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**EDSBACKA
BISTRO
STRÄNGNÄS**

Welcome!

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
StrangeBrew
Björklunds kafferosteri
Mälardalens Brewing CO
www.edsbackabistro.se

ARE YOU ALLERGIC TO ANY TYPE OF FOOD?

please tell the staff

"Blackboard"

Ask the staff about today's tips

SNACKS

Nice olives 35
Salted almonds 45

CHILDREN MENU

Pancakes with jam & ice cream 85

Meatballs with cream sauce, lingonberry & potatoes 115



BEFORE

Classic Toast Skagen

taste 95 half 135
with bleak roe from Stallarholmen

Salmon tartar 145

with sesame vinaigrette, trout roe, cucumber & dill

Smoked wild duck 145

from Äleby farm with carrot, broth flavored with long pepper & quail egg

French Marennes oyster

1p 40 / 3p 110 / 5p 160
with onion vinaigrette & hot sauce



SATISFYING

1/1 Toast Skagen 195

with bleak roe from Stallarholmen

Cod 285

with baked onions, deep fried scallop, kohlrabi & lobster sauce

Fallow deer, Äleby farm 285

with cream boiled salify & mustard, smoked pork belly & potatoes puree

Pork collar, Närsjö farm 265

with pickled red onions, gremolata, beans, potato gratin and red wine sauce

Cabbage & potatoes 255

lightly smoked potatoes, steamed cabbage, lingonberries, quail egg & creamy red wine sauce

AFTER

Chocolate balls 45

Vanilla ice cream 75

with chocolate sauce and almond crumbs

Crème Brûlée 95

flavored with coffee & Baileys

Milk chocolate & tjinuski sauce 105

chocolate ice cream, meringue & almonds