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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 Millert/Dahlén
Onsberga gård
Öja gård
Högtorps gård
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 105 half 145
with bleak roe from Stallarholmen

Seared scallop 145

with cold cucumber soup, elderflower vinegar & tapioca pearls

Steak tartar 145

topside from Magdakullan, Dijon mayonnaise, hazelnuts & deep-fried onions

French Marennes oyster

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



SATISFYING

1/1 Toast Skagen 205

with bleak roe from Stallarholmen

Pike-perch from lake Mälaren 289

with leed puree, enokitake mushrooms, trout roe & seafood sauce

Fallow deer, Äleby farm 289

with ramsons, summer carrot, pickled raspberries & almond potato puree

Cabanossi from Köttbutiken 255

sausage made with veal from Bredkälen flavored with cheddar. Served with cabbage, walnuts & red wine sauce

Potato gnocchi 255

with Almnäs tegel cheese, summer onions, tomatoes & velouté sauce

AFTER

Chocolate balls 45

Vanilla ice cream 85

with chocolate sauce and almond crumbs

Crème Brûlée 95

flavored with lemon

Strawberries & coconut 105

coconut sorbet, fresh strawberries, buck wheat & marigold