bleak roe*

Fish for the week 275
with *white asparagus, wild garlic, herbs, clam sauce and potatoes*

Pike-perch 285
with *portabello, spring carrot, browned butter with hazelnuts and Spanish chervil*

Fallow deer 285
with *fresh garlic, cabbage mix, Svartbränna cheese and game gravy flavored with roasted garlic*

Heifer, Onsberga farm 305
Tenderised 77 days with pickled silver onion, asparagus, potato gratin and red wine sauce

SNACKS

Nice olives 45
Salted almonds 45

CHILDREN MENU

Meatballs 115
with *cream sauce, lingonberry and potatoes*

Pancakes 85
with *jam and vanilla ice cream*



AFTER

Baked goat cheese 95
from *Skärvångens dairy with poached figs, roasted nuts, spruce shoots oil and Hjälmar crispbread*

Chocolate balls 45
three pieces with *coconut and chocolate cream*

Vanilla ice cream 65
with *chocolate sauce and almond crumbs*

Crème brûlée 95
flavored with *coffee & Baileys*

Rhubarb & chocolate 105
parfait flavored with Valrhona chocolate and cardamom, oats, rhubarb cream and soured milk rhubarb