

B

EDSBACKA
B I S T R O
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
Mojave Grönt
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

Blackened salsify 145

with baked silver onion, onion puree, quail eggs, butter sauce, ramsons & samphire

Lightly smoked wild duck 145

from Äleby farm. With

burnt cream, brussels sprouts, pickled black currants, ponzu sauce & pine oil

French oyster

1p 40 / 3p 110 / 5p 160

with onion vinaigrette & hot sauce



SATISFYING

1/1 Toast Skagen 215

with bleak roe from Stallarholmen

Skrei cod 289

with broccoli, mussels, rainbow roe, mussel sauce, elderflower vinaigrette & boiled potato

Fallow deer, Äleby farm 289

with black trumpet mushroom, carrot puree, game gravy, dill, potato cake with herbs & cheese

Cauliflower & Tempeh lacto-ovo-veg 255

with chickpea puree, Swedish autumn pea, shiitake & smoked feta cheese

AFTER

Chocolate balls 45

Vanilla ice cream 85

with lukewarm caramel sauce and almond crumbs

Crème Brûlée 95

flavored with Frangelico

Chocolate 105

Chocolate variety on Valrhona chocolate, candied almonds, lemon cream & brownie with pistachios